Year 7 Key Words	Kov Stage 2 Knowledge Man Vear 7						Year 7 Skills
Carbohydrates	Key Stage 3 Knowledge Map – Year 7						These should be practised at home:
Protein	Food Technology						Use of digital weighing scales
Fibre							Use of the hob
Water	NUTRIENTS						Use of the oven
Calcium	t t		ŧ	+	+	-	Basic knife skills – bridge and claw
Fats	Carbohydrate	Protein	Fat	Vitamin	Mineral	Water	Rubbing-in
Healthy	white		2	P	time and the second sec	A A	Rolling out
Energy balance	₩ 32%	Constanting of the second	Canola		Na ⁺ Mg ²⁺		Cutting
Requirement		Y					Marinating
Nutrition	Labelling The Food Labelling Regulations of 1996 require certain information to be given on						Frying
Reference Intake	all pre-packed foods. These requirements are written by the EU.						Melting
Advice	Food labelling						
Information				* These are a	legal requiremer	_	Dan Dalama



Ma	nufactur	rer





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Nutritional Information

The Food Standards Agency devised a traffic light system to make it easier for consumers to know the nutritional content of food. Nutritional software can be used to analyse the nutritional content of foods.

Energy Balance

Understand the energy balance and what happens if this becomes unbalanced!