



# HOLY TRINITY

## Secondary Food Technology and Hospitality and Catering Vocabulary

Year 7	Year 8	Year 9	Year 10	Year 11
Cross Contamination	Kneading	Cross Contamination	Protein	Production
Hygiene	Fermentation	Hygiene	Fat	Techniques
Safety	Gluten	Safety	Vitamins	Precision
Hazard	Cross Contamination	Hazard	Minerals	Food Safety
Bridge	Bacteria	Risk	Carbohydrates	Blanching
Claw	Binary Fission	Pathogenic	Dietary Fibre	Braising
Carbohydrates	High/Low Risk foods	Symptoms	Childhood	Chilling
Fat	Food Poisoning	Back of House	Adulthood	Cooling
Vitamins	Bacteria	Front of House	Special Diets	Hot Holding
Minerals	Pathogen	Roles	Visible	Shaping
Protein	Moulding	Responsibilities	Non Visible	Peeling
Nutrition	Consistency	Qualities	Boiling	Whisking
Health	Quality	Time management	Baking	Melting
Balance	Environmental Health	Full Time	Steaming	Rubbing In
Weigh	Officer	Part Time	Poaching	Segmenting
Measure	Roles	Seasonal	Grilling	Slicing
Accuracy	Personal Qualities	Temporary	Stir – Fry	Hydrating
Fibre	Consistency	Casual	Roasting	Blending
Function	Accuracy	Weigh	Nutritional Value	Poultry
Digestion	Allergy	Measure	Factors	Nutritional
Rubbing In	Intolerance	Accuracy	Skills	Organoleptic
Danger Zone	Symptoms	Finishing Techniques	Seasonality	Sequencing
Temperature Probe	Anaphylaxis	Safety Points	Commodities	Premium
Appearance	Hazard Prevention	Quality Points	Provision	Mise en Place
Flavour	Risk Assessment	Contingency	Client Base	Food Provenance
Aroma	Temperature Control	Time Plan	Preparation Methods	Food Miles
Texture	Safety Check	Micronutrients	Conservation	Seasonality

Frying Boiling Baking Grilling Design Specification Annotation Evaluation	Skills Evaluate Risk Nutrients Deficiency Excess Presentation Coagulation Glazing Enrobing Aeration Development Reflection Medical Diets Religious Diets Ethical Diets Manufacturer Consumer Target market Function Packaging Labelling	Macronutrients Balanced Diet Special Diets Client Needs Roux Thickening Vegan Vegetarian Pescatarian Influence Choice Deficiency Excess Diabetes Type 2 Raising Agent Air Steam Professional Value Cost Profit Specification	Reduce Reuse Recycle Sustainability Environmental Waste Contingency Quality Points Storage Aroma Appearance Texture Flavour Portion Control Garnish Creativity Serving Menu Planning Proposal Reasoning Specified Customer	Nutritional Excess Nutritional Deficiency Activity Commercial Non-Commercial Establishment Service Standards Ratings Qualification Experience Attributes Contracts Remuneration Innovative Operational Documentation Security Trends Equality Employee Employer
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