



# HOLY TRINITY

## Secondary Food Technology and Hospitality and Catering Vocabulary

Year 7	Year 8	Year 9	Year 10	Year 11
Cross Contamination Hygiene Safety Hazard Health Balance Proportion Nutrition Weigh Measure Accuracy Danger Zone Chilling Cooking Cleaning Storage Origin Processing Culture Seasonality	Healthy Nutrition Protein Fat Vitamins Minerals Carbohydrates Dietary Fibre Import Ethical Waste Organic Free range Choice	Anaphylaxis Allergy Intolerance Requirements Cross Contamination Source Pathogenic Symptoms Accuracy Finishing Techniques Malnutrition Balanced Diet Special Diets Vegetarianism Influence	Commercial Non-Commercial Establishment Service Standards Ratings Qualification Attributes Contracts Remuneration Operational Documentation Trends Equality Employee Employer Provision Conservation Sustainability Environmental Customer Responsibilities Qualities Seasonal Temporary Casual	Micronutrients Macronutrients Childhood Adulthood Special Diets Production Techniques Precision Food Safety Hot Holding Shaping Whisking Melting Segmenting Blending Poultry Nutritional Organoleptic Sequencing Mise en Place Contingency Garnish Seasonality Evaluation Reflection