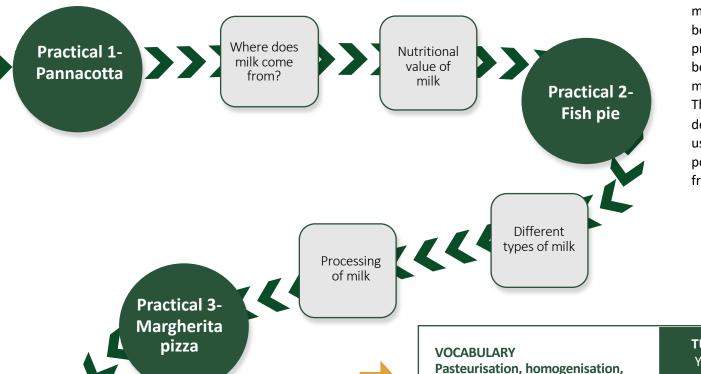


LEARNING JOURNEY

Food & Nutrition

MILK & DAIRY PRODUCTS



Dairy products will be covered this half term. Students will learn the multiple uses of milk and how it can be processed to make other dairy products. In this half term we will be looking at the different types of milk, cheese, cream and yogurts. The practical skills you will be developing this half term will be using gelatine to set liquids, poaching fish and making a pizza from scratch, including mozzarella.



Pasteurisation, homogenisation, lactose, rennet, curd, whey, centrifugation.

TUDOR HABITS AND VALUES

You will be open to failure and feedback this half term as the dishes are complex as throughout the process thee are many mistakes that can happen. .

How to make cheese

Practical 4-Chocolate yule log Yogurt-how is it made?

Cream-how is it made?