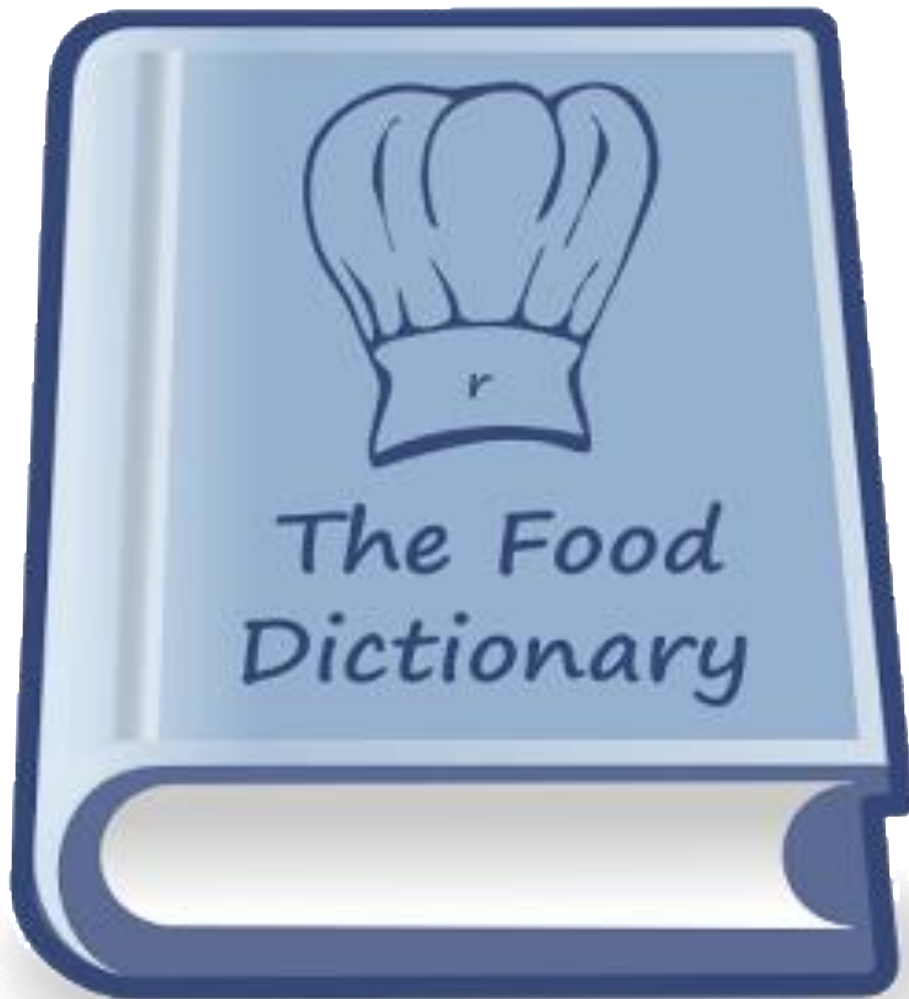


Year 11 Food Studies

Key Terms



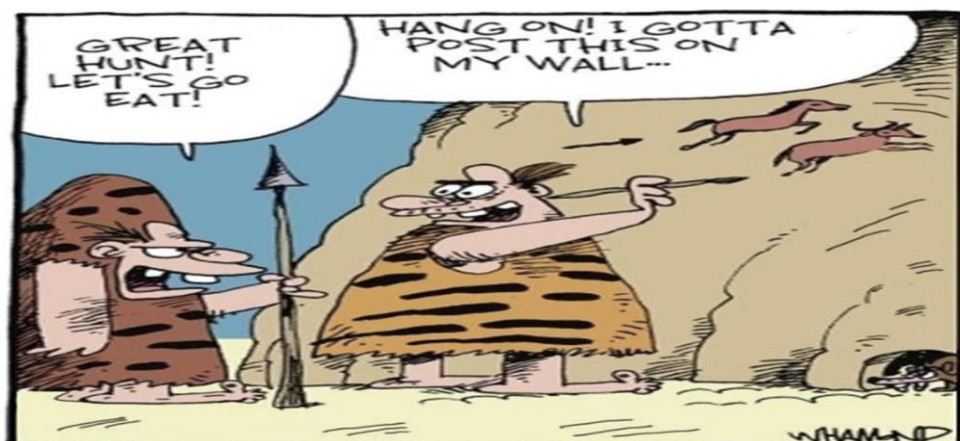
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Unit 1

Chapter 1- The Origins of Food

Pages 2-15

CE	
BCE	
Chinampas	
Cultivate	
Domestication	
Hunter-gatherer	
Sedentary hunter-gatherer communities	
Swidden farming	



Chapter 2- Development of Food Cultures

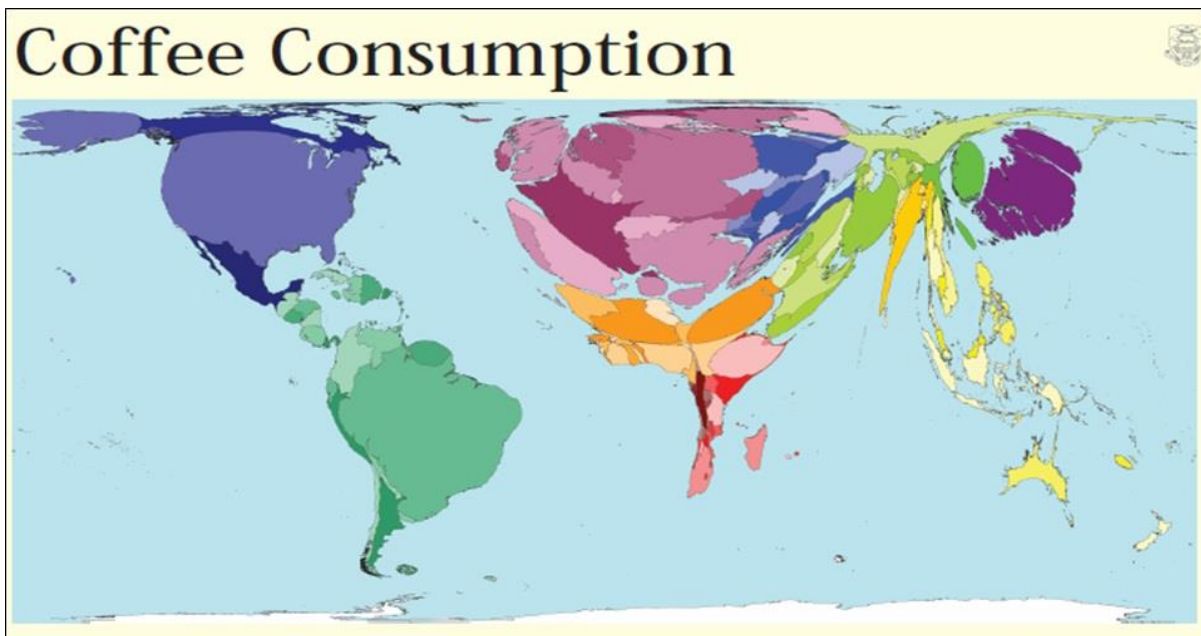
Pages 17-39

Cuisine	
Culture	
Fertile Crescent	
Ramadan	
Domestication	
Hunter-gatherer	
Sedentary hunter-gatherer communities	
Swidden farming	

Chapter 3- Growth of Agriculture and trade

Pages 41-53

Spices	
Sugar	
Wheat, corn(maize) and rice	
Wild einkorn And emmer	



HIGHEST COFFEE CONSUMPTION					
Rank	Territory	Value	Rank	Territory	Value
1	Finland	12.0	11	Italy	5.8
2	Norway	9.6	12	Slovenia	5.6
3	Denmark	8.9	13	Austria	5.3
4	Netherlands	8.2	14	France	5.3
5	Sweden	8.0	15	Brazil	5.2
6	Switzerland	7.7	16	Greece	5.1
7	Belgium/Luxembourg	7.6	17	Costa Rica	4.5
8	Germany	6.5	18	Cyprus	4.4
9	Canada	6.1	19	Spain	4.2
10	Estonia	6.0	20	United States	4.1

Annual consumption of coffee in kg per capita (green bean equivalent)

Chapter 4- Industrialisation and Food Production

Pages 55-67

Fertilisers	
Globalisation	
Green Revolution	
Industrialisation	
Irrigation	
Multinational corporations	
Nitrogen fixing	



Chapter 5- Indigenous Australian Food

Pages 69-85

Firestick farming	
Indigenous Australia	
Indigenous foods	
Witchetty grubs	
Wattle seed	
Lemon myrtle	



Chapter 6- Development of Food production in Australia

Pages 87-99

Agriculture	
Cattle feedlot	
Food processing	
Horticulture	
Mixed farming	
Black Angus cow	
Migrants	
Technology	

Chapter 7- Impact of Migration on Australian cuisine

Pages 101-115

Chalau	
Filo pastry	
Koulourakia	
Loukomades	
Spanakopita	
Tzatziki	
Vietnamese herbs and spices	
Vietnamese boat people	



Chapter 8- Food in Contemporary Australia

Pages 117-133

Coffee culture	
Contemporary food	
Ethnic foods	
Freeganism	
Functional foods	
Fusion foods	
Locavores	
Organic food systems	
Subculture	



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Unit 2

Chapter 9- Australian food Industry trends and issues

Pages 135-151

Agricultural sectors	
Biosecurity protocols	
Casein	
Coal seam gas	
Large-scale cropping	
Private label products	
Whey	



Primary production



Processing



Transport



Food service



Retail



Consumer

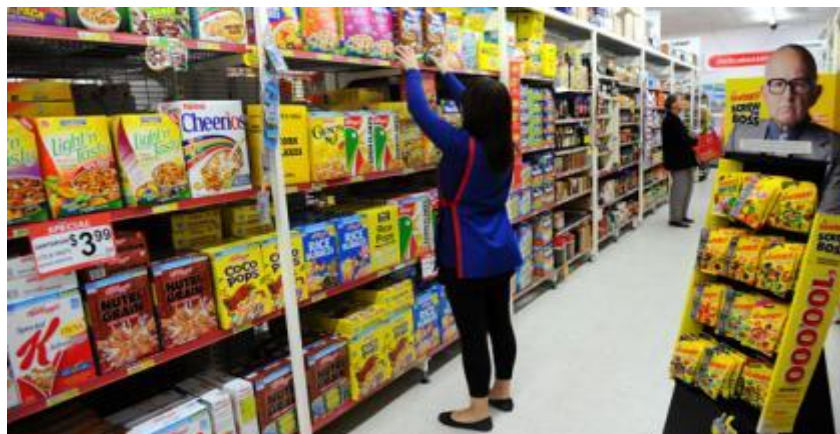


Disposal/recycling

Chapter 10- Food Processing in Australia today

Pages 153-171

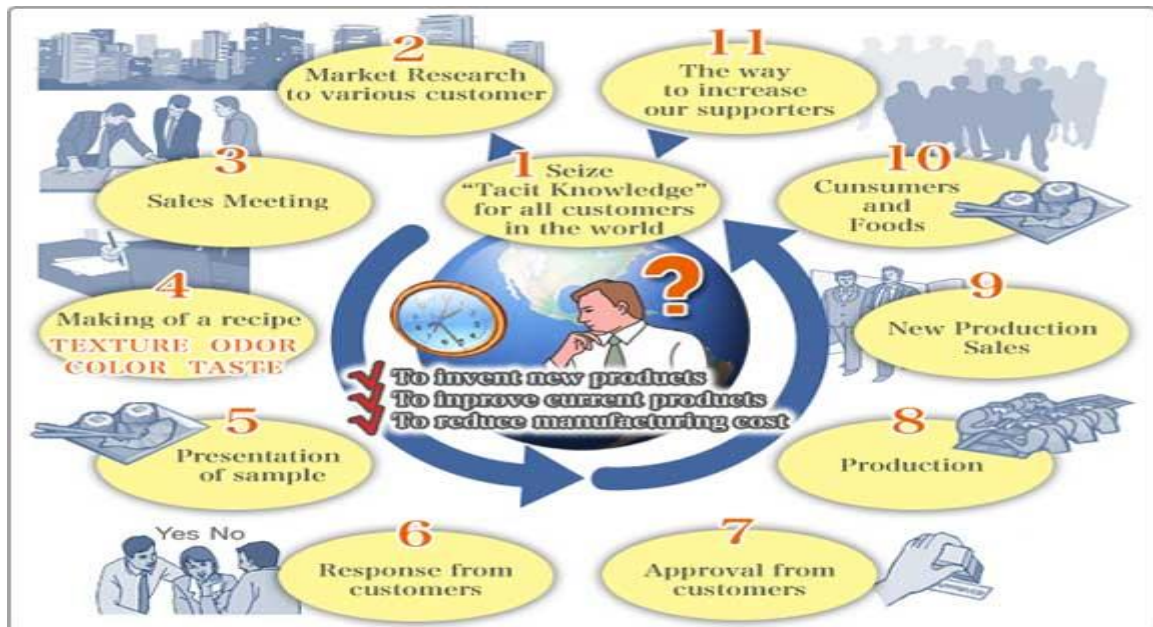
Flavour house	
Food manufacturers	
Food processing	
Food service sector	
Proprietary products	
Simplot	
Croquettes	
Ethical production	



Chapter 11- Food product development

Pages 173-183

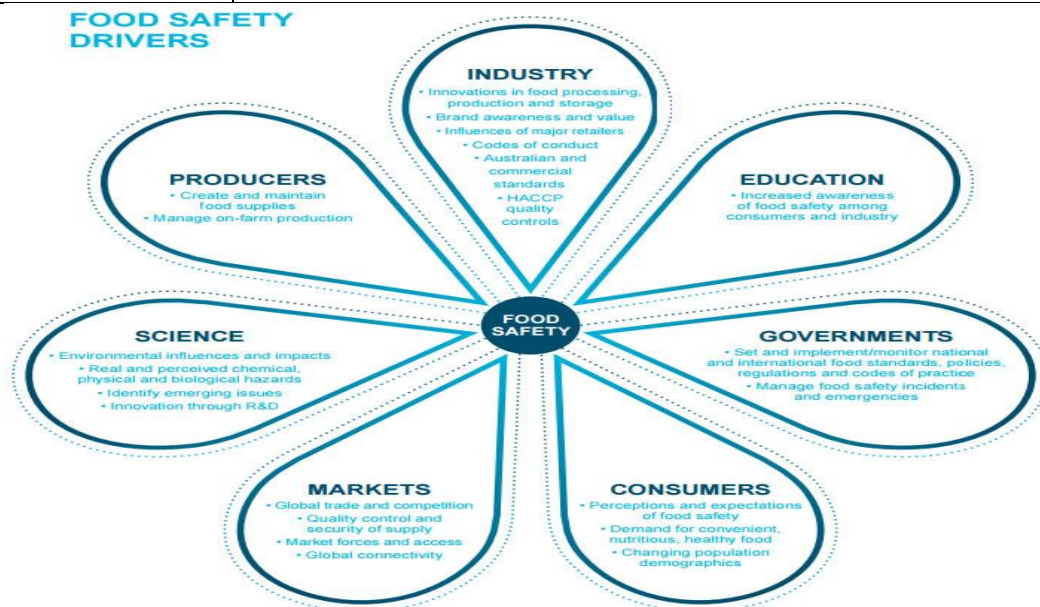
Considerations	
Constraints	
Life cycle	
Prototype	
Specifications	
Design Brief	
Evaluate	
Marketing	



Chapter 12- Food Safety

Pages 185-203

FSANZ	
Department of Agriculture and Water Resources	
Australia New Zealand Food Standards Code	
Cultivate	
Food Additives	
Food product recall	
HACCP	
Mandatory warning statements	



Chapter 13- Sensory Evaluation of food

Pages 205-221

Meal Solutions	
Mouthfeel	
Organoleptic	
Qualitative or sensory analysis	
Quantitative tests	
Umami	
Viscosity	
Chemical Analysis	



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Chapter 14- Planning and managing recipes

Pages 223-239

Resources	
Seasonal food	
Production Plan	
Use by date	
Best before date	
Baklava	
Farmers market	
Australian dietary Guidelines	

HEALTHY EATING PLATE

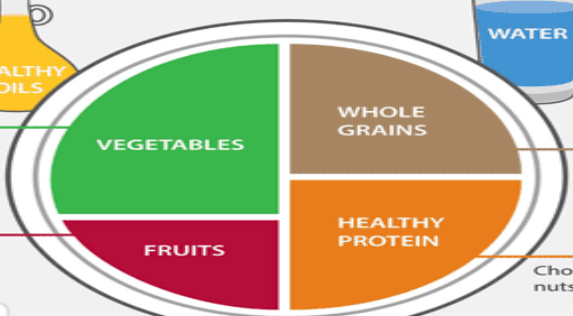


HEALTHY OILS

Use healthy oils (like olive and canola oil) for cooking, on salad, and at the table. Limit butter. Avoid trans fat.

The more veggies – and the greater the variety – the better. Potatoes and French fries don't count.

Eat plenty of fruits of all colors.




WATER

Drink water, tea, or coffee (with little or no sugar). Limit milk/dairy (1-2 servings/day) and juice (1 small glass/day). Avoid sugary drinks.

Eat a variety of whole grains (like whole-wheat bread, whole-grain pasta, and brown rice). Limit refined grains (like white rice and white bread).

Choose fish, poultry, beans, and nuts; limit red meat and cheese; avoid bacon, cold cuts, and other processed meats.



STAY ACTIVE!
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Chapter 15- Designing and Adapting recipes

Pages 241-257

Insoluble fibre	
Osteoporosis	
Soluable fibre	
Vegans	
Vegetarian diet	
Sedentary	
Heritage	
Allergies	

