


DIGITAL MATERIALS FOR YEAR 9 FOOD NUTRITION

NO	TOPIC	DESCRIPTION	SOURCE	LINK
Total:		14		
YouTube :		9		
Website :		5		
1	How your digestion systems works?	Constantly churning inside of you, the digestive system performs a daily marvel: it transforms your food into the vital nutrients that sustain your body and ensure your survival. Emma Bryce traces food's nine-meter-long, 40-hour journey through the remarkable digestive tract.	Ted Ed (You Tube)	https://ed.ted.com/lessons/how-your-digestive-system-works-emma-bryc
2	Microwave	What will happen when you use metals (aluminium foil) in the microwave	youtube	https://www.youtube.com/watch?v=lhpndQJkNk0&list=FLpwdfR_CYCjKGMBndV7lzGg&index=9
3	Protein	-crossword puzzles and mix & match classwork to check on their understanding. This can be use as revision for Yr 11 ss.	-hot Potatoes	file:///C:/Users/Shahidah/Documents/SMPAP%20resources/Notes%20&%20resources/F&N/Year%209/Protein/Mix&match%20keywords%20protein.htm
4	Dietary Fibre	-Recall activity before new lesson such as topic water.	-Kahoot.it	https://create.kahoot.it/share/water/56f7e704-2d98-4032-b5a5-2bcd54616ea4
5	Seafood	Culinary skills for seafood	Culinary pro	https://www.theculinarypro.com/fish-and-shellfish-cooking-methods
6	Herbs and spices	About herbs and spices	You tube	The Geography of Spices and Herbs - YouTube
7	Revision on Past Year Paper	Youtube video help students to revise the question paper themselves	Youtube	https://youtu.be/W1luJ0CchIA
8	Revision on Past Year Paper	-This app will allow students to easily revise FNN theory papers.	Rove Papers	
9	Transfer of heat	This resources will help to understand the process of transfer of heat	youtube	http://www.ocr.org.uk/Images/261067-cookingand-food-preparationtopic-explorationpack.pdf · https://youtu.be/vg5k6t6uZwE
10	Effect of heat: Effect of heat: Coagulation and denaturation	Explain further what happens in the process of coagulation & denaturation.	youtube	https://youtu.be/IG02UVu9IKg
11	Effect of heat: Effect of heat: Millard reaction	Explain further what happens in the process of millard reaction.	youtube	https://youtu.be/rs1JLYXROVU
12	Effect of heat: Effect of heat: Gelatinization	Explain further what happens in the process of gelatinization.	youtube	https://you.be/Y7YYa1yhzro
13	Food Additives 101 Food Additives Explained – Bang Goes The Theory Lab – Brit Lab – BBCà à	to uses of food additives and how its made in the lab	youtube	· https://www.youtube.com/watch?v=jSglLz-ZX8I · https://www.youtube.com/watch?v=1MyK_ATJH_0