

Useful you tube experiments

<https://www.youtube.com/watch?v=OoaQVdSXR48&app=desktop>

Different flours > amount of gluten > stretching dough

<https://www.youtube.com/watch?v=0USi4DbRVVQ>

Raising agents

<https://www.youtube.com/watch?v=bJ7uXScRTWw>

Coagulation

<https://www.youtube.com/watch?v=vg5k6t6uZwE>

Conduction of heat

<https://www.youtube.com/watch?v=s1CpSrXa1EI>

Making ice cream in 10mins (science experiment)

<https://www.youtube.com/watch?v=xyQY8a-ng6g>

effects of food on your brain

<https://www.youtube.com/watch?v=JlhhAPxEY6I>

Food contamination

<https://www.youtube.com/watch?v=2QQvhFPZedM>

Foodborne illnesses (11mins)

<https://www.youtube.com/watch?v=eKaBQrFdNtw>

Digestion (7mins)

<https://www.youtube.com/watch?v=9iMGFqMmUFs>

What happens If we do not drink water (5mins)

<http://ed.ted.com/lessons/how-the-food-you-eat-affects-your-brain-mia-nacamulli>

How the food we eat affects our brain

<http://ed.ted.com/lessons/what-is-a-calorie-emma-bryce>

What is a calorie?

<https://www.youtube.com/watch?v=Mn5N60PCAjs>

are spotty produce safe to eat?

<http://www.bbcgoodfood.com/videos/techniques/knife-skills>

Knife skills

<https://www.youtube.com/watch?v=TGSgZiEUdYw>

4 Cs

<https://www.youtube.com/watch?v=8aWqZd9RScQ>

Eatwell Guide

<https://www.youtube.com/watch?v=UyDqrhQLOHM>

<https://www.youtube.com/watch?v=iQ0dvzA1ynY>

Intro to food allergens

<https://www.youtube.com/watch?v=rNARXtO1Gr0>

Intro to Food room – safety & hygiene