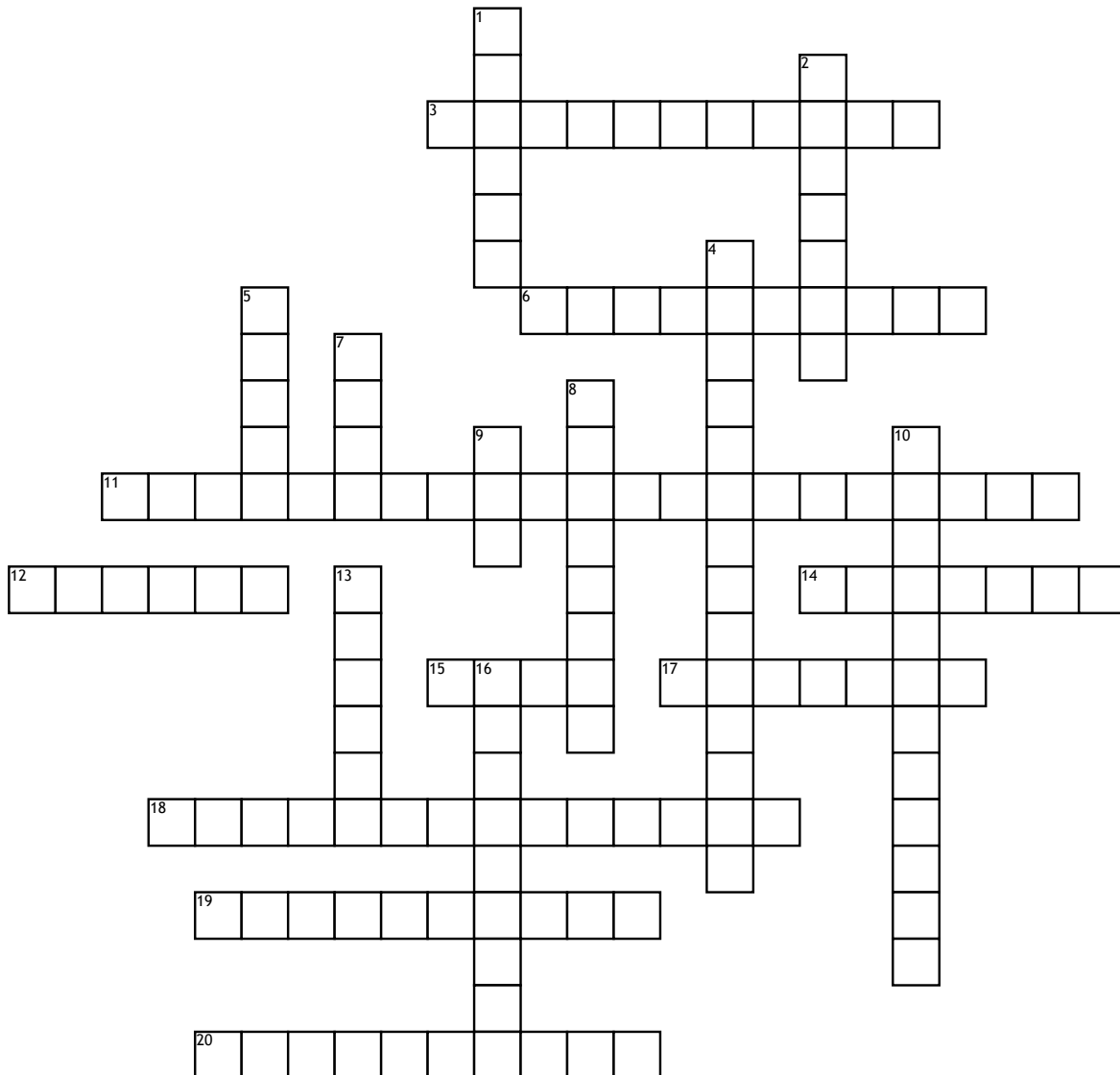


Name: _____

Date: _____

Food Tech GCSE



Across

- 3. When food is baked with ceramic spheres
- 6. When fluid gives heat
- 11. Way to express daily amount of physical activity to one number
- 12. Carbohydrate that gives rapid energy
- 14. Carbohydrate that gives slow release energy
- 15. Prevents anaemia

17. Good for bone and teeth health

- 18. Browning of sugar
- 19. When heat is transferred through direct touch
- 20. Vitamin hard to find in plant foods

Down

- 1. Helps the nervous system
- 2. Caused by Vitamin D and Calcium deficiency
- 4. When liquid turns thicker or into a gel

5. Vegan protein source

- 7. Temperature when gelatinisation is complete
- 8. Commonly received from sunlight
- 9. Macronutrient that gives warmth
- 10. When protein molecules change shape
- 13. Technical term for salt
- 16. When heat is transferred through waves