

Food Technology



GCSE

Key Vocabulary

Definitions and morphemic analysis



Introduction

This booklet helps support the explicit teaching of GCSE vocabulary. The words have been chosen for their relevance to the subject as well as their morphemic analysis.

Students undoubtedly need to understand subject specific vocabulary for their studies, but knowing the morphemic analysis will also allow students to make connections across the subject, across the curriculum and hand them the ability to find meaning at the point of need.

Each of the Key Vocabulary booklets could be handed to the students for their own study, but below are some possible teaching ideas.

Some teaching ideas:

Ask students – what does it mean and how do you know?
Display the word with its definition or morphemic analysis.

All students discuss the potential meanings.

Display the morphemic analysis.

Explore how understanding the morphemes (prefixes, suffixes and stems) allows them to find the meaning and develop a gist understanding without having to have a full definition.

Explore vocabulary with shared morphemes. Are there common morphemes shared within particular topics? Where else have they encountered vocabulary with those morphemes?

Use new vocabulary in their own writing, both narrative and academic.

If you're interested in exploring the explicit teaching of vocabulary visit enquiries@lexonik.co.uk and ask about Lexonik Vocabulary Plus, a morphemic analysis and explicit vocabulary instruction platform.



Vocabulary

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aeration

- the process by which air is passed through, mixed with, or dissolved in a liquid

Morphemic analysis

/ aer / air - Prefix

/ ate / make into, become; put into action; treat with - Suffix

/ tion / act, process result - Suffix

emulsification

- the process of creating an emulsion (tiny droplets of one liquid suspended in another), e.g. milk

Morphemic analysis

/ e / out, out of, away, thoroughly - Prefix

/ fic / make into, become - Suffix

/ tion / act, process result - Suffix

microorganism

- a living organism that is too small to be seen with the naked eye e.g. a bacteria or virus

Morphemic analysis

/ micro / small - Prefix

/ organ / ordered structure; relating to specific part; tool - Stem

/ ism / belief, system, practice; condition of - Suffix



Key Vocabulary

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preservative

- a substance added to a food product to lengthen its shelf-life, e.g. salt

Morphemic analysis

/ pre / before - Prefix

/ serv / save, keep; to serve, slave - Stem

/ ive / tending to, by nature - Suffix

intolerance

- difficulty digesting certain foods, drugs and other substances

Morphemic analysis

/ in / in, into, on; not; very - can be 'en' - Prefix

/ toler / bear, put up with - Stem

/ ance / quality, state, result of - Suffix

homogenisation

- the process of treating milk so that the cream is mixed into other parts of the liquid

Morphemic analysis

/ homo / same - can be 'homeo' - Prefix

/ gen / race, born, produced; kind - Stem

/ ise / make into, become, put into action - Suffix

/ tion / act, process, result - Suffix



Key Vocabulary

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anaphylaxis

- an extreme and dangerous allergic reaction to something that a person has eaten or touched; from Greek 'phylaxis' - 'protection'

Morphemic analysis

/ ana / again, thoroughly - Prefix

polyunsaturated

- a type of healthy fat that includes omega-3 and omega-6 fatty acids, which are essential for brain function

Morphemic analysis

/ poly / many - Prefix

/ un / not, reverse - Prefix

/ sat / enough - Stem

fortification

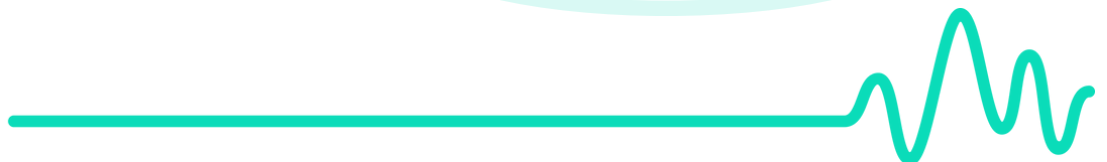
- the process of adding nutrients to food

Morphemic analysis

/ fort / strengthen - Prefix

/ fic / make into, become - Suffix

/ tion / act, process, result - Suffix



Key Vocabulary

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micronutrients

- essential nutrients but required in small amounts: vitamins and minerals

Morphemic analysis

/ micro / small - Prefix

/ nutr / nourish, feed - Stem

/ ent / person who, thing that - Suffix

gelatinisation

- the process of starch granules absorbing liquid, swelling and thickening

Morphemic analysis

/ ise / make into, become, put into action - Suffix

/ tion / act, process, result - Suffix

contamination

- the result or process of introducing harmful chemicals or micro-organisms to something by contact with a polluting substance

Morphemic analysis

/ con / together, with; altogether - Prefix

/ tam / touch, handle - Stem

/ ate / make into, become; put into action; treat with - Suffix

/ tion / act, process, result - Suffix



Key Vocabulary

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modification

- the act of making small changes for improvement

Morphemic analysis

/ mod / measure, manner, way; change - Prefix

/ fic / make do - Stem

/ tion / act, process, result - Suffix

pescatarian

- someone who eats fruit, vegetables, pulses and fish but no meat products.
Pesce = Italian for fish

Morphemic analysis

/ rian / a person or thing who advocates or believes something - Suffix

suspension

- a solid held in a liquid

Morphemic analysis

/ sus / under, below; less important; up to, towards - Prefix

/ pend / hang - Stem

/ sion / act, process, result - Suffix

