**Vital Vocabulary**

30 misspelt words in the Technology Department

|  |  |
| --- | --- |
| Food Studies | Design Technology |
| 1 | Analyse | 1 | Mechanism |
| 2 | Brief | 2 | Plastic |
| 3 | Equipment | 3 | Independent |
| 4 | Ingredient | 4 | Research |
| 5 | Questionnaire | 5 | Evaluate |
| 6 | Technique | 6 | Investigate |
| 7 | Independent | 7 | Continuous |
| 8 | Packaging | 8 | Specification |
| 9 | Technology | 9 | Criteria |
| 10 | Recipe | 10 | Natural |
| 11 | Sensory | 11 | Design |
| 12 | Successful | 12 | Analysis |
| 13 | Environment | 13 | Analyse |
| 14 | Aesthetics | 14 | Biomimicry |
| 15 | Staphylococcus aureus | 15 | Ergonomics |
| 16 | Food poisoning | 16 | Technology |
| 17 | Organoleptic | 17 | Perspective |
| 18 | Diarrhoea | 18 | Aesthetics |
| 19 | Vegetarian | 19 | Isometric |
| 20 | Lactose | 20 | Viscosity |
| 21 | Intolerant | 21 | Anthropometric data |
| 22 | Carbohydrate | 22 | Synthetic  |
| 23 | Nutrient | 23 | Thermoforming |
| 24 | Utensil | 24 | Thermosetting |
| 25 | Refrigerator  | 25 | Polymer |
| 26 | Risk assessment | 26 | Magnitude |
| 27 | Contamination | 27 | Fulcrum |
| 28 | Hygiene | 28 | Torsion |
| 29 | Salmonella | 29 | Sustainable |
| 30 | Malnutrition | 30 | Manufacturing |