

**Primary Processing/production is:**

When foods are processed straight after harvest or slaughter to get them ready to eat or to be used to make other products



Harvesting and deaning:  
Wheat to flour:  
Harvest:  
  
Cleaning and Storage  
  
Milling the grain  
<https://www.youtube.com/watch?v=edvBk7xWKG4>

- Growing Crops
- Sorting:
- Trimming:
- Discarding:
- Washing:
- Wrapping
- Adding Identification:
- Storing

- Heat treatment of milk
- Skimming
- Homogenisation <https://www.youtube.com/watch?v=Aza bCjffB1g>
- Pasteurisation [https://www.youtube.com/watch?v=nB-iOi\\_bO0w](https://www.youtube.com/watch?v=nB-iOi_bO0w)
- UHT <https://www.youtube.com/watch?v=wFkVefOJpfg>



**Animal Slaughter**  
Animals      Birds (Poultry)      Fish



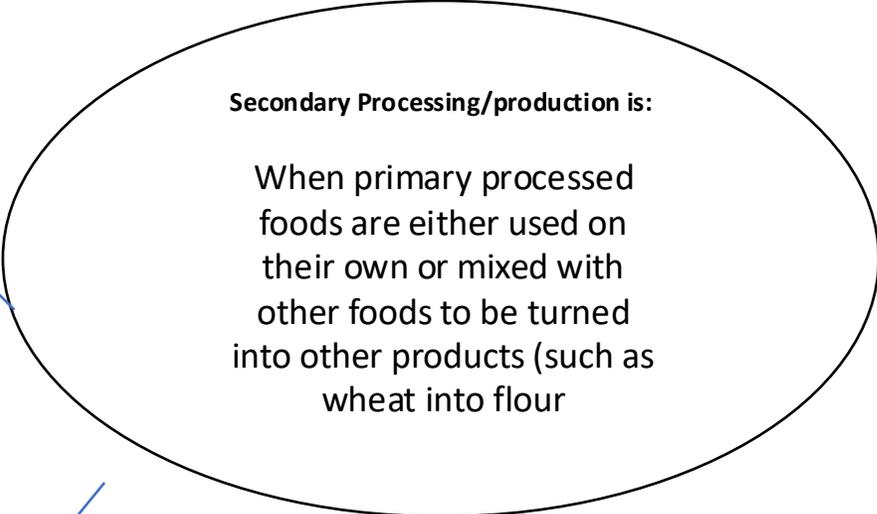
**Wheat into pasta**

<https://www.youtube.com/watch?v=5J43R-DDmNc>



**Wheat into bread**

<https://www.youtube.com/watch?v=zo-LEmtSIY4>



**Milk into cream**

<https://www.youtube.com/watch?v=RcFq2lPycDc>



**Milk into yogurt**

<https://www.youtube.com/watch?v=1ZSoYrHyX9c>



**Fruit into jam**

<https://www.youtube.com/watch?v=q7HyyM8tsK0>



**Milk into butter**

<https://www.youtube.com/watch?v=qwb2uZLSLhw>



## Exam Practice – Processing and production

- 1) What is added to milk to make yogurt
- 2) What is the yogurt making process an example of
- 3) What gives yogurt its tangy taste
- 4) What is the difference between primary and secondary processing (4 marks)
- 5) How is raw milk treated to make it safe to drink (2 ways) and a good quality product for the customer (6 marks)
- 6) What stages does a crop go through after harvesting before being transported for sale or processing (7 marks – 7 points with explanation)
- 7) Discuss the process of making jam from fruit and how to ensure a good quality product (4 marks)