

Department Food & Consumer Studies



Classroom Teachers.

Mrs Clare Dall

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Faculty of Health and
Wellbeing

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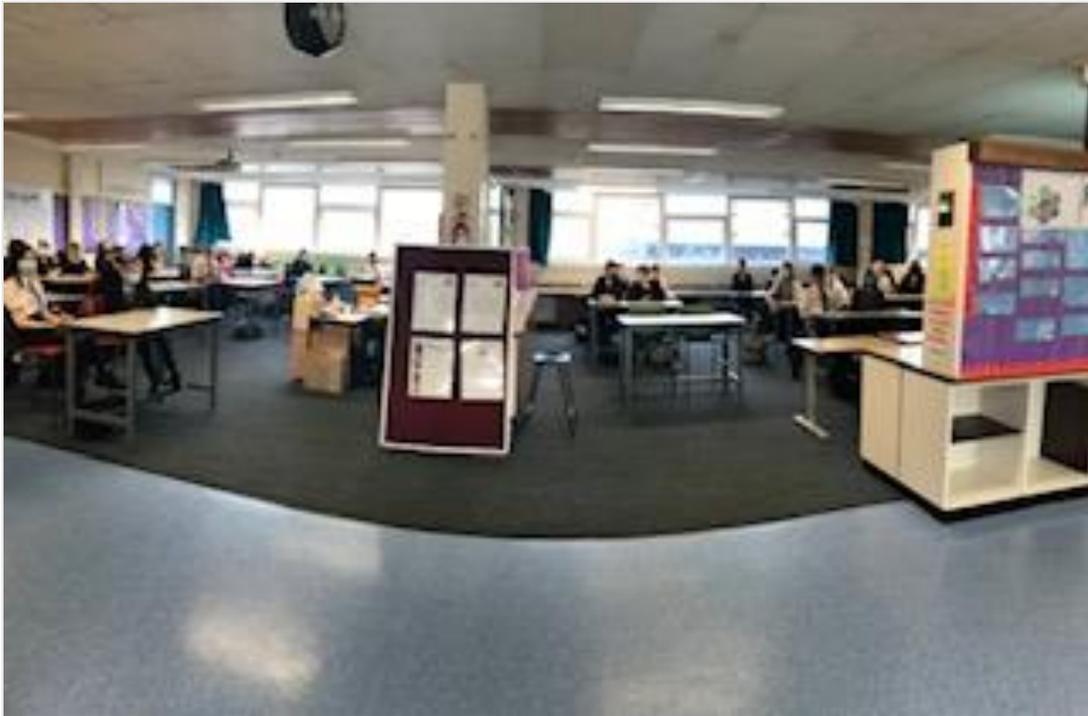
Department Aims.



To provide our young people with a breadth of practical skills and knowledge related to food, health, hygiene, consumer needs and food Innovation.



Department Layout





We try to develop our young people life skills through real events and our school Bistro is an ideal opportunity to do this.

Developing our young people for the future

- £230 billion spent on food and drink in the UK each year.
- Food research and production is the worlds BIGGEST industry & in the UK it is No.1 manufacturing industry, employing over ¼ of our workforce.
- We are aware of the future opportunities available to all pupils and help develop their skills to enable them to move into opportunities not only in the food & drink industry but in other business areas.
- National 5, Higher Health and Food technology course is linked to and shows skills in Science, Business, Product Design, Food and Consumer law.

Broad General Coursework

Getting Started. Food Hygiene & Safety

Food for Health

Food Product Development & Design

Consumer Studies & Food Sustainability

BGE Practical Cookery



Christmas Truffles



Flapjacks



Quesadilla

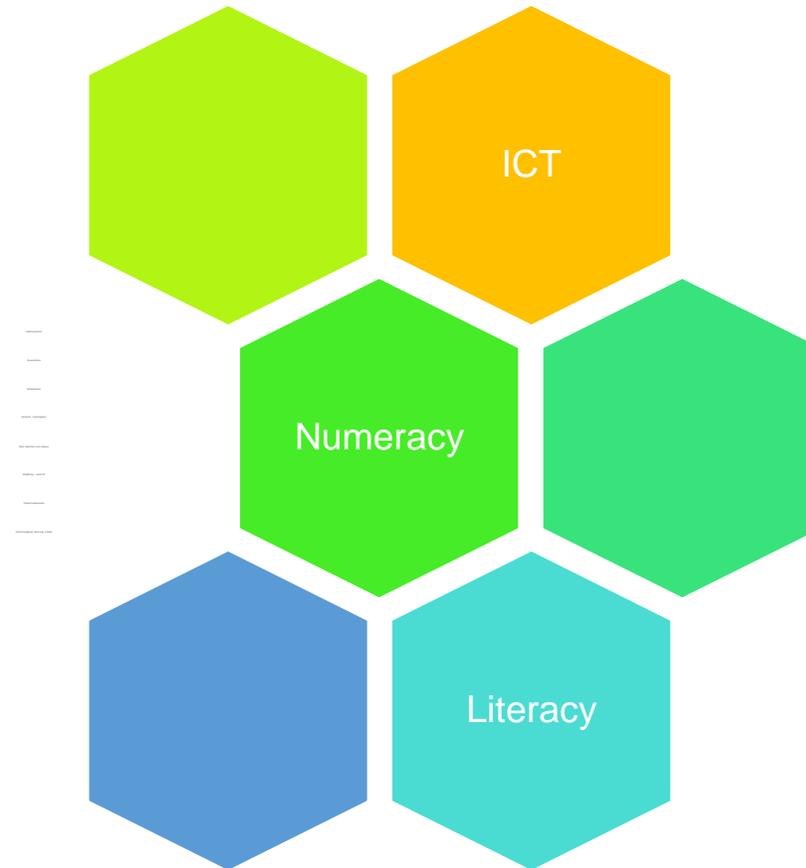


Food Product Development

- In S1 and S2 pupils have the opportunity to design and produce their own food product.
- This is celebrated by the whole school where representatives from each class produce and sell their developed product during a whole school event.
- Theme this year is Food Around the World and pupils will sell their products during International Language Day in February.

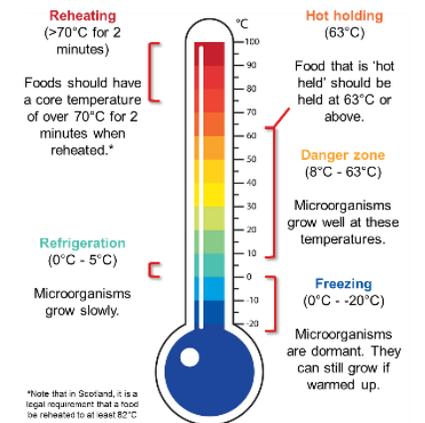


ICT, literacy and numeracy opportunities



Numeracy

- Weighing (weight, portion size)
- Measuring (counting, length, volume – ml/cups/portion size, temperature)
- Costing (£)
- Scaling / Ratios, e.g. recipes
- Dates / Timings (hours:mins:sec) and time management
- Calculating/modelling energy and nutrients provided
- Data analysis ...



Literacy

- Listening and talking ... structured talking, arguing/debating, explaining, sharing, describing
- Vocabulary development (specialist vocabulary)
- Reading ... books to introduce topics/themes (fiction/fact), labels, recipes, articles, menus (decision making), research documents/journals
- Writing ... instructional, surveys, creative (poetry), factual, fiction

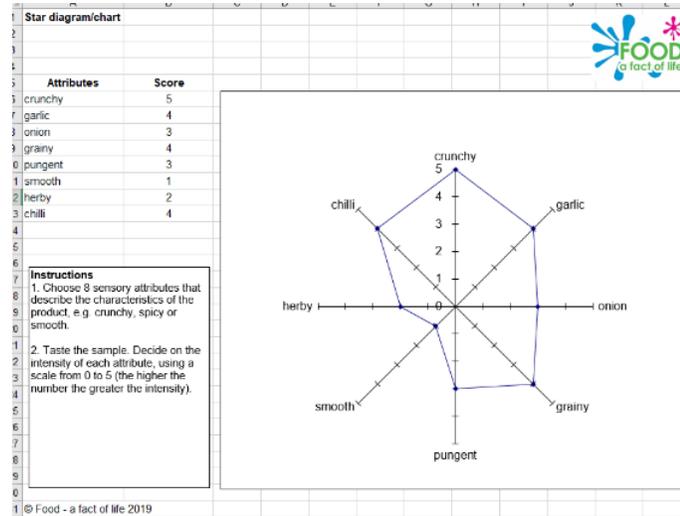


Sensory work

Collating results – using a template

Analysis – typing notes

Presentation – creating charts



| | A | B | C | D | E | F |
|--|--------------------------|---|--------------------------------|-------------|-----------------------|---|
| Hedonic Scale | | | | | | |
| How many people are tasting your food? | | | 5 | | | |
| Sample | Dislike Very Much | Dislike | Neither Like or Dislike | Like | Like Very Much | |
| Score 574 | 3 | 2 | 0 | 0 | 0 | |
| Score 934 | 0 | 0 | 0 | 4 | 1 | |
| Score 376 | 0 | 0 | 2 | 3 | 0 | |
| Scores | | | | | | |
| Score 574 | 7 | out of a possible | 25 | | | |
| Score 934 | 21 | out of a possible | 25 | | | |
| Score 376 | 18 | out of a possible | 25 | | | |
| Maximum score = | 25 | (This is the highest score possible for this test.) | | | | |
| Minimum score = | 5 | (This is the lowest score possible for this test.) | | | | |
| Percentages | | | | | | |
| Score 574 | 15.22 % | | | | | |
| Score 934 | 45.65 % | | | | | |
| Score 376 | 39.13 % | | | | | |

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We are all looking forward to meeting you over the coming months.