



TECHNOLOGY > FOOD TECHNOLOGY

Type of placement: One-day group placement to Walkers Snack Foods.

Curriculum Links: Key Stage 4 Food Technology, specifically product development, food safety and hygiene standards, also GCSE manufacturing.

Summary of Main Benefits: Work-related case studies for students and enhanced understanding of manufacturing processes.

Description: This placement was to show teachers how this global company, which has a fully automated manufacturing facility, produces and distributes brand leader snack foods across the UK. During the day's placement teachers heard a series of presentations, met key staff and had a factory tour seeing how:

- Mass production processes work using the latest technology
- Raw materials are sourced and supplied
- New snack products are developed and tested

- On-line quality systems operate
- Food safety and hygiene standards are met
- Technical skills and abilities are increasingly important in the food industry

Outcomes:

- Opportunity to see mass production processes in the food sector
- It helped their understanding of industrial practices in a real situation to enhance teaching and learning with Key Stage 4 students

Comments included:

"I have learnt a lot from today and will relay the information to my GCSE students".

"An eye opening experience seeing the scale, sophistication and complexity involved in producing consistent quality snacks for consumers".



Other food manufacturers offer tours such as McDonalds, Cadburys and Mars. As teachers will sometimes travel some distance for these opportunities, it might be worth discussing with neighbouring organisers to see if a large group can be organised with transport included.

Make sure you know who your **national PDP rep** is...



TECHNOLOGY > FOOD TECHNOLOGY

Type of Placement: Group one-day visit to Pizzeria factory and new Food Technology Park at local university

Curriculum Links: Key Stage 4 Food Technology (especially packaging, control systems, quality assurance) also GCSE Manufacturing

Summary of Main Benefits: Enhanced careers' knowledge and better understanding of manufacturing processes

Description:

The one-day visit included:

- A tour of the bakery area, preparation areas, product assembly and packaging
- Observation of the use of ICT, quality assurance and control systems
- Tasting session
- QA with both operations and quality assurance managers

The visit to the Food Technology Park involved the opportunity to see and participate in:

- Microbial analysis
- Sensory preference testing
- Modified air packaging
- An overview of courses available to support careers in the food industry

Outcomes:

- Teachers found the production of pizzas helped bring vocational relevance to the GCSE manufacturing course
- They felt better informed about careers prospects
- They were hoping to develop pupil tasks with a real food context
- Planning pizza production in school



Local bakeries may be receptive to teachers' visits rather than work experience. Pizza Express, for example, is actively involved with EBPs in many parts of the country and might be able to assist in a number of ways with projects.

Take advantage of the **NEBPN** training courses for **PDP** organisers



TECHNOLOGY > FOOD TECHNOLOGY

Type of Placement: Group, one-day Conference

Curriculum Links:

Key Stage 4 Food Technology and PSHE
(focusing on nutrition and health)

Summary of Main Benefits:

Ideal opportunity for teachers to gain a great deal of current relevant information at one time.

Description: Durham EBP arranged an annual Food Technology Conference for teachers in their Region. In 2005 the focus was on Nutrition, Health and Achievement.

70 teachers attended to hear speakers from various organisations including Director of Public Health, Director of Trading Standards, Senior Educational Psychologist from Durham Education Authority and from the Nutrition Department of Teeside University.

Outcomes:

Comments included:

“As usual, an excellent informative day - it has given me a lot of ideas.”

“The morning sessions were extremely informative and will generate a lot of discussion back at school with the students”.



As healthy eating is such an important topical concern, there might be a good response for this type of event from both schools and professionals. Local hospitals will have nutritional experts. Also the Local Authority may be able to contribute.

It could also be worth investigating if there are local chefs who could demonstrate healthy recipes or local supermarkets such as Waitrose or Sainsbury's. Both have healthy eating ranges and might provide speakers, opportunities for teacher visits or resource material and data.



TECHNOLOGY > FOOD TECHNOLOGY

Type of Placement: One-day group placement to Food Research Lab

Curriculum Links:

Key Stage 4 Food Technology especially product development

Summary of Main Benefits:

Update of knowledge and chance to see product development processes

Description: This was a placement designed for food technology teachers at a local food research association (CCFRA) to update their knowledge and skills in the following areas:

- Introduction to the Food Industry and to the work of the centre
- CCFRA Publications and Software as a source of information, including demonstration of NewFoods software

- Discussion on the new Product Development process
- Tasting practical in the Sensory Lab
- Demonstration microwave heating; use of thermal imaging camera
- Demonstration of new technologies including high pressure processing
- Q&A session

Outcomes:

- The teachers gained a great deal of practical information
- Resource material for lesson planning



There are a number of food testing laboratories in the country. Try to find where your nearest one is (Yellow Pages, websites etc) and see if it might be possible to include your teachers in any visits the local EBP is planning. Again teachers may travel some distance for this type of opportunity. Most manufacturers will also have centres where their product testing is carried out (see case study A.)