

FOOD TECHNOLOGY

SCIENCE BADGE ACTIVITY SHEET

This is a sample Food Technology Activity Sheet only. Its main purpose is to show you some of the interesting activities that you can do when you choose this badge. Also, you can use this sample sheet to start doing the badge activities, while your teacher is sending away for the full activity sheet and badge. If you have completed some of these activities before your full sheet arrives, your teacher can mark this sheet, then transfer the marks to the full activity sheet.

Rating	Exercises in Food Technology	Teacher's initials and date
2*	Find out what food technologists do and make a poster to illustrate different activities they might carry out.	
4***	What's the best way to cool vegetables? Cooking affects the structure of the cells of the vegetables as well as allowing the green pigment (chlorophyll) to leak out. Plan and carry out an experiment to find out what happens to the colour of a vegetable like beans or peas with different lengths of cooking. Leave some uncooked to compare with. Work out a way of grading the colour on a one to five scale. Also look at the colour of the water. Remember to use the same amount of vegetables and water each time. Draw a colour chart to explain your results as well as giving details of how you did the experiment.	
5**	When food is stored it may go mouldy. Put a slice of bread in a sealed plastic bag in warm place. Add a few drops of water to it each day to keep it damp. When it has grown some mould draw a map of the bread showing where the mould has grown and if possible scrape off some of the mould and look at it under a magnifying glass or microscope. Draw a diagram of what you see. Look up some information about moulds and explain this as well as your results to your class.	
6*	Find out why preservatives are added to food. Collect together some food packets that have the ingredients listed and find out which ones contain preservatives. Make a display to show your findings.	
7**	Make some yoghurt, either by using some fresh, plain yoghurt as a starter or a commercial packet. Bring your yoghurt to school. Find out what type of organism makes milk into yoghurt and how it does it.	