



Experiences and Outcomes:

SCN 1-12b

TCH 1-04a

TCH 1-04d

LIT 1-26a

LIT 1-28a

DYW link:

Teacher of Home Economics: prepare and give lessons in topics such as family health and life-style, budgeting, childcare and parenting, nutrition and diet, food preparation and hygiene, fashion and textiles and consumer studies.

Food Scientist: study the microbiological, physical and chemical properties of food and ingredients to make sure they are safe for consumers. Responsibilities of the job include: evaluating the nutritional value, colour, flavour and texture

Resources required:

Selection of different foods with distinctive smells

Jars or resalable food bags

Ingredients for perfume e.g. rose petals

Activity/Challenge:

- Using your nose as a detector conduct a 'stinky or smells good' experiment. Blindfolded pupils smell each food item and identify it, include blue cheese to stimulate discussion of why it has such a distinctive smell e.g. mould.
- Design a 'fair test' food preservation experiment changing only one factor at a time e.g. temperature, salted, air tight, clean hands and not, light and dark etc. Predict what will happen and then observe the changes. Write a scientific report of your findings.
- Create own perfume using hot water and different natural objects chosen by the pupils e.g. rose petals, vanilla etc. Write instructions for how to make the perfume.