



Tararua College and Bush Primary
Schools' Technology Centre

Beacon Practice Project

Funded by the Ministry of Education
Growth and Innovation Framework

Aim of our Beacon Practice Project:

- We would like to see technology practice as a seamless progressive journey from Year 7 through to Year 13 in Food Technology.
- We want to widen the students' learning within their practice. Depth of knowledge is now needed within our teaching programmes to extend students through to senior levels.

Why Us?

- We are in the unique position of being situated physically together – a new Technology suite was built at Tararua College in 2002 to accommodate the secondary school and Bush primary schools into one facility.
- We have a consulting technologist at our doorstep who has been visiting since 2002.





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Introducing Jacquie Neilson

- Year 7 and 8 Technology teacher in the area of food and soft materials at the Bush Primary Schools' Technology Centre



Jacquie Neilson

- Teaching Background

Jacquie Neilson

- **Why I changed to Primary Technology.**

Jacquie Neilson

- **What I could bring to my new position?**

Jacquie Neilson

- **What I have found different from past practice.**

Jacquie Neilson

- **Benefits for being involved with this project.**



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Introducing Diana Eagle

- Food technology teacher for Years 9-13 at Tararua College

Diana Eagle

- Using a Practicing Technologist in the Classroom

Diana Eagle

- How it all began

Diana Eagle

- **First contact**

Diana Eagle

- Learning to speak each other's language!

Diana Eagle

- Progress made

- 2002 first year of sensory testing – class tested only - no stakeholders!
- Carol helping me behind the scenes!
- This was it!

After testing chocolate with some added ingredients, I decided that chocolate design would be better left plain textured with maybe so flavouring added. I tried some different unique flavours and had them sensory tested...

Development Trial for: Flavours of chocolate

Lisa-Marie Upson

Flavour	Smell	Taste	Other comments
Lemon & Lime	lemon, strong chocolate aroma	very strong tastes like Arran barley	quite nice would be nice with fruit
Fudge	coffee smell	very strong coffee aroma	a bit too strong
Orange	Strong chocolate smell	very strong orange taste	a bit too much orange
Caramel	Strong Caramel flavour	Chewy, very nice	a bit too much caramel

Development Trial for: Flavours of chocolate

Emma Ferry

Flavour	Smell	Taste	Other comments
Lemon & Lime	rich and chocolatey	Very Limey, quite Tangy	
Fudge	Strong and rich	Tastes like coffee	Too much
Orange	Slightly Orangey chocolatey	Tastes good even texture.	Good.
Caramel	Sweet, Vanilla	Really nice	

- 2003 Better testing related to the stakeholder!
But this was all that was recorded!

Focus Panel: Hedonic Test

Name: *Sereny*

Date: 16/6/03

Product: Chocolate Final Development

- Please evaluate the chocolate sample.
- Indicate how much you like or dislike the sample by ticking the appropriate phrase.
- Please remember this chocolate needs to reflect the uniqueness of the Tararua District.

like extremely
 like very much
 like moderately
 like slightly
 neither like/nor dislike
 dislike slightly
 dislike very much
 dislike extremely

Name:

Cynthia

Date: 16/6/03

Product: Chocolate Final Development

- Please evaluate the chocolate sample.
- Indicate how much you like or dislike the sample by ticking the appropriate phrase.
- Please remember this chocolate needs to reflect the uniqueness of the Tararua District.

like extremely
 like very much ✓
 like moderately
 like slightly
 neither like/nor dislike
 dislike slightly
 dislike very much
 dislike extremely

Name:

Tate

Date: 16/6/03

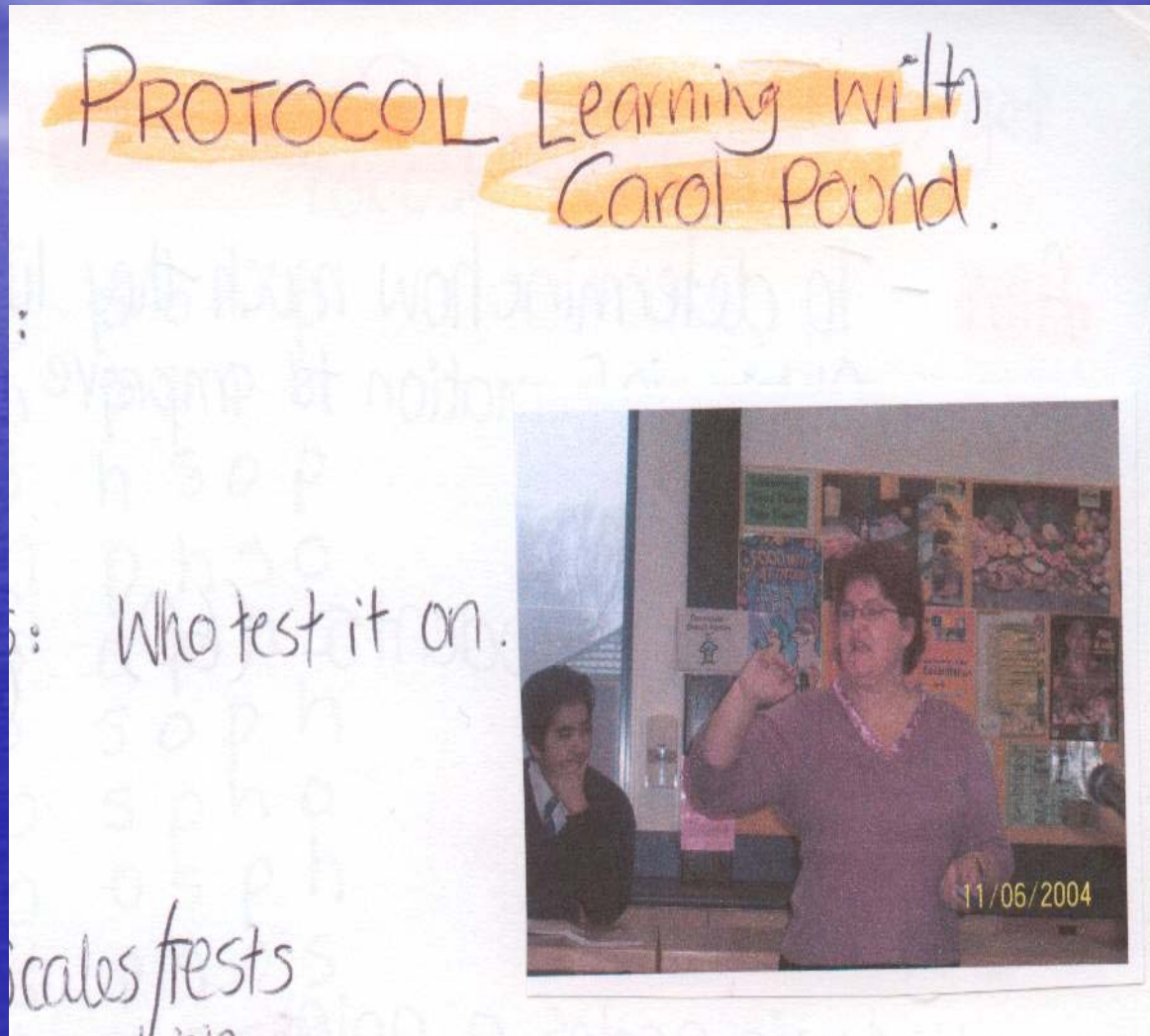
Product: Chocolate Final Development

- Please evaluate the chocolate sample.
- Indicate how much you like or dislike the sample by ticking the appropriate phrase.
- Please remember this chocolate needs to reflect the uniqueness of the Tararua District.

like extremely
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 neither like/nor dislike
 dislike slightly
 dislike very much
 dislike extremely



- 2004 Carol taught the class about Protocol used for sensory testing with a larger focus group.





• 2004 – using a focus group and better testing outcomes.

Focus Group Sensory Testing:
Ranking Test for Chocolate Texture to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Leah Paine Stakeholder Rep for: Teachers Date: 21 May

Rank these samples for TEXTURE. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
HOKEY/POKEY, PINEAPPLE, PEANUTS, COCONUT, PLAIN/CHOCOLATE, APRICOT

List of Ingredients in samples supplied: Your ranking:

PINEAPPLE	1
APRICOT	2
COCONUT	3
PEANUTS	4
HOKEY POKEY	5
PLAIN CHOCOLATE	6

Comments:
Thank you thank you chocolate is making me feel incredible in my stomach.

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Flavour to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Leah Paine Stakeholder Rep for: Teachers Date: 21 May

Rank these samples for FLAVOUR. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
STRAWBERRY, CARAMEL, ORANGE, HOKEY/POKEY, PLAIN CHOCOLATE, LEMON

List of Ingredients in samples supplied: Your ranking:

CARAMEL	2
HOKEY POKEY	5
LEMON	3
PLAIN	4
STRAWBERRY	1
ORANGE	6

Comments:
The lemon & orange were very similar. The caramel flavour was not very strong. Strawberry maybe a bit too strong?

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Texture to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Hiina Tuu Stakeholder Rep for: BOT Date: 21 May

Rank these samples for TEXTURE. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
PLAIN/CHOCOLATE, COCONUT, APRICOT, HOKEY/POKEY, PEANUTS, PINEAPPLE

List of Ingredients in samples supplied: Your ranking:

PINEAPPLE	3
APRICOT	5
COCONUT	1
PEANUTS	2
HOKEY POKEY	4
PLAIN CHOCOLATE	6

Comments:
A marketable product

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Flavour to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Paul Stakeholder Rep for: BOT Date: 21 May

Rank these samples for FLAVOUR. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
PLAIN CHOCOLATE, LEMON, STRAWBERRY, HOKEY/POKEY, ORANGE, CARAMEL

List of Ingredients in samples supplied: Your ranking:

CARAMEL	5
HOKEY POKEY	4
LEMON	3
PLAIN	6
STRAWBERRY	1
ORANGE	2

Comments:
enjoyable performance

Focus Group Sensory Testing:
Ranking Test for Chocolate Texture to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Johanna Ferrell Stakeholder Rep for: Students Date: 21 May

Rank these samples for TEXTURE. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
COCONUT, PINEAPPLE, PEANUTS, APRICOT, PLAIN/CHOCOLATE, HOKEY/POKEY

List of Ingredients in samples supplied: Your ranking:

PINEAPPLE	6
APRICOT	5
COCONUT	2
PEANUTS	3
HOKEY POKEY	1
PLAIN CHOCOLATE	4

Comments:
Love the hokey pokey but can be hard on teeth.

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Flavour to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Johanna Stakeholder Rep for: Students Date: 21 May

Rank these samples for FLAVOUR. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
HOKEY/POKEY, CARAMEL, PLAIN CHOCOLATE, LEMON, ORANGE, STRAWBERRY

List of Ingredients in samples supplied: Your ranking:

CARAMEL	5
HOKEY POKEY	1
LEMON	4
PLAIN	6
STRAWBERRY	3
ORANGE	2

Comments:
The lemon & orange were very similar. The caramel flavour was not very strong. Strawberry maybe a bit too strong?

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Texture to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Hiina Tuu Stakeholder Rep for: BOT Date: 21 May

Rank these samples for TEXTURE. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
PINEAPPLE, APRICOT, COCONUT, PEANUTS, HOKEY/POKEY, PLAIN/CHOCOLATE

List of Ingredients in samples supplied: Your ranking:

PINEAPPLE	4
APRICOT	3
COCONUT	1
PEANUTS	2
HOKEY POKEY	5
PLAIN CHOCOLATE	6

Comments:
Immediate taste + texture - really good
Peanuts - crunchy pieces may be applied to spread the taste
Coconut - enjoyed texture while eating - taste needs to be stronger.
Plain - a little strong dark chocolate.

Thank you for your time

Focus Group Sensory Testing:
Ranking Test for Chocolate Flavour to suit Tararua College
Product: Tararua Chocolate Conceptual development

Name: Hiina Stakeholder Rep for: BOT Date: 21 May

Rank these samples for FLAVOUR. The Most appealing sample is ranked first, the second most appealing sample is ranked second, the third appealing sample is ranked third ETC. Test the samples in the order indicated HERE:
CARAMEL, HOKEY/POKEY, LEMON, PLAIN CHOCOLATE, STRAWBERRY, ORANGE

List of Ingredients in samples supplied: Your ranking:

CARAMEL	5
HOKEY POKEY	3
LEMON	6
PLAIN	4
STRAWBERRY	1
ORANGE	2

Comments:
Caravel flavon - I would have liked these two to be stronger in taste - thought they tasted similar rather than different + distinct.

- 2004 brought a lot more interaction with the stakeholders and wider community.



← Here I am leading the discussion with the focus group over Tea + Coffee

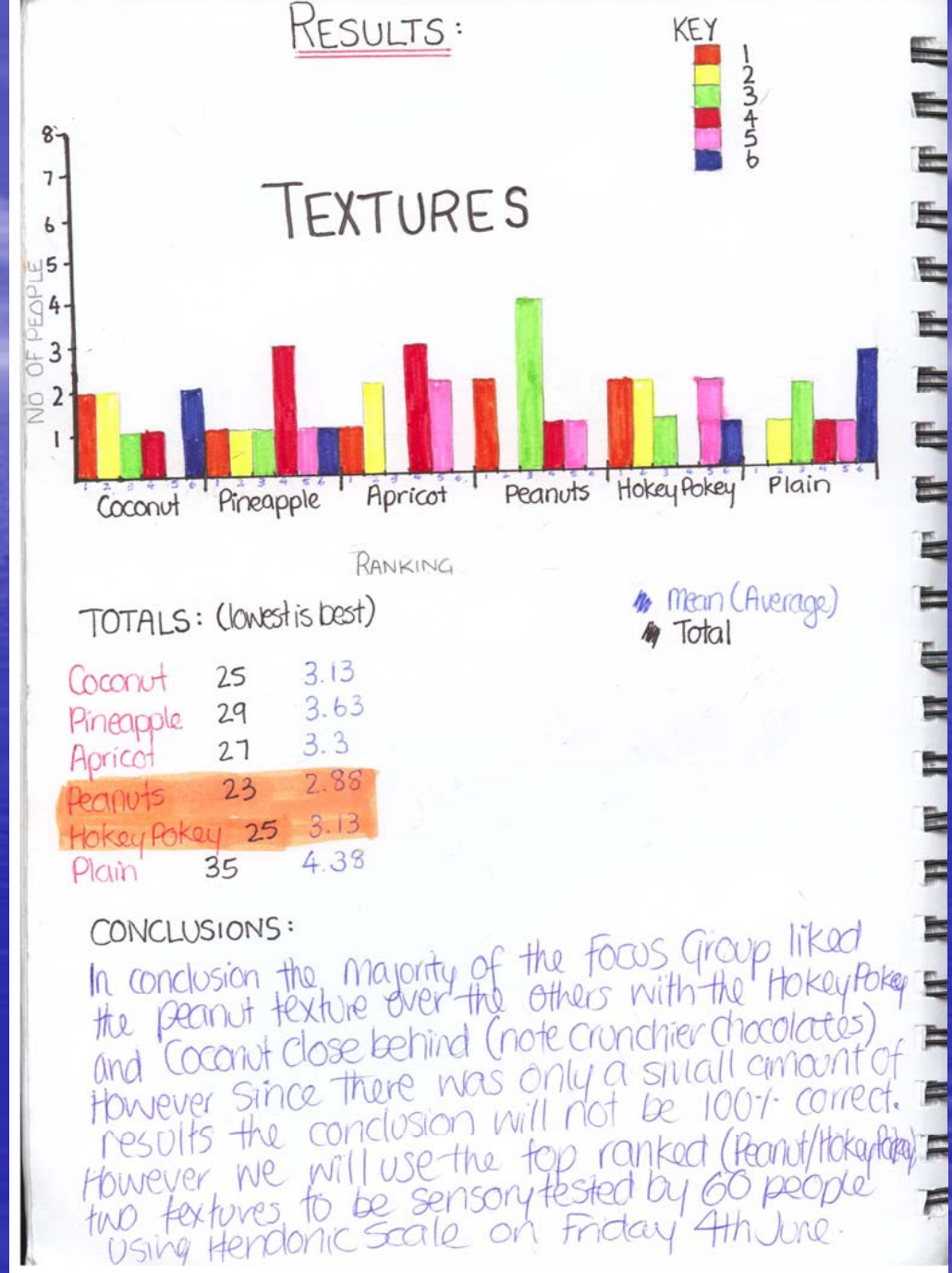


← Tea + Coffee + Biscuits with discussion to get feedback and comments.



← Me talking and raising (issues of) points of discussion to be answered and discussed by F.G.

- 2004 – Recording results on graphs



Diana Eagle

- Benefits to my teaching



Diana Eagle

- Benefits to my students



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Diana Eagle

- **Why use a resource person when there are books and videos?**

Diana Eagle

- It has worked for me and Carol but we are in a unique position aren't we?

Diana Eagle

- **What about the seamless transition between primary and secondary technology education?**

Diana Eagle

- So what does Carol get out of it?

Diana Eagle

- **Where to from here?**



Diana Eagle

- **The future for Technology:**



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