

Food and Drink Challenge makes Food Science more a-peeling.



A Food and Drink Challenge is a one day enterprise activity aimed at secondary school pupils. Now in its fourth year, it's a great way of introducing young people to the world of work and, in particular, food and drink manufacturing.

Pupils work in teams with a local manufacturer and are set the task of creating and developing a new food or drink product. This challenge has specifically been designed with one factor in mind – to address the skills shortages of food scientists (1 in 4 currently vacant). The science based project has been designed specifically to address these skills needs. By linking local schools with a technical laboratory, the new

programme highlights the use of science in the world of food and drink manufacturing. And it introduces potential applicants to the industry.

For those taking part in the challenge, there are proven benefits:

- Helps schools enhance the delivery of science subjects.
- Encourages understanding amongst pupils of the relevance of science within the manufacturing process.
- Raises awareness of the need for science qualifications.
- Enables schools and science-based employees form rewarding partnerships.



Case Study: **The Juice Factor!**

This science based challenge involved Glasgow Scientific Services (GSS) teaming up with St Patrick's High School and Columba High School, both from North Lanarkshire.

GSS employs 80 science professionals in providing services to local authorities, private businesses and government agencies. They worked closely with teachers from the two schools to develop a programme which challenged 12 year olds to compare different types of orange juice. Each pupil was given a specific role - either resource manager, recorder, quality controller or project manager and they were asked to consider:

- Different constituents
- How processing can change nutritional value
- Why food scientists process food
- The vitamin C and sugar content of the juices
- The dissolved sugar content of the juices

The one-day event took place at Glasgow Scientific Services premises. The pupils were able to use the specialist lab equipment on site and presented their findings to a panel of judges. The schools went on to present details of their experience at North Lanarkshire's Enterprise in Education Good Practice Showcase.

Glasgow Scientific Services enthused about the project:

"We jumped at the chance to get involved with a Food and Drink Science Challenge. Not only did it encourage discovery, it raised the pupils' awareness of science in the food development process. It also helped us to form a number of good partnerships. Through these, we can together enhance the delivery of science subjects in school and show just how much fun the science of food actually is."