

HNE-22806 Food and Health (BVG)

Students **develop a food product** in a **food grade** experimental kitchen. The developed foods will be used for sensory testing. This means that certain rules need to be followed in order to guarantee **food safety**.

In total 15 instruction movies were developed, covering topics such as personal hygiene, hygienic working methods and how to work in sensory booths. During the course students could scan QR codes (either from blackboard or in the practical kitchen) that directed to the movies. In this way, information could be tailored to the student. During 2 years around 80 students have used the movies and came up with suggestions for improvement.



IT-based tools in order to incorporate food grade working procedures in practicals with food consumption

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