Cambridge TECHNICALS LEVEL 3

LABORATORY SKILLS

Unit 17 – Food Technology
RESOURCE LINKS

Version 1

CONTENTS

INTRODUCTION

Resources Link is an e-resource, provided by OCR, for teachers of Cambridge Technicals. It provides descriptions of, and links to, a variety of teaching and learning resources that you may find helpful.

Where appropriate, we have mapped the resources to this OCR unit/learning outcomes (LOs) and provided information about their cost and format.

If you know of other resources you would like to see included here, or discover broken links, please let us know. We would also like to hear from you if have any feedback about your use of these, or other, OCR resources. Please contact us at resources.feedback@ocr.org.uk

To find out more about this qualification, go to: http://www.ocr.org.uk/qualifications/cambridge-technicals-science-for-technicians-level-3-introductory-diploma-foundation-diploma-diploma-05847-05849-2016-suite

2016 Suite

- **New suite for first teaching September 2016**
- **Externally assessed content**
- **Eligible for Key Stage 5 performance points from 2018**
- **Designed to meet the DfE technical guidance**

Cambridge
TECHNICALS
2016

TYPES OF RESOURCE

OCR Produced Resources
These are resources devised and produced directly by the Resources Development Team at OCR.

Publisher Partner Resources
For many subjects OCR works with a publisher partner to ensure that good quality resources such as textbooks are available for first teaching.

Whilst the publisher partner has access to our subject experts and we quality check and endorse these resources they are produced by, and remain the property of, the publisher partner. There is no financial link between OCR and its publisher partners and we do not pay for the development of, or receive any royalties from, these resources.

Endorsed Resources
These resources were produced entirely independently of OCR, but we have quality checked them for their suitability as a resource to support our qualifications.

Other Resources
Unless specifically stated these resources are completely independently produced and are not endorsed by OCR. We have looked at them though, and we think they could be useful in supporting our specifications.

We leave it to you, as a professional educator, to decide if any of these resources are right for you and your students, and how best to use them.

LINKS

Tasty Careers Resources

Learner resources following process flows of products showing range of operations considered as part of manufacturing process.

Supports: LO1 and 3

Cost: Free

Format: Web page

http://tastycareers.org.uk/resources

Tasty Careers Job Roles

Interactive food industry careers map showing range of departments operating to support food manufacturing.

Supports: LO1

Cost: Free

Format: Web page

http://tastycareers.org.uk/map

Food

Food Standards Agency Government website providing current and valid information of food safety issues, guidance and best practice. Also includes other areas of interest affecting food manufacturing e.g. the control of allergens.

Supports: LO1, 2, 3 and 4

Cost: Free

Format: Web page

http://www.food.gov.uk/

Chilled Food

Chilled Food Association is a trade association for the chilled food sector provides information, guidance, resources and educational tools to support Food Technology at a range of teaching levels.

Supports: LO1, 2, 3 and 4

Cost: Free

Format: Web page

http://www.chilledfood.org/

FDF

The Food and Drink Federation (FDF) is a membership organisation that represents and advises UK food and drink manufacturers. Resources, case studies and current information available.

Supports: LO1, 2 and 3

Cost: Free

Format: Web page

http://www.fdf.org.uk/

Food Technology

The Institute of Food Technology provides resources and guidance across a wide range of sectors, referenced links to other sciences.

Supports: LO1, 2, 3 and 4

Cost: Free

Format: Journal

http://www.ift.org/food-technology.aspx

Food and Drink Technology

Journal link covers both food and drink sectors with articles and up to date industry relevant information.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.foodanddrinktechnology.com/magazine/

Food Science and Technology

Food Science and Technology is a journal link with articles covers a wide range of manufacturing and quality issues across all sectors.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.excelpublishing.co.uk/services/magazines/food-science-technology

Meat Info

Specialist information relevant to the meat and poultry sector.

Supports: LO1, 2 and 4

Cost: Free
Format: Journal
http://www.meatinfo.co.uk/

Fruit Net

Specialist information relevant to the fruit (fresh produce) sector.
Supports: LO1, 2 and 4

Cost: Free

Format: Journal

http://www.fruitnet.com/fpj

Food Manufacture

Journal with up to the minute news from manufacturing companies and research. Demonstrates food sectors and areas of operation within the sector.

Supports: LO1, 2, 3 and 4

Cost: Free

Format: Journal

http://www.foodmanufacture.co.uk/

Fox and Cameron's Food Science, Nutrition & Health

Written in a clear and easy-to-read style, the book deals with a wide range of topics, from food microbiology and technology to healthy eating and clinical nutrition. It also tackles the more difficult area of biochemistry and makes the chemical nature of all the important food groups accessible.

Supports: LO1, 2, 3 and 4

Cost: £27.59

Format: Paperback or Kindle

http://www.amazon.co.uk/Camerons-Science-Nutrition-Edition-Publication/dp/0340809485

Supervising Food Safety Level 3

Comprehensive book outlining all aspects of food safety at level 3. Specific examples relevant to different sectors are provided with clear links to risks and controls in relation to food safety.

Supports: LO1, 2, 3 and 4

Cost: £16.00

Format: Paperback

http://www.amazon.co.uk/Supervising-Food-Safety-Level-3/dp/1907751777

The Science and Technology of Foods

Written in a clear and easy-to-read style especially for level 3 learners with less knowledge of the food sector, the book deals with a wide range of topics including manufacturing across the different food sectors.

Supports: LO1, 2, 3 and 4

Cost: £26.95

Format: Paperback

http://www.amazon.co.uk/Science-Technology-Foods-R-K-Proudlove/dp/1899527087

Food Science and Technology

This book is designed to cover all the essential elements of food science and technology, including all core aspects of major food science and technology degree programs being taught worldwide. It is supported by the International Union of Food Science and Technology comprises 21 chapters, carefully written in a user–friendly style by 30 eminent industry experts, teachers and researchers.

Supports: LO1, 2, 3 and 4

Cost: £51.26

Format: Paperback or Kindle

http://www.amazon.co.uk/Food-Science-Technology-Geoffrey-Campbell-Platt/dp/0632064218

Fresh Produce Journal

Fresh Produce Journal is a journal link with articles covers a wide range of growing and quality issues across the fresh produce sector across the globe.

Supports: LO1 and 3

Cost: Free

Format: Journal

http://www.freshproducejournal.com/

Food Processing Technology

The third edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, minimal processing technologies, functional foods, developments in active or intelligent packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time. Key Features: introduces a range of processing techniques that are used in food manufacturing; explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods; describes post-processing operations, including packaging and distribution logistics.

Supports: LO1

Cost: £50.39 or £47.87

Format: Paperback or Kindle

http://www.amazon.co.uk/Food-Processing-Technology-Principles-Publishing/dp/1845692160/ref=sr_1_1?ie=UTF8&qid=1445319720&sr=8-1&keywords=food+processing

Food Microbiology

This is the third edition of a widely acclaimed text covering the whole field of modern food microbiology. It explores the production of food and its links to the safety of food consumed.

Supports: LO1 and 2

Cost: £20.37

Format: Hardcover

http://www.amazon.co.uk/Food-Microbiology-Martin-R-Adams/dp/0854042849/ref=sr_1_12?ie=UTF8&qid=1445320028&sr=8-12&keywords=food+manufacturing

Food Management Today

Food Management Today Journal is a journal link with articles covers a wide range of processing and quality issues across the whole food and drink industry.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.foodmanagement.today/

New Food Magazine

New Food Magazine is a journal link with articles covers a wide range of manufacturing, food safety and quality issues across the whole food and drink industry.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.newfoodmagazine.com/

Processed Food Industry

Processed Food Industry is a journal link with articles covers a wide range of manufacturing, food safety and quality issues across the whole food and drink industry.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.pfionline.com/

Food Engineering

Food Engineering is a journal link with articles covers the wide range of engineering functions within food manufacturing, how engineering affects food safety and how effect running of machinery can continue to food quality.

Supports: LO1, 2 and 3

Cost: Free

Format: Journal

http://www.foodengineeringmag.com/

Food Science Technology Magazine

Institute of Food Science and Technology provides current information on food safety/quality issues.

Supports: LO2 and 4

Cost: Free

Format: Journal

http://www.ifst.org/food-science-technology-magazine

Food Safety for the 21st Century

The HACCP (Hazard Analysis and Critical Control Points) system is still recognised internationally as the most effective way to produce safe food throughout the supply chain, but a HACCP system cannot operate in a vacuum. It requires prerequisite programmes to be in place and it can be highly affected by, or dependent upon, other major considerations such as animal, plant, human and environmental health, food security and food defence.

Supports: LO2

Cost: £51.95 or £49.35

Format: Paperback or Kindle

http://www.amazon.co.uk/Food-Safety-21st-Century-Throughout/dp/1118897986/ref=sr_1_6?ie=UTF8&qid=1445319333&sr=8-6&keywords=food+supply+chain

Sensory Evaluation of Food

Ideas like Thurstonian modeling were not widely embraced 15 years ago, but now seem to be part of the everyday thought process of many sensory scientists. And yet, some things stay the same. Sensory testing will always involve human participants. Humans are tough measuring instruments to work with. They come with varying degrees of acumen, training, experiences, differing genetic equipment, sensory capabilities, and of course, different preferences. Human foibles and their associated error variance will continue to place a limitation on sensory tests and actionable results. Reducing, controlling, partitioning, and explaining error variance are all at the heart of good test methods and practices.

Supports: LO2 and 4

Cost: £50.75 or £48.51

Format: Hard cover or Kindle

http://www.amazon.co.uk/Sensory-Evaluation-Food-Principles-Practices/dp/1441964878/ref=sr_1_6?ie=UTF8&qid=1445319791&sr=8-6&keywords=food+manufacturing

Food Safety: The Science of Keeping Food Safe

Food safety is a modern concept. Remarkably, it is only in the last 200 years that such concepts as foodborne germs, and the means of combating them (such as antiseptics and refrigeration), have been popularised. Yet in the 21st Century, consumers in the developed world do not accept that the food which they purchase and consume might carry a risk of making them ill that our food should be safe is something we all take for granted.

Supports: LO2

Cost: £35.96 or £34.16

Format: Paperback or Kindle

http://www.amazon.co.uk/Food-Microbiology-Martin-R-Adams/dp/0854042849/ref=sr_1_12?ie=UTF8&qid=1445320028&sr=8-12&keywords=food+manufacturing

Food Processing

Food Processing is a journal link with articles covers a wide range of manufacturing and quality issues across all sectors with a particular focus on new/improved product development and process control.

Supports: LO4

Cost: Free

Format: Journal

http://www.foodprocessing.com/

We'd like to know your view on the resources we produce. By clicking on the 'Like' or 'Dislike' button you can help us to ensure that our resources work for you. When the email template pops up please add additional comments if you wish and then just click 'Send'. Thank you.

If you do not currently offer this OCR qualification but would like to do so, please complete the Expression of Interest Form which can be found here: www.ocr.org.uk/expression-of-interest

We will inform centres about any changes to the specification. We will also publish changes on our website. The latest version of our specification will always be the one on our website (www.ocr.org.uk) and this may differ from printed versions.

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