

Bronze CREST food product development projects

In 2017, two teachers in Hawke's Bay did Bronze CREST food product development projects with their Year 10 students, to introduce them to the CREST project framework and the product development process.

By Jenny Dee

The teachers are hoping that some of these students will be inspired to enter the **NZIFST/CREST Student Product Development Challenge** in a couple of years.

At **Havelock North High School (HNHS)**, **Suzy Newman's** two Year 10 classes worked on individual Bronze CREST projects. Their brief was to develop a burger that incorporated key aspects of an international market they had researched (for example, incorporating key ingredients, equipment and methods of cooking), and to produce a consistently good quality burger patty. They had to consider shape, portion size, nutrition content, food safety and ethics approval for any tasters.

Damien Fergus, Technical and Development Manager at **Ovation**, and **Fiona Greig**, Head of Nutrition at **Beef Lamb New Zealand**, supported the classes. Both shared current production and market knowledge with the students, for them to apply in their own research and development. All students successfully achieved Individual Bronze CREST.

Suzy reports that completing Bronze CREST has lifted the profile of CREST projects with students and teachers at HNHS, not just in food technology, but also in other technologies and the science curriculum areas. This exposure will hopefully lead to some of these students entering the Challenge, and pursuing a career in the food processing industry.

As a past pupil of HNHS who went onto to study Food Technology at Massey University, Damien is a good role model. Suzy is doing Bronze CREST with her Year 10 class again this year.

At **Woodford House**, **Nicola Williams'** class was mentored by **Ling Li Teo** from **Quality Auditing Specialists**. The students were given the brief to develop a frozen, single serve, healthier pizza product, which was re-heated in the microwave. The end product had to be lower in fat and salt than pizzas currently on the market.

The students surveyed teenagers to find out what types of pizza bases and toppings they like. During their prototype development, they investigated how different pizza bases and ingredients responded to microwaving, and whether they needed to pre-cook the pizza. They experimented with different cheeses and meats, and adding herbs for flavour. Packaging, labelling and costing were also part of the project. All the students achieved Team Bronze CREST.

Nicola also plans do Bronze CREST with her Y10 classes again this year, with Ling Li's support. The students will be developing vegetarian patties.

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