

**NAME:**

**CLASS:**

BANCHORY ACADEMY

HOME ECONOMICS



Unit 2

Consumer technology

S1

## Consumer Technology Unit

The following experiences and outcomes will be wholly or partially covered by the work within this unit.

### TECHNOLOGIES

TCH 2.02, 2.11(b), 2.30, 2.33, 2.34 3.01, 3.10(a), 3.10(b), 3.11(a) 4.11(c)

### HEALTH AND WELLBEING

HWB 2.30, 2.33, 2.34, 2.35.

- Develop capabilities to make informed judgements on fabric requirements.

### Star rating

You will be asked to give the items a star rating for each item you use related to a specific task. The box below details the rating system

### Star Rating

● *	poor
● **	ok
● ***	good,
● ****	very good,
● *****	excellent

## Tea towels

When using fabrics in the kitchen it is important for them to be non-flammable, hygienic and washable. Today you are going to carry out an experiment to examine how suitable four different fabrics are when absorbing moisture.



Discuss your findings as a table and record them below.

Tea towel	Fabric	Moisture absorbency	Washing instruction	Star rating
Blue	Cotton		Hot machine wash Tumble dry	
White	Polyester		Warm machine wash Do not tumble dry	
Red	Wool		Cool hand wash Do not tumble dry	
Brown	Polyester cotton		Warm machine wash Tumble dry	

Which tea towel was most effective in drying the dishes?

Which tea towel was least effective in drying the dishes?

Is there a relationship between washing instructions and how well the towel dried?

Which one would you buy for your kitchen?

Why?

# Aprons

**When cooking it is very important that you are wearing the correct clothing to insure that the food is protected and you are safe. In commercial kitchens, shops and factories there are very strict dress codes with restrictions on footwear etc. In school pupils are expected to remove their jerseys and wear an apron.**

For aprons it is important to use fabrics that are safe (robust and flame resistant), hygienic and washable. Today you are going to carry out an experiment to consider how comfortable and hygiene a selection of aprons are.



Discuss your findings as a table and record them below.

Apron	Safety/ hygiene	Comfort/ temperature	Washing instruction	Star rating
100% nylon			Wipe clean only	
Flame retardant Cotton			Wash with suitable detergents (do not use soap)	
Polythene			Dispose of safely after use	
65% polyester 35% cotton			Wash at 60°C Do not bleach Warm iron Cool tumble Dry clean	

You have to buy a set of aprons suitable for an after school cookery club. Which types of apron would consider buying?

Explain the advantages and disadvantages of each.

## Food Technology

Technology has changed the type of equipment that we use in the kitchen with the aim of making it quicker, more efficient and safer. To decide on answers we need to carry out some investigations and pose questions such as:

Was this piece of equipment easy to assemble?

Was the piece of equipment easy to clean?

Does the piece of equipment take up a lot of storage space?

Is it value for money?

<b><i>Task</i></b>	<b><u>Equipment to Test</u></b>
<b>Peeling carrots</b>	<b>Five types of vegetable peeler</b> Red handled peeler Steel peeler Comfi-grip D Comfi-grip Y Palm peeler
<b>Grating carrots</b>	<b>Four types of graters and a food processor</b> Stand up grater Mouli-grater Box grater Microplane Food processor/grating blade
<b>Chopping Tomatoes</b>	<b>Three types of knives, autochop, food processor</b> Small knife Cooks knife Serrated knife Auto-chop Food processor/chopping blade

Test your equipment and discuss with the rest of the group the questions above and

- How easy it was to use
- Safety
- Speed
- Ease of cleaning
- 

You must record these comments in the comparison chart.

Use the carrots and the tomato to prepare a salad by adding

1. a tablespoonful of prepared onion
2. a tablespoonful of sultanas/nuts/seeds
3. 15ml of vinaigrette to your bowl.
4. Mix well and arrange as attractively as you can in your container.

## (A) Peeling carrots



Discuss your findings as a table and record them below.

<b>Equipment Used</b>	<b>Comments</b> (using questions on page 5)	<b>Star rating</b>
<b>Vegetable peeler</b> (red handle)		
<b>Vegetable peeler</b> (steel peeler)		
<b>Vegetable peeler</b> (comfi-grip D or Y)		
<b>Palm peeler</b>		

## (B) Grating carrots



Discuss your findings as a table and record them below.

<b>Equipment Used</b>	<b>Comments</b> (using questions on page 5)	<b>Star rating</b>
<b>Mouli-grater</b>		
<b>Food processor</b> (grating blade)		
<b>Box grater</b>		
<b>Microplane</b>		

### (c) Chopping tomato



Discuss your findings as a table and record them below.

<b>Equipment Used</b>	<b>Comments</b> (using questions on page 5)	<b>Star rating</b>
<b>Auto - chop</b>		
<b>Food Processor</b> (chopping blade)		
<b>Cooks Knife</b>		
<b>Serrated Knife</b>		

## International wash code

<p>Washing symbols</p>	 <p>Number inside the symbol shows maximum washing temperature</p>  <p>Hand wash only</p>
<p>Other washing symbols</p>	
<p>Bleaching</p>	 <p>Bleach using commercial bleaching</p>
<p>Other bleaching symbols</p>	
<p>Drying</p>	 <p>Can be tumble dried</p>  <p>Tumble on low heat</p>  <p>Tumble on high heat</p>
<p>Other drying symbols</p>	
<p>Ironing</p>	 <p>Can be ironed</p>  <p>Cool iron</p>  <p>Medium heat iron (3 dots hot iron)</p>
<p>Other ironing symbols</p>	
<p>Dry cleaning</p>	 <p>Dry cleaning symbol - usually has a letter inside the circle to show which dry cleaning chemical compound can be used.</p>
<p>Other symbols</p>	

# Oven Gloves

Oven gloves are an essential part of any kitchen and are not only used to protect the hands and arms against high temperatures but also against severe cold.

During today's lesson you will use at least 2 types of oven gloves.



Discuss what you experience with your work partners and complete the table below

Oven glove	Comfort	Ease of use	Effectiveness	Star rating
Frog mouth (orange)				
Squares (black)				
Gloves (blue)				
One piece (white)				

Draw the wash codes you can find on the oven gloves.

Why is the washing temperature so high?

What fabric do you think might be used to make the oven gloves?

Why?

# Lemon Squeezers

We use many recipes which require fresh citrus juices. You are going to use a selection of lemon juicers at your unit to formulate your own ideas of what it a suitable model of juicer to buy.

During today's lesson you will use at least 2 types of lemon squeezers.



Discuss what you experience with your work partners and complete the table below

Lemon Squeezer	Effectiveness	Ease of use	Ease of cleaning	Star rating
Glass				
Reamer				
Adjustable				

Which squeezer would you but for home?

Why?

Which squeezer would you buy for school?

Why?

## Textiles within the home

We all expect to live in a home that is safe, secure and comfortable. In order to do this we must have knowledge that will help us make appropriate choices and be aware of the issues such as cost, durability, and sustainability.

What influences your choices of items for your bedroom?

How do you think cost has to be considered when buying items for the home?

What does durability mean?

What does sustainable mean?

Where in the home are you aware of textiles being used?

There are many different uses of textiles and each one has different requirements – you would not find sleeping in your bed so comfortable if your sheets were made of a woollen fabric but using wool in carpets makes them feel soft and springy.

Fabrics used for the home are made from natural fibres such as wool, cotton, linen and man-made fibres like acrylic, nylon and polyester.

Give 3 reasons why natural fabrics are used with the home.

1.

2.

3.

