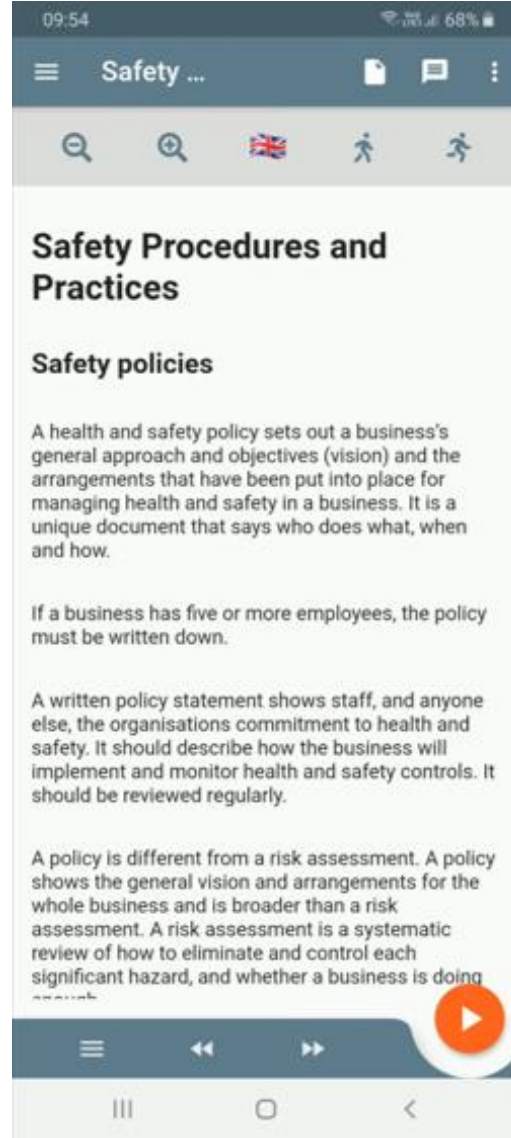


Have a conversation with
your coursework

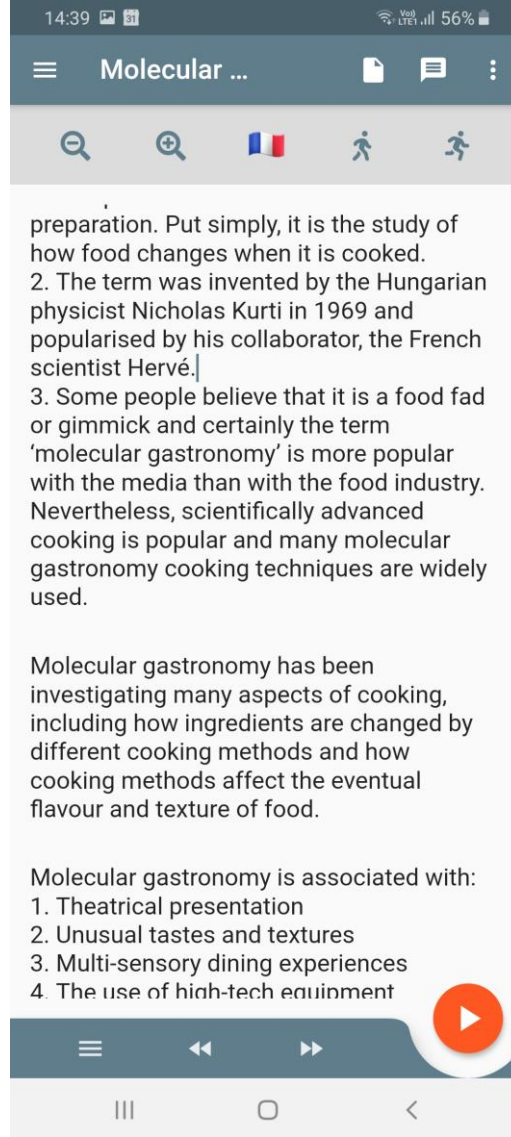


Cognify

Cognify reads a document from wherever the cursor is located.



You can
insert a
dictated
comment
anywhere.



The screenshot shows a mobile application interface. At the top, the status bar displays the time 14:39, signal strength, VoLTE, and 56% battery. The app title is "Molecular ...". Below the title bar is a navigation bar with icons for search, zoom, a flag (France), a person, and a person with a speech bubble. The main content area contains text about molecular gastronomy, including a definition and a list of associated features. At the bottom, there is a navigation bar with a menu icon, back and forward arrows, and a red circular play button icon. The Android system bar is visible at the very bottom.

14:39 VoLTE 56%

Molecular ...

🔍 🔍 🇫🇷 👤 🗣️

preparation. Put simply, it is the study of how food changes when it is cooked.

2. The term was invented by the Hungarian physicist Nicholas Kurti in 1969 and popularised by his collaborator, the French scientist Hervé.

3. Some people believe that it is a food fad or gimmick and certainly the term 'molecular gastronomy' is more popular with the media than with the food industry. Nevertheless, scientifically advanced cooking is popular and many molecular gastronomy cooking techniques are widely used.

Molecular gastronomy has been investigating many aspects of cooking, including how ingredients are changed by different cooking methods and how cooking methods affect the eventual flavour and texture of food.

Molecular gastronomy is associated with:

1. Theatrical presentation
2. Unusual tastes and textures
3. Multi-sensory dining experiences
4. The use of high-tech equipment

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||| ○ <



You can
insert a
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14:40 31 55%

Molecular ...

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Note to self

Look up Nicholas kurti

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12:29 73%

Molecular ...

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Molecular gastronomy is associated with:

1. Theatrical presentation
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Cooking techniques

There are 3 different cooking techniques associated with molecular gastronomy:

1. Foams
2. Spherification
3. Izz

Foams



00:02

III ◀ ▶

III ◻ <



Changing Voice, speed and language.

10:39 61%

Safety ...

Approved codes of practice

I must find a few examples of approved codes of practice
Mar 3, 2020 10:15

The majority of modern health and safety law is not prescriptive but is goal setting – setting out what must be achieved, but NOT how it must be done. Advice on how to achieve the goals is set out in Approved Codes of Practice (ACOP).

ACOP offer practical examples of good practice. They give advice on how to comply with the law by, for example, providing a guide to what is 'reasonably practicable'. If a set of regulations use words like 'suitable and sufficient', an Approved Code of Practice can give examples of what this requires in particular circumstances.

ACOP have a special legal status. If employers are prosecuted for a breach of health and safety law, and it is proved that they have not followed the relevant provisions of the Approved Code of Practice, a court can find them at fault unless they can show that they have complied with the law in some other way.

So in simple terms Regulations are law, approved by Parliament. Approved Codes of Practice are 'worked examples' of how to comply with Regulations easily.

Navigation icons: list, back, forward, play

10:40 61%

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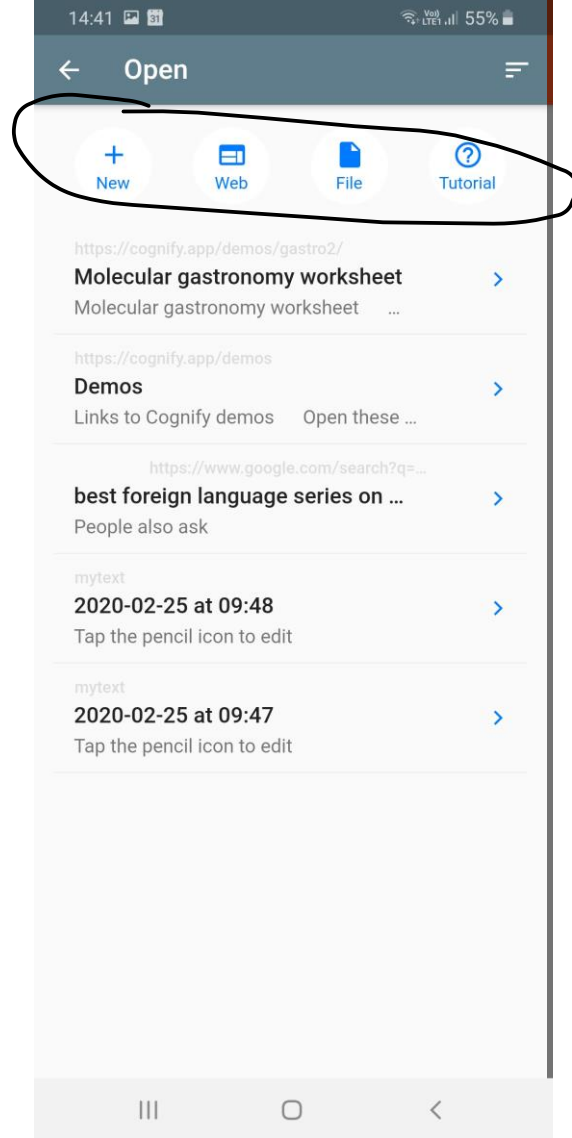
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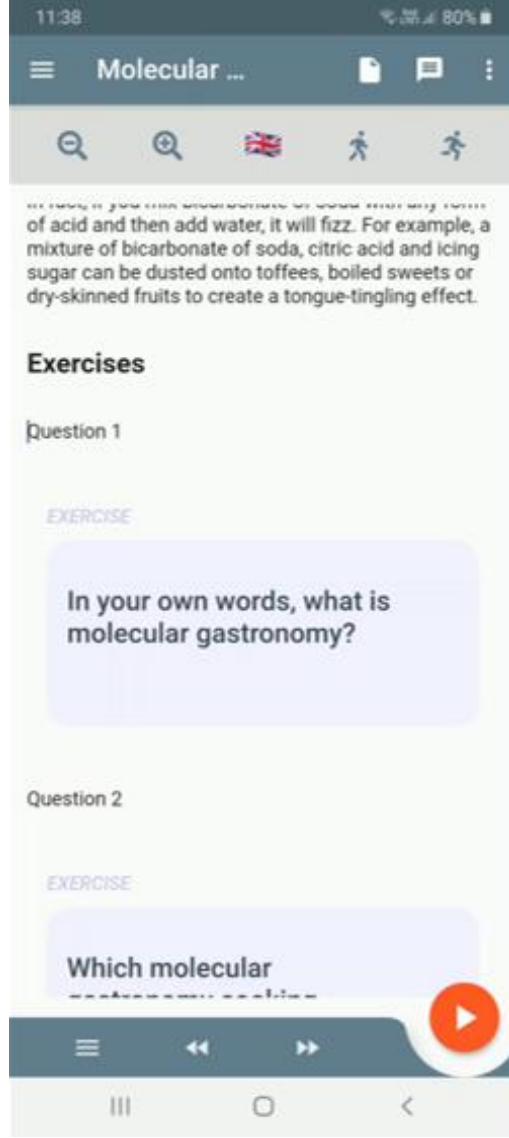
Navigation icons: list, back, forward, play



Opens files from the 'store', or the device, or start new file



You can include open question prompts for learners to complete.



You can include multiple choice questions for learners to complete.



08:52 +B 91%

Molecular ...

🔍 🔍 🇬🇧 👤 🏃

Fizz technique

Question 4

EXERCISE

Which spherification technique involves adding the gelling agent to the flavoured liquid?

Direct spherification

Reverse spherification

Question 5

⏮ ⏪ ⏩ ⏭

You can
embed
videos.

15:16 50%

Molecular ...

Temperature

For hot foams, the best thickeners are fat (including butter, cream or milk) or starch. The perfect temperature for a hot foam is between 50°C and 65°C. It should not be kept for longer than 2 hours. Cold foams also require fat to stabilise the shape, however dairy-free foams can be made using gelatine.

Watch this video demonstrating how to make a foam



EMBEDDED VIDEO

Soherification

III O <



You can
embed
images -
Cognify reads
out the
description

14:42 31 VoLTE 55%

Molecular ...

🔍 🔍 🇫🇷 🚶 🚶

Keep for longer than 2 hours.
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Spherification



SPHERIFICATION OF APPLE JUICE.

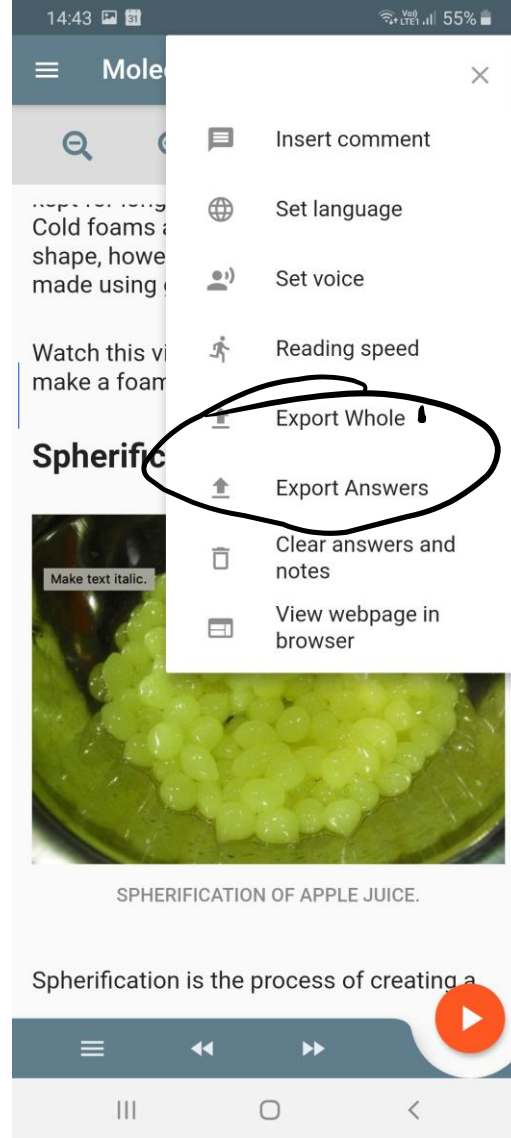
Spherification is the process of creating a

⋮ ⏪ ⏩ ▶

⋮ ○ <



Sending answers to teacher



• Future plans

- iOS version
- Improved UI
- Web-based authoring tool
- Added question types
- Formatting commands.
- Integration with VLEs via LTI
- Integration with OneDrive, Google Drive
- Sharing platform



Cognify Pilot

- Looking for 8 pilot colleges
- £5000 per college
- June 2020 to Feb 2021. Can be extended if closers continue
- Three learning activities with 3 staff/classes
- Evaluate, feedback and share your findings
- *Perpetual license



15:16 50%

Molecular ...

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EMBEDDED VIDEO

Soherification



Application process

- Short application form to fill in – April
- Successful colleges notified later in the month
- **What we are looking for:**
 - Track record of successful projects
 - Capacity to train and support 3 teachers and their classes
 - Range of subjects and levels
 - WBL?
 - Supported learning?

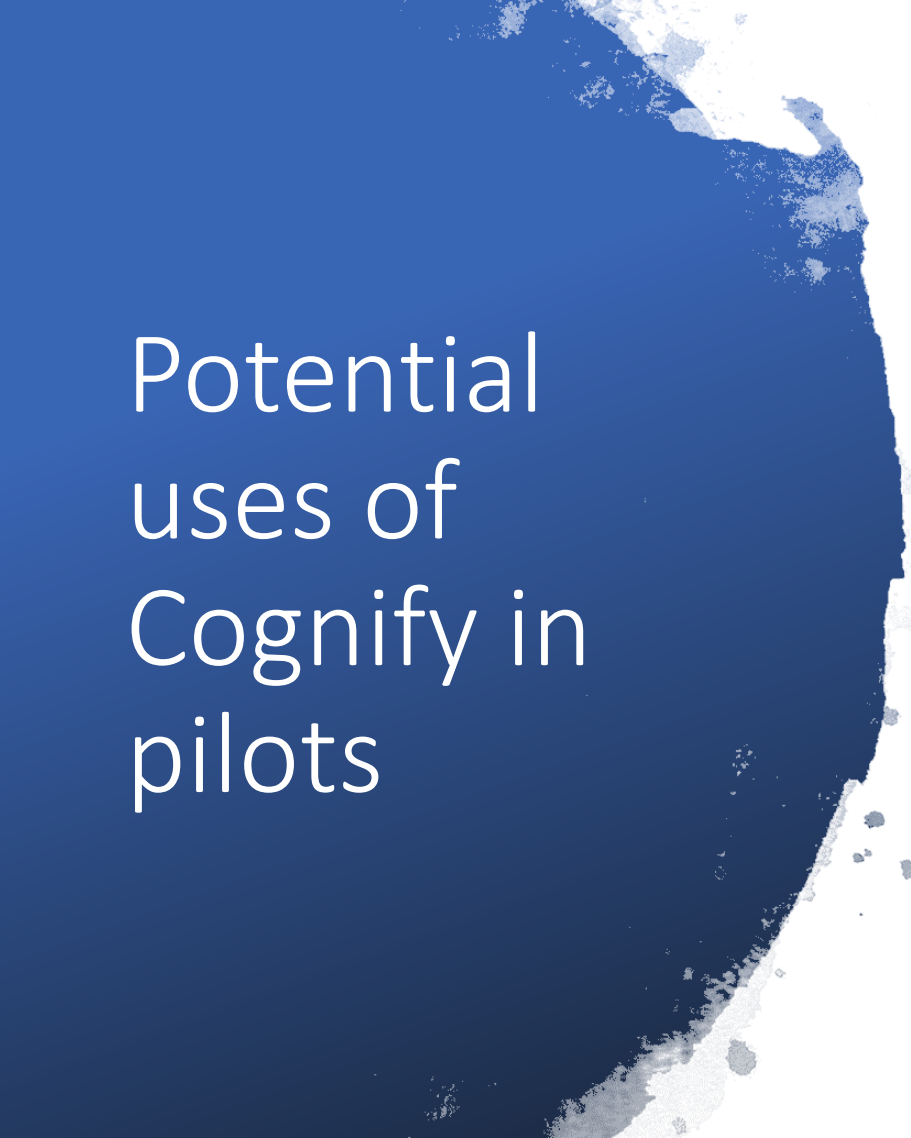
Pilot requirements

- Three teachers deliver 3 Cognify activities in Autumn term 2020 (can be put back)
- Teachers supported and trained by learning technology team
- End of project report and short case studies of class activities
- Screenshots and video evidence
- Participation of project lead in monthly meetings
- Participation of sample of learning technologists, teachers and students in online focus groups
- Bug reporting
- Suggestions for new features and other improvements
- Social media promotion of Cognify usage



Project Support

- Initial online training for learning technologists
- Monthly online meetings
- Project forum via Teams
- One on-site visit
- Ongoing tech support



Potential uses of Cognify in pilots

- We want your ideas, both for current use and how it could be used with improvements
- Be aware it is still in development, functional but not finished
- Accessibility aid – VI and dyslexia
- Assessment
- Mobile Learning e.g. WBL
- Note taking, research
- BLC Accessibility resources

Any Questions?

pkilcoyneconsuting@gmail.com

07515949881