Have a conversation with your coursework

Cognify
Cognify reads a document from where ever the cursor is located.
You can insert a dictated comment anywhere.

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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**Cooking techniques**

There are 3 different cooking techniques associated with molecular gastronomy:
1. Foams
2. Spherification
3. Sizzle

**Foams**
Changing Voice, speed and language.
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 question prompts for learners to complete.
You can embed videos.

**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

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**Spherification**

EMBEDDED VIDEO
You can embed images - Cognify reads out the description.
• 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
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?

pkilcoyneconsulting@gmail.com
07515949881