**Sample - TY Week Schedule**

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| **Time** | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** |
| 9:00 am to 12:30 pm | Food Chemistry  Fun with Food Workshop.  A variety of hands-on activities in a Food Science laboratory inc., making tofu, yoghurt, dippin’ dots and alginate beads’. | APC Microbiome Ireland  A visit to this world-leading institute here in UCC. Learn about the microbes that live in and on our bodies and their importance in the diet for our health | Meat Processing Hall  Students will see how some common meat products are produced & how meat products shelf life can be extended by smoking salting, drying, thermal processing and packaging technology | Nutrition I  Students will be introduced to some of the techniques used in nutrition assessment and research | Dairy Processing Hall  Learn about milk and milk products and get hands-on experience of butter and cream making |
| 12:30 pm to 2:00 pm | LUNCH | LUNCH | HALF DAY | LUNCH | LUNCH |
| 2:00 pm to 4:00 pm | Bakery Workshop I  Demonstration of white and brown bread production | Bakery Workshop II  Demonstration of pastry production and overview of confectionary baking | Nutrition II  Followed by 30 min of talks by staff on research and careers in Food and Nutritional Sciences | Sensory Laboratory  Take part in a sensory taste panel comparing food products  Get together in Glass Atrium and finish at 3:30 pm |