

HSAED – FOOD SCIENCE AND TECHNOLOGY

The Healthy Palate

R2 000.00

In this program, chefs, nutritionists, and researchers from the Culinary Institute of America teach how to create healthy menus and prepare foods that are healthy and flavorful. They cover such topics as the body's use of food as fuel; the sources of, uses for, and substitutions for phytonutrients; monosaturated, polysaturated, and trans fats; carbohydrate sources and grain substitutions; sources of protein; and healthy menu options. The DVD also includes cooking demonstrations. *DVD / 2005 / 122 min / HSHSP073*

Basic Nutrition

R2 000.00

This DVD examines the principal nutrients that keep the human body functioning properly. It looks at the properties and benefits of carbohydrates, lipids, proteins, water, vitamins, and minerals; explains the difference between macronutrients and micronutrients; illustrates the functions of monosaccharides and disaccharides; and considers the dangers associated with dehydration and vitamin deficiency.

DVD / 2011 / 25 min / HSHSP074

Nutrition Through the Life Cycle

R2 000.00

Explaining that the body requires different amounts of essential nutrients at different stages of life, this DVD offers detailed information about nutritional needs during infancy, childhood, middle childhood, adolescence, young adulthood, middle adulthood, and old age. *DVD / 2008 / 31 min / HSHSP075*

A Scientific Look at Nutrition

R2 000.00

DVD Duration: 24 min. **Item Number:** HSHSP076

Have you ever wondered what nutrition is really about? Well, with this interactive DVD you and your students will learn what happens to the food you consume and how it benefits your body. This presentation goes "behind the scenes" in your body to illustrate how the six essential nutrients work in the body. It also explains

FOOD SAFETY: FISH AND SHELLFISH

R2 000.00

Oysters on the half shell, sushi, seafood buffet...yum! But do you know seafood tops the list for foods that can become contaminated with bacteria causing food-borne illness? See how to protect yourself by learning proper selection, storage and preparation of the fish and shellfish you love. Included are ways to enjoy safer consumption of raw fish and shellfish products. A supplement is included. **Duration:** 21 minutes. **HSHP084**

KITCHEN AND FOOD SAFETY – HSHSP085

R2 000.00

SAFETY IN THE COMMERCIAL KITCHEN - HSHSP086

R2 000.00

Kitchen Safety Fundamentals

R2 000.00

This program teaches food service personnel how to avoid accidents and injuries while preparing and serving food. It covers such topics as safe lifting and cleaning equipment. *DVD / 1999 / 16 min / HSHSP087*

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From: Paula van Rensburg Tel: 011 616 8415 / 076 063 4320 Fax: 011 615 5384

Food Safety**R2 000.00**

In this program, Lynne McLandsborough discusses common causes of foodborne illness. She describes methods for preventing contamination and emphasizes the importance of safety precautions. *DVD / 2000 / 28 min / HSHSP088*

Food Safety: Protecting At-Risk Populations**R2 000.00**

This DVD explores the food safety concerns of such at-risk populations as children, pregnant women, the elderly, and those with weakened immune defenses. It offers strategies for dining out and handling food at home and covers such topics as food selection, storage, sanitation, cooking, reheating, and food restrictions. *DVD / 2000 / 28 min / HSHSP089*

Food Sensitivities: Allergy and Intolerance**R2 000.00**

This program explains the differences between food allergies and food intolerances and lists the most common food allergens. It details symptoms of food allergies and intolerances and describes relief strategies. The DVD also teaches how to create a response plan in case of a severe allergic reaction. *DVD / 2000 / 19 min / HSHSP090*

HACCP – A BASIC UNDERSTANDING**R2 000.00**

Explore applications for Hazard Analysis Critical Control Points (HACCP), a system of process controls required by federal and state governments for most areas of the food service industry. Learn to minimize the risk of chemical, microbiological and physical food contamination while focusing on the seven principles of HACCP and the chain of responsibility. Important food-handling practices are illustrated, including storing, cooking, keeping food out of the temperature danger zone, preventing cross-contamination and practicing good personal hygiene. A supplement is included. Duration: 32 minutes. HSHSP091

Under the Microscope: Food Handling**R2 000.00**

This DVD explores health issues in the commercial kitchen, outlines the pitfalls of improper food handling, and offers best practice solutions to ensure food safety. It highlights employer and employee responsibilities and covers proper food handling techniques, preparation, food packaging, food service, and personal and commercial hygiene. *DVD / 2009 / 26 min / HSHSP092*

Under the Microscope: Food Safety Management**R2 000.00**

This DVD explores food safety guidelines and offers valuable food safety management information. *DVD / 2009 / 30 min / HSHSP093*

Fundamentals of Sanitary Food Handling**R2 000.00**

This DVD examines basic food handling practices for institutions. It covers such topics as hand washing, cross-contamination problems, and food equipment cleaning and sanitation. *DVD / 2004 / 15 min / HSHSP094*

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Food Additives: Fact or Fiction?**R2 000.00**

This program examines the effects of additives on various foods, focusing on coloring agents, flavors, emulsifiers, and preservatives. *DVD / 2000 / 26 min / HSHSP095*

Food Additives**R2 000.00**

This DVD examines food additives and considers their effects on individual health. It looks at the most commonly used additives, highlights the reasons for their use, and outlines the benefits offered by some additives. The program also presents ways to monitor additive intake. *DVD / 2008 / 24 min / HSHSP096*

Food Microbiology**R2 000.00**

This program investigates the food industry's standards and precautions that have been enacted to ensure the safety of food products. It features Lynne McLandsborough, who describes foodborne germs and discusses her research to combat them.

DVD / 2000 / 28 min / HSHSP097

Developing New Food Products**R2 000.00**

This program highlights the team effort required to develop new food products. It shows how a food chemist mixes a recipe, a marketing team ensures its desirability, and food engineers conduct trials. *DVD / 2000 / 22 min / HSHSP098*

Investigation of Modern Food Preservation: Exploring**R2 000.00****Methods and Processes**

This program examines leading food preservation methods, including modified atmosphere packaging, cook-chill, and UHT, and such traditional methods as canning, bottling, and pickling. The DVD also investigates irradiation processes.

DVD / 2002 / 32 min / HSHSP099

Mass Production of Food**R2 000.00**

This program investigates the processes involved in the mass production of food from agricultural source to factory-finished product. It details the production of jam, pasta, and confectionery and chocolate products; demonstrates the growing, harvesting, and processing of apples; explores methods for making curries, sauces, mixes, and soups; and illustrates the blending, roasting, and packaging of coffee. *DVD / 1998 / 60 min / HSSHSP100*

FOOD SCIENCE TECHNOLOGY**R2 000.00**

Topics include microorganisms, methods of food preservation including irradiation and freeze drying, functions of nutrients, emulsions, mixtures, additives, toxicology, and other chemical reactions. Laboratory experiments demonstrate mold growth, food spoilage, and the role of acids and bases in food production. Career opportunities are also discussed. Use this video to provide a more in-depth look at food science in your foods and nutrition courses. A supplement is included. Duration: 23 minutes. HSHSP101 DVD

Food Processing: A Video Field Trip**R2 000.00**

This program visits food processing plants to explore the techniques used to make such popular foods as cereal, flour, cheese, potato chips, ice cream, and canned and frozen foods. *DVD / 2003 / 22 min / HSHSP102*

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Packaging: The Science of Temptation**R2 000.00**

This DVD examines the science of packaging. It discusses restrictions regulating text on packages, explains how packaging designs can mislead consumers, and describes shopping centers as walk-in packages. **"Fast-paced, colorful, and contemporary...an excellent choice,"** *School Library Journal*. DVD / 2001 / 20 min / HSHSP103

MEAT SCIENCE

IMPORTED TITLES

Field Trip: U.S. Meat Animal Research Center**POA**

Item Number: CAP27035

Travel with us to the most advanced research center in the nation, the U.S. Meat Animal Research Center in Clay Center, Neb. Students will be introduced to world renowned researchers who are working every day to make sure the food we consume is safe. From pasture-based management systems to E. coli to livestock germ plasma evaluation, meet the scientist and technicians who develop, conduct and maintain the research projects which help livestock producers raise the highest quality product in the safest and most efficient way. Collaborators: Dr. Mohammad Koohmaraie, U.S. MARC Director; Dr. Steven Shackelford, Research Scientist; John Rieckman, Farm Operations Manager and Dr. Brian Woodbury, Agricultural Engineer.

EXCEL Pork Plant: Slaughter**POA**

Item Number: CAP27036

Tour EXCEL's Ottumwa, Iowa, pork packing plant, where 12,500 hogs are efficiently and humanely slaughtered each day. At buying stations, hogs are sorted, counted, weighed, tattooed, washed and rested. Pre-slaughter tasks include antemortem inspection by a USDA veterinarian, washing and humane stunning with electricity. Slaughter processes included are sticking and bleeding, dehairing, removal and processing of the head, evisceration of internal organs, carcass splitting, and chilling in a blast freezer at -40 degrees. Safety and quality control measures regarding extensive worker training, HACCP programs, on-site inspection by USDA and EXCEL personnel and laboratory testing are included. A supplement is included. 37 min.

EXCEL Pork Plant: Fabrication**POA**

Item Number: CAP27037

Watch as pork carcasses are fabricated into primal cuts (i.e., ham, loin Boston shoulder, picnic shoulder and belly) and minor cuts (i.e., jowl, neck bones, spare ribs, clear plate and fat back). Follow each primal cut to its next step in the clearly illustrated, efficient "disassembly" process. See how trimmings and by-products are turned into ground meat products, lard, cracklings, bone meal and other products. Additional highlights of the tour include Cry-o-vac shrink-wrapping, full-facility cleaning and sanitation and laboratory testing. A supplement is included. 39 min.

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From: Paula van Rensburg Tel: 011 616 8415 / 076 063 4320 Fax: 011 615 5384

EXCEL Beef Plant: Slaughter**POA**

Item Number: CAP27038

The unique presentation takes you on a tour of one of the largest beef packing plants in the United States- EXCEL's Plainview, Texas, facility, which slaughters more than a million cattle each year. Exclusive footage takes students through cattle shipping and receiving and into the plant. At the slaughter floor and disassembly line, up to 275 head of cattle per hour are humanely and efficiently converted into meat under the keen eye of EXCEL Quality Control and USDA personnel and meat inspectors. You will see all parts of the slaughter process: stunning, bleeding, evisceration, processing of the head, treatment of by-products and other aspects of partial disassembly. A supplement is included. Collaborator: Ken Moloenhaver, Excel Beef Facility. 36 min.

EXCEL Beef Plant: Fabrication**POA**

Item Number: CAP27039

In this portion of the EXCEL Beef Plant tour, start in the coolers and learn the role of a federal meat grader in determining Choice and Prime-grade carcasses. Then, move to the disassembly process on the fabrication floor as a highly skilled team of workers and ergonomically designed machines work together to process 8,000 sides of beef into "boxed beef" at a rate of more than 100,000 pounds per hour. Watch as the carcass is fabricated into primal and sub-primal cuts- an excellent lesson in beef cut identification in itself. Also view the transformation of beef by-products into usable and saleable items. 36 min.

Swine Slaughter & Dressing**POA**

Item Number: CAP27040

The program demonstrates the basic slaughter and dressing technique of hogs. Tools and equipment used in the procedure are identified. A USDA inspector explains the reasons and procedures for an antemortem and postmortem inspection. Then, detailed footage of stunning, sticking, scalding, dehairing, evisceration, head removal and splitting is presented. Safety and sanitation is addressed throughout the process. A supplement is included.

Beef Forequarter: Fabrication & Retail ID**POA**

Item Number: CAP27041

Meat judging students and workers in the retail meat industry will benefit from the presentation focusing on sub-primal cuts of the beef forequarter-the rib, short plate, chuck, brisket and foreshank. Viewers learn names of sub-primal and retail cuts and identification characteristics, such as the shape of bones in the cut, type of muscle fibers and connective tissue, location and amount of fat, as well as uses of the cut. A supplement is included. Collaborators: Jerry Kelly; Jim Kidwell; Pete DeJesso. 18 min.

Beef Hindquarter: Fabrication & Retail ID**POA**

Item Number: CAP27042

Students will be able to properly identify sub-primal and retail cuts of the hindquarter, the most valuable quarter of the beef carcass. From the sub-primal cuts (i.e., shortloin, sirloin, flank and round), viewers learn identification characteristics, such as tenderness of the cut, shape and size of bone, outside fat covering, location in the sub-primal cut and amount of connective tissue. Uses of the meat cuts also are discussed. A supplement is included. Collaborators: Jerry Kelly; Jim Kidwell; Pete DeJesso. 18 min.

Red Meat and Poultry Safety & Preservation**POA**

Item Number: CAP27043

Learn safe food handling procedures for red meat and poultry- two meats often involved in food-borne illness. Clear demonstrations and practical advice render the program ideal for teaching meat selection, storage in refrigerator or freezer, thawing, preparation and cooking techniques. Viewers explore several other food safety topics: kitchen sanitation, avoiding cross-contamination, keeping foods out of the temperature danger zone and special safeguards for ground meat. Then, dinner with friends ends in a disaster! Can you spot the break in sanitation leading to a cook's worst nightmare? A supplement is included.

Meat Cut ID**POA**

Item Number: CAP27044

Norm, the joke-cracking butcher running Just Meats, introduces students to 154 wholesale and retail cuts of beef, pork, lamb, supplemental cuts and variety meats. From Norm's shop, crammed with "click-on" features and sounds, students can view on-screen descriptions and visual close-ups, then quiz themselves to check mastery of the meat cuts. Click on Norm's in-store TV to view videos explaining meat judging, quality and yield. Place your order on the search screen to see specific cuts. Meat ID has never been this fun!

Livestock & Carcass Abnormalities**POA**

Item Number: CAP27045

Fourteen congenital defects are exemplified by live animals of bovine, ovine and porcine species. The production includes the following defects: freemartin, hermaphroditism, preputial bleeding, toeless pig, dwarfism, arthrogryposis, high-stepping, menigocele, brain protrusion, blindness, mesomorphy, fat deficiency, obesity, and spider syndrome. Postmortem examination of carcass and/or organs is shown for some defects. A video quiz is included.

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DAIRY SCIENCE AND MANAGEMENT

IMPORTED TITLES

Cattle Breed ID: Dairy

R2 000.00

Item Number: CAP27000

Duration: 21 min.

Media Type: DVD

Discover extensive video footage of the six major dairy breeds found in the United States with this presentation. Expert narration describes breed characteristics, typical weights, milk characteristics and registry information. Video graphics and live-action video footage of dairy cows and calves and milking procedures allow for close-up views of each breed. Breeds shown include Ayrshire, Brown Swiss, Guernsey, Holstein, Jersey and Milking Shorthorn. A supplement is included.

Dairy Management Practices

R2 000.00

Item Number: CAP27001

Duration: 37 min.

Media Type: DVD

The presentation focuses on nine management practices essential to efficient dairy operations: artificial insemination, calving, calf management, heifer management, milking, dairy cow management, record keeping, hoof trimming, loading and transportation. The featured expert's able demonstration and discussion will retain student interest and generate class discussion.

The Dairy Cow

R2 000.00

Item Number: CAP27002

Duration: 15 min.

Media Type: DVD

An excellent introductory tape for agricultural students, the video provides a look at the unique features of nature's milk factories. The expert explains the cow's anatomy, stomach capacity, feed intake, food digestion, chewing of the cud and production of milk. The environment of working dairy, major breeds of dairy cattle and the retail impact of dairy products are explored. A supplement is included.

Field Trip: Dairy Farm

R2 000.00

Item Number: CAP27003

Duration: 28 min.

Media Type: DVD

This is not your usual "how we get our milk and ice cream" field trip. Shot on location at a model dairy farm located at the University of Wisconsin campus, the program focuses on dairy cattle management and milk production. Areas discussed include dairy cattle reproduction and artificial insemination, nutrition, calf and heifer management and the basic components of dairy facilities. A supplement is included.

Field Trip: Dairy Plant

R2 000.00

Item Number: CAP27004

Duration: 28 min.

Media Type: DVD

Do you love the smooth consistency and the delicious taste of milk products? Take a journey and follow the action at the University of Wisconsin Dairy Plant. Walk beside the gleaming machinery and learn about milk processing, packaging and storage. Watch as the workers manufacture butter, cheese, yogurt, sour cream and ice cream, and learn about secondary dairy products. A supplement is included

Field Trip: Zonneveld Dairy

R2 000.00

Item Number: CAP27005

Duration: 33 min.

Media Type: DVD

Take a field trip to one of the largest, most efficient dairies in the country. With more than 10,000 dairy cattle, the family owned and run Zonneveld dairy in Laton, CA, produces 31,000 gallons of milk a day. View the sire pens, maternity area, calving facilities, milking parlors and hospital pen. Learn about sire selection and cow replacement, and view the many activities going into upkeep and sanitation maintenance for a dairy facility. A supplement is included.

Field Trip: Dairy Industry

R2 000.00

Item Number: CAP27006

Duration: 22 min.

Media Type: DVD

Show your students the inner workings and career opportunities in the modern dairy industry. You will visit a large dairy (milking 2,000 cows daily), a cooperative processing plant and a supermarket to follow the path dairy products take to reach your table. Handling cows, milking, transportation, processing, marketing and sales are all covered. Spokespersons from the industry explain the daily activities of their business and the future of the dairy industry. A supplement is included.

Dairy Safety: It's No Accident – English

R2 000.00

Item Number: CAP27007

Duration: 29 min.

Media Type: DVD

A comprehensive look at problems and safety recommendations for the dairy industry. The first section of the video, "Handling Cattle Safely," examines the behavior of dairy cattle and addresses safety concerns when handling dams, calves and bulls; during artificial insemination; and in the milking parlor. The second section, "General Farm Safety," emphasizes safety first when using hazardous chemicals, working with livestock, moving equipment and working around the physical facility. A supplement is included.

Clipping Dairy Cattle

R2 000.00

Item Number: CAP27008

Duration: 22 min.

Media Type: DVD

Viewers hear about reasons for clipping and see a variety of clippers. They also learn about accessories to make clipping easier: nose tongs, soft brush, rice brush, loin brush, wash brush and soap and some advanced tools. Then, viewers receive tips on training cattle for the show (tips include washing, tying to partition, feeding hay, teaching simple cues) and procedures for clipping. The program ends with a look at the many awards won by the special guest, Mr. Dino Ortega, Swiss Holo Farms. A supplement is included.

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