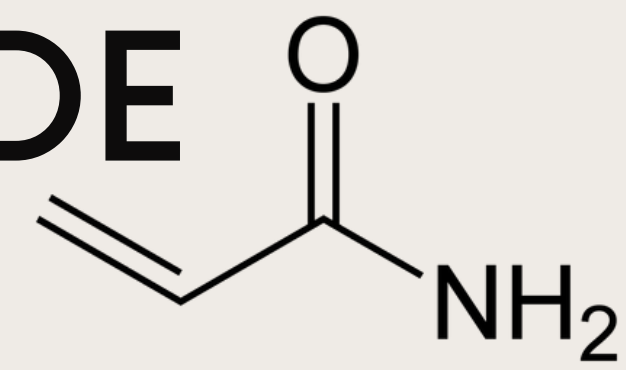


ACRYLAMIDE IN FOOD

Service Learning at Ribot i Serra High School

Marina Picó Llamas, June 2023

ACRYLAMIDE IN FOOD



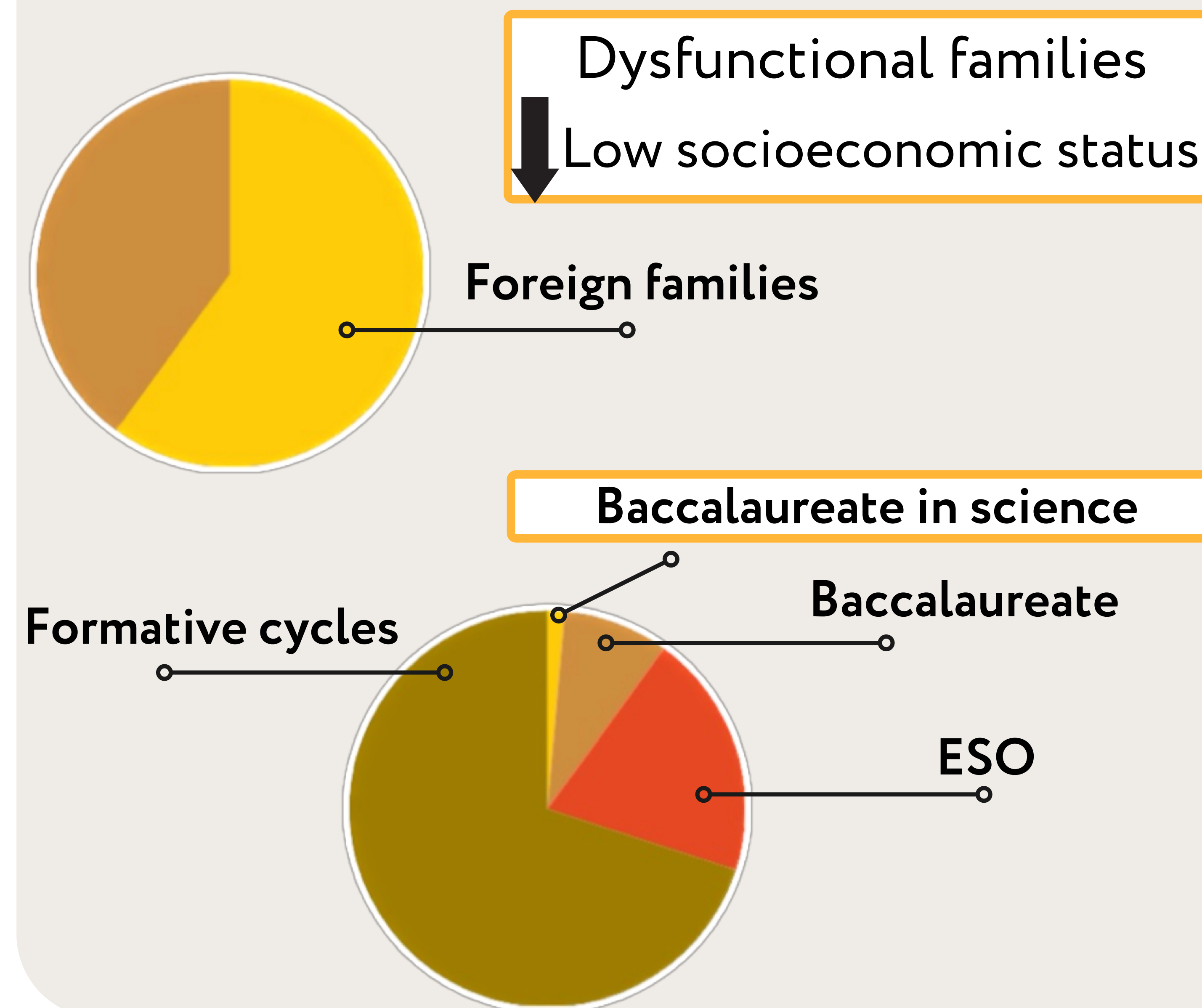
- » **Strachy foods** baked, fried or roasted at high temperatures (**120°C - 250°C**)



- » Generated by **Maillard reaction**
- » In **industry** and at **home**
- » Classified as **probably carcinogenic to humans** by IARC

RIBOT I SERRA HIGH SCHOOL

Public secondary school located in Sabadell



SOCIAL NEEDS

- » Bring science into homes
- » Establish an academic and personal referent

OBJECTIVES

- » Acquiring scientific **knowledge** about **contaminants in food and acrylamide**
- » **Apply** the information in their **day to day**
- » **Transmit** the knowledge to their environment
- » **Learn** to use some **informatics tools**
- » Increase **self-confidence** and **group cohesion**

METHODOLOGY

- » **6 sessions, 6 hours:**

5 students of 1st year of science baccalaureate

1. Introducing ourselves
2. Food contaminants
3. Acrylamide in food
4. Laboratory practice
5. Generate an infographic
6. Closing session

Science theory

+

Science practice

+

Individual and group dynamics

- » **Material:**

Dynamics
Slideshow

Lab script
Quizzes



CONCLUSIONS AND SELF-REFLECTION

- » **Motivation** of the students was essential to carry on this project
- » **Design customized sessions** were a challenging
- » Knowledge is **key to include** all people in society
- » Knowledge generates **critical thinking** and **changes our lives**
- » Students **acquired a lot of knowledge**
- » I **feel very proud** of how the sessions went
- » Service Learning is **nurturing for both parts**