

Full evaluation - [Print](#)

Captain Cook's Tuck Box - children's cookery software



Overview

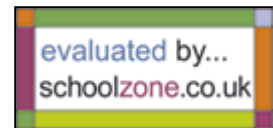
Captain Cook's Tuckbox is a varied resource aimed to support the cookery elements of the KS1 & KS2 design and technology curriculum. All materials are available from a CD-ROM which can be used on an individual basis or loaded onto a school network. The title is described as the 'Number 1' cookery programme for children and is intended to be used by students as well as by teachers to support lesson delivery. The resource contains 192 recipes for children aged 5 and upwards together with a host of supporting resources including video examples of children cooking, an animated health genie who provides tips on healthy eating and detailed pupil tracking. Let Captain Parrot help your students prepare some interesting recipes and menus as you all work towards healthy eating!

This is a fabulous package and I thoroughly recommend it, it really inspired my students to think about healthy eating and they all looked forward to the lessons. The resource effectively supports teachers who may not be confident in this area of the curriculum and supplies 35 complete hour-long lesson plans using the materials available. This is therefore a very useful and welcome addition to an area of the curriculum which is not typically well supported with digital resources. The designers and writers are to be congratulated on an excellent product.

Written by

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Image



Publisher

Anastasis Ltd

Subject

Design and Technology

Personal, Social and Health Education

not specified

Key Stage

Key Stage 1 / P1 - P2

Key Stage 2 / P3 - P6

Key Stage 3 / P7 - S2


Product Code

CCTB-TuckBox

Classroom use

Context

The programme was used by two groups of pupils from year 6 and 7 as well as a Year 6 cookery club.



Personalisation

The settings menu within the software allows teachers to set the units of measurement (metric/imperial) or temperature (C/F/Gas Mark). The sound and music settings can also be changed as can the background picture and the background colours - both of which are particularly important for children with visual impairment. It was good to see that the programme designers had for once taken all these needs into consideration, a lot of care and thought have gone into the development of the controls that teachers will really appreciate - particularly being able to turn the sound off!

Student Response

My year 6 students who used the programme as they moved towards the end of term were enthralled by the menus and recipes. The characters kept their attention whilst using the resource, however the students did mention that the photographs attached to the recipes could have been of a better quality. This was disappointing as the rest of the package is so well produced - the pictures could easily have

been improved with better backgrounds, tableware and lighting. The cookery club has been working its way through the recipes and is planning to complete the set by the end of the school year. The banana and date cake has already been added to our school tea menu!

My 12 year old daughter who is very interested in cooking also enjoyed using the software and producing some menus which would make Jamie Oliver proud! She described the programme as full and interesting which suggests that the title could also be effectively used with KS3 students as it kept her attention for many hours as she explored the resource.

Assessment and pupil tracking opportunities

Effective pupil tracking options are available through the resource. The teacher can easily log into the system and add pupil details which provide students with individual accounts. Their progress using the materials can then be logged and printable reports are available to the teachers which aid in the tracking of student progress.

Content and design

Curriculum coverage

The software is designed to cover the appropriate areas of the curriculum for KS1 and KS2 design technology. The designers have taken great care to ensure that they have effectively completed this aim. The programme is divided into sections which enable the teacher or the pupil to go directly to the required area or to 'stroll' around the Captains kitchen.

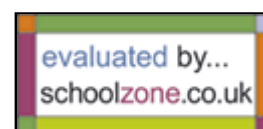
The Cook Book section is divided into three 'books', beginners, junior and senior, which contain (as one would expect) the recipes in a traditional format with a picture, a description and ingredients clearly displayed. Each recipe can be printed off for use in the kitchen.

The Recipes section allows the user to either select a cook book or to browse the entire database of recipes. In most recipes there are pop-ups which remind the user of health and safety issues or specific tips which are required. These are highlighted in green and the simple pop-up appears when the user scrolls over the section. The Recipes can all be printed out for use in the kitchen. There is a useful built in 'timer' which the user can use when they are cooking – this is a nice little touch which shows to me that the designer has thought this product through carefully.

The Menus section introduces the idea of menus and combinations of foods. Suggested menus are presented and the user can use these or construct their own from the huge range of recipes available. Within this section there is a very good filtering system which I found great for introducing the idea of a search engine or filter to my students. I have continued to use this section as a way of controlling the idea of searching and filtering in other lessons. It means I have control over the output without any worries of what might be found! I have to mention that I found this area very useful and the designers deserve a lot of praise for the development of this section.

The Library section is divided into six very comprehensive areas, with dictionaries of food and cooking, healthy eating guides, healthy menu guides, health & hygiene sections, and videos. All of which have been produced to support the teaching and learning at this level and above. The level of the dictionaries in particular is amazing. There wasn't anything that we tried to find out that wasn't listed!

The videos are of children actually carrying out the tasks with some rather 'cheesy' yet funny music which the children found entertaining. It is a shame that there isn't a voice over or text description underneath each clip - however they were all clear and easy to follow.



Design and navigation

The software loaded easily on to standalone and networked pcs (XP based o/s but will not work on Vista o/s). The software is supplied on CD -ROM and with a paper based manual which clearly details the required instructions and provides adequate support. Both the CD and the manual were easy to use and are clearly designed to make their use simple. The CD-ROM contains appropriate sound and graphics and both are clearly and carefully aimed at the intended age-range. Sound can be turned on and off as can the music in the settings section and the backgrounds and colours can also be adjusted which may help some with visual impairments. The settings for recipe temperatures and measurements can also be controlled to suit particular needs.

Although this package is not specifically designed to be used on an IWB it actually works really well and enables some interesting and fun collaborative learning with the students. The physical layout of the graphics and the text on the screen is good, with a lively style using artistic images for the most part and photographs of the food items. Along the bottom of the screen there are icons which lead the user to options for settings, cookbooks, recipes, cooking menus, the reference library, a help section and the exit facility. Behind each of these icons are further menus which use radio buttons to link the user through to further information. By selecting the appropriate radio button and then selecting the very obvious OK button the user can reach a mass of appropriate information. My only concern is that some of this information is too detailed for KS1 and KS2 students and is more appropriate for teacher reference. If it is intended for the teacher then it may be more suited to a specific teacher area. Nevertheless it is useful information that is available to any user who may require it.

Planning

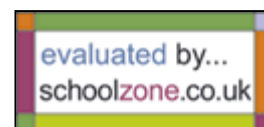
The software was very straightforward to install and pupils' names were easily added before it was used within the classroom. Additional features are available which effectively supports teachers using the title. The detailed lesson plans provide pre-set lessons which can be used with minimal planning and links are present to key points of reference such as healthy eating guidelines and relevant dictionaries.

It is advisable to check that the children can print out correctly before the software is used as this is an important part of this package - I however did not have any problems with this aspect.

Publisher Information

Anastasis Ltd

Developer and publisher of educational and technical software and books. Anastasis Ltd was registered in High Wycombe in 1999 and is a Curriculum Online registered content provider. Managing Director Arnold Page, Company Secretary Patricia Page.



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