

Edinburgh International Science Festival 2017 – examining food safety



Finlay Goodwin (11) enjoying Food Standards Scotland's interactive UV kitchen area at Edinburgh International Science Festival

Many people appear to be concerned with food poisoning but are less concerned about food hygiene at home. Now Food Standards Scotland are bringing food safety advice to the Edinburgh International Science Festival.

They will have an interactive stand to inform and engage with the public.

You can take the Calorie Countdown challenge to find out how long it takes on a bike to work off the calories in a jelly baby, learn about sugar and find out what bacteria could be lurking on your food.

At the Experimentarium at Summerhall a team will be on hand to guide you through food safety facts.



L-R Finlay Goodwin (11) and Conor Goodwin (9) enjoying Food Standards Scotland's interactive UV kitchen area at Edinburgh International Science Festival

Professor Norval Strachan, Chief Scientific Adviser at FSS, said: "This is the first year Food Standards Scotland has attended the Edinburgh International Science Festival. We're looking forward to a busy week and welcoming lots of visitors of all ages to our stand.

“We believe education and engaging with people is key in supporting public health and our team will be showing budding young scientists and their families how to avoid food poisoning, and how best to enjoy a healthy balanced diet.”

The Food Discovery Zone at The Experimentarium is open at Summerhall from 11am until 4pm today (10 April) until Friday 14 April.



Conor Goodwin (9) enjoying Food Standards Scotland's interactive UV kitchen area at Edinburgh International Science Festival

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