

Term Three 2013 Library Update

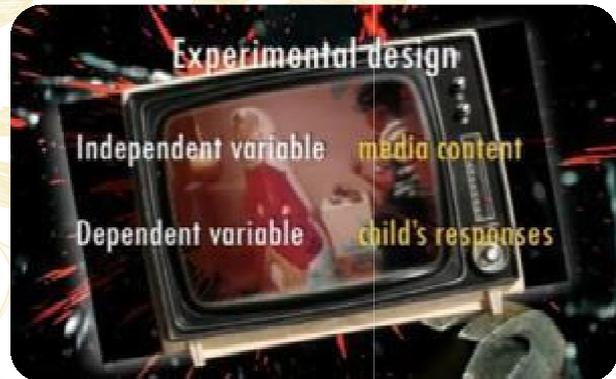
Aggression

23 Minutes

Subject: Psychology

Age Level: 16 - Adult

Are all people capable of murder? What drives people to violence? Can TV affect our actions and even influence us to acts of violence? This interview-led documentary style program examines aggressive media, aggressive behaviour and the banality of evil with the support of original film footage of research and actual crimes. An excellent resource for studies in applied psychology, this program features research psychologists providing explanations and reasoning behind aggression.



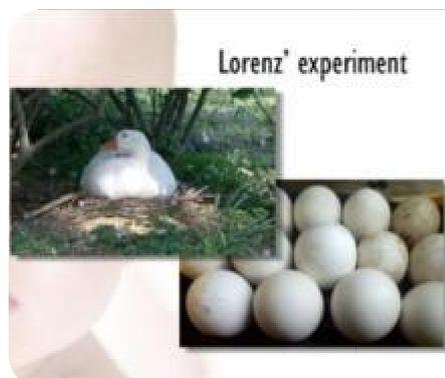
Attachment

26 Minutes

Subject: Psychology

Age Level: 16 - Adult

This program includes both historical and current research methods and models of attachment behaviour. We examine Bowlby, a British psychologist, psychiatrist and psychoanalyst, notable for his pioneering work in attachment theory. An excellent resource for studies in both academic and applied psychology, this program explores Bowlby's '44 juvenile thieves' study and the effects of separation, patterns of attachment, behaviourism, nurturance as well as security, and insecure-resistant and insecure avoidant children.



External Factors Affecting Business: Natural Disasters

24 Minutes

Subject: Business

Age Level: 16 - 18

All businesses are exposed to some level of risk, but when a natural disaster strikes they can suddenly face a variety of

unexpected and often extraordinary situations. What happens in a matter of seconds can sometimes take years to

rebuild. The 2011 earthquakes in Christchurch, New Zealand and the 2009 bushfires in Victoria,

Australia demonstrated how devastating natural disasters can be for small businesses. This

investigative-style program for middle to senior secondary audiences explores the human cost for businesses affected by natural disasters, but also many of the logistical aspects, such as: assessing property damage, dealing with insurers, monitoring finances, relaunching a business and creating disaster preparation plans.



Operations Processes: Inputs, Transformations, Outputs

23 Minutes

Subject: Business

Age Level: 16 - 18

At the very heart of business operations is the production of products or services – the input of raw materials, human resources and capital, the transformation

process that turns input into output – and the output – the actual product or service itself.

Operations extend also to areas such as transport of raw materials, distribution of products or

services, advertising and marketing, finance and management. This resource examines operations using interviewees from four quite different case study businesses in New Zealand and Australia.

Sections include unpacking operations, inputs, the transformation process, outputs and

operations, productivity and competitiveness. Interviewees include: Nick Cowper, General Manager, Hummingbird Coffee NZ; Rob Nugent, Commercial Manager, Vega Press; and Martz Witty, Business Developer, NZ.



Meat: Selection and Preparation

21 Minutes

Subject: Food Technology

Age Level: 16 - 18

Food enthusiasts around the world have long viewed meat, in all its varieties, as the pinnacle of cooking. But a lot of skill and knowledge is needed to deliver fantastic meat dishes. This step-by-step program focuses on how chefs prepare meat before cooking. A professional chef guides viewers through: identifying meat cuts, hygiene and safety, storage and packaging, knife selection, and meat cleaning and boning.



Meat: Cooking Techniques

17 Minutes

Subject: Food Technology

Age Level: 16 - 18

In this engaging, practical program, a professional chef demonstrates how to roast, fry, grill, stew, braise and lard meat – all of which provide very different appearances, flavours and textures. Understanding the best temperatures, conditions and treatment of meat can take years of practice, but this presentation is the perfect introduction for those with a passion for cooking.



Fruit and Vegetable: Selection and Preparation

15 Minutes

Subject: Food Technology

Age Level: 16 - 18

Fruit and vegetables, while often seen as accompaniments or side-dishes, are very versatile and flavoursome for the knowledgeable chef. This appealing, practical program is led by an experienced industry chef, who demonstrates how to: classify, select, store, prepare and present fruit and vegetables, as well as insights on modern food standards and the debate surrounding food miles.



Vegetable: Cooking Techniques

17 Minutes

Subject: Food Technology

Age Level: 16 - 18

This appealing, practical program demonstrates cooking techniques for a variety of vegetables.

Hospitality audiences will learn how to braise, roast, steam, grill, flame grill, and stir fry. How to select and use knives and cooking equipment provides the finishing touches on a highly creative area of culinary expertise.



Cooking Techniques

18 Minutes

Subject: Food Technology

Age Level: 13 - 16

Do you know how to chop, dice and grate? How do you enhance the flavour of a dish simply by steaming, frying or grilling, and which method is best? What is rubbing in, creaming, melting in and whisking? How do you work with pastry successfully and what is the easiest way to separate eggs? In this fun and fast-paced 'Jamie Oliver' style program, demonstrations of twelve of the most common cooking techniques will help anyone to learn the basic techniques of food preparation and cooking.



Sensory Analysis and Testing

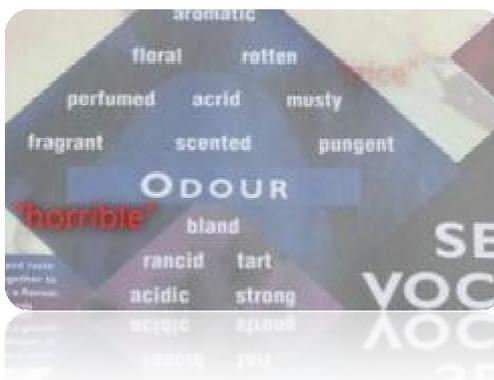
Techniques

16 Minutes

Subject: Food Technology

Age Level: 13 - 16

Sensory analysis and testing is a vital part of creating a successful food product. But what is actually involved in it? Filmed within a school and with input from a senior food technology examiner, this program shows how to select and use appropriate sensory analysis techniques during various stages of the design process. It shows how to set up fair and effective tests and specifies how to record results in a way which can be easily analysed, encouraging students to create a detailed solution which meets the design specification and the needs of their target market.



Water: A Unique Chemical

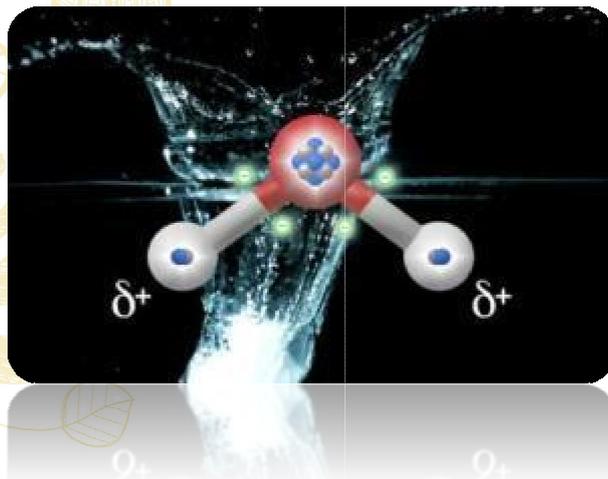
22 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: Unit 2 ACSCH061, ACSCH062, ACSCH065

Water is a unique chemical. Without it, life as we know it cannot exist. It exists in all three phases naturally on Earth. At first glance, the chemistry of water appears a very simple, but it has some remarkable and unique properties, because of its molecular structure and composition. This video production examines some of water's important chemical properties, including its polarity and the strength of bonds between water molecules, dispersion forces, heat capacity and its ability to self-ionise. Sections are titled: water, a unique chemical; the three states of being; the nearly universal solvent; and water and chemical reactions. It is an ideal learning resource for senior secondary level students of Chemistry, which effectively covers content that some learners find challenging, using clear explanatory narration and visual imagery.



Chemical Analysis Techniques - Chromatography

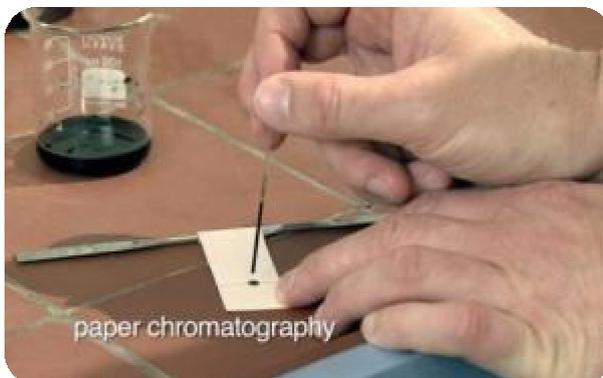
6 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: ACSCH059

Chromatography is a collective term for a range of techniques used to identify the presence of different compounds within mixtures. This clip looks at the different types of chromatography and how the technique can be used for such things as detecting the use of banned substances by elite athletes.



Chemical Analysis Techniques

- Mass Spectrometry

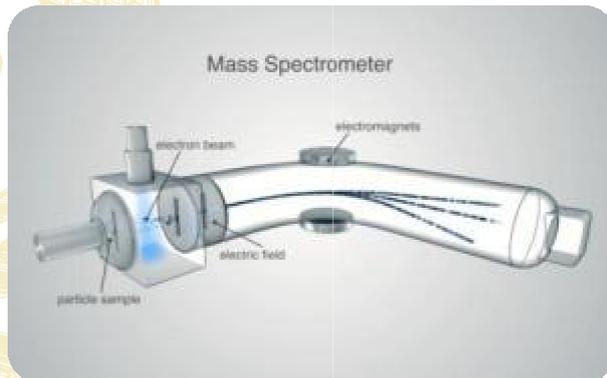
4 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: ACSCH023,
ACSCH130

Mass spectrometry is an analytical technique used for identifying relative abundance and mass of isotopes, and for determining the chemical structures of molecules. This clip uses clear graphics to explain how this powerful technique is used in chemical analysis.



Chemical Analysis Techniques

- Infrared

6 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: ACSCH130

Different types of molecular bonds will absorb different energies and wavelengths of infrared radiation. This is exploited in infrared analysis. This clip explains how the techniques is used to identify the specific compounds present in a sample.



Chemical Analysis Techniques - NMR

7 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes:

Nuclear Magnetic Resonance (NMR) uses radiation from the radiowave end of the electromagnetic spectrum. This clips describes how the radiation affects the spin of nucleons in the sample and can be used to give information about the structure of organic molecules within the sample.



Chemical Analysis

Techniques

- Atomic Absorption Spectrophotometry

8 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: ACSCH019



AAS uses the characteristic light energy absorbed by elements to measure concentration. This clip contains archive footage of Sir Alan Walsh (1916-1998), who developed atomic absorption spectrophotometry.

The Energy of Chemical Reactions

21 Minutes

Subject: Chemistry

Age Level: 16 - 18

Australian Curriculum Codes: Unit 1 ACSCH036, ACSCH037; Unit 2 ACSCH071, ACSCH072



Chemical changes occur around us, and inside us, all the time. When chemical reactions happen, one or more new substances are formed and energy is either given off or absorbed in the process. Spontaneous chemical reactions – those that occur naturally under favourable conditions – release free energy, meaning they are exergonic. Cellular respiration is an example. Endergonic reactions, by contrast, require net energy input to make the reaction happen. Photosynthesis is an example. This learning resource explores energy associated with chemical reactions. Areas covered include activation energy and product formation, standard heats of reaction, thermochemical equations and Hess' Law, and specific heat capacity and calorimetry. It is essential viewing for any senior secondary level Chemistry student, providing clear explanations and easily understood visuals, including comprehensive chemical equations, about concepts that many students find challenging.

Ethical Tourism

31 Minues
Subject: Tourism
Age Level: 14 - 18

This program covers ethical tourism practices and their benefits and costs for host communities, business and travellers. It contains interviews with both subject specialists and travel and tourism organisations including Tourism Concern and Tribe Travel.



Impacts on Tourism - Customer Interaction

26 Minutes
Subject: Tourism
Age Level: 14 - 18

Tourism, like any industry, relies on a constant supply of customers to be profitable and succeed. Providing appropriate levels of customer service is crucial to the survival of any business in any industry. There are a number of considerations specific to the tourism industry when it comes to customer interaction. Customers are not engaging with the industry every day – for most people, a tourism experience is a special event in their lives. This film explores a number of areas relating to customer interaction in the tourism industry – including the importance of excellent customer service and how to deliver it, gathering information to assess customer needs, products, services and product knowledge, assistance and assurance, privacy, health and safety, technology, dealing with complaints and monitoring customer service.

