

# The Biscuit Booklet

Name \_\_\_\_\_

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## RESEARCH

Before we do anything else, we have to find out a little bit about biscuits. We will *research* the different types of biscuit.

Make a list of different types of biscuit here:

Biscuits can come in all shapes and sizes. They can come in different tastes, textures and with different fillings.

People have biscuits on lots of different occasions. Can you list any of them here?

What is *your* favourite biscuit? Has this always been your favourite? If not, what used to be your favourite?

Do you know the favourite biscuit of anyone in your family?

## EVALUATING

You have researched, designed, planned and made your biscuits. Now you have to think about whether they achieved what they were meant to. Answer the questions in the boxes below to help you. The last box is where you ask another biscuit designer to test your biscuits and give you their opinion. I am afraid this means you have to give some of your biscuits away!

Did you enjoy your biscuit?

Why?

Was your biscuit easy or hard to make?

Does your biscuit do what it was meant to? (*Think about the design brief.*)

Another opinion:

## OUR BISCUIT MAKING INSTRUCTIONS

Who will do this?	What needs to be done?
	Collect these ingredients
	Collect these utensils
Step by step instructions	

Of course, the only way to *really* find out about biscuits is to look at them and try them! Fill in the table about biscuits.

Texture				
Colour				
Cost				
Appearance				
Type of biscuit				

## RECIPE FOR A BASIC BISCUIT

### Ingredients:

To make 30 biscuits	150g plain white flour
125g butter (softened)	1/2 tsp baking powder
150g caster sugar	pinch of salt
1 egg	

### Equipment:

bowl	spoon
fork	baking tray (lightly greased)

### Method:



1. Pre-heat oven to 190°C.



2. Put all the ingredients into a bowl and beat together until well blended.



3. Spoon large teaspoons of the mixture onto lightly greased baking sheets, leaving room for them to spread.



4. Bake at 190°C for 15 minutes or until golden brown around the edges.



5. Allow to cool slightly before lifting onto a wire rack to cool completely.

Design  
3

Description of biscuit

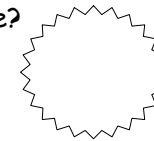
Picture of biscuit

My opinion:

Another opinion:

### FINAL DECISION

Now you have designed all the biscuits you need to make a final decision about which one you are going to make. Look through your designs again. Think about which one fulfils your design brief best. Which number will you make?



### PLANNING TO MAKE

Next you need to plan all the stages in making your biscuits. In the box below explain how you will make the biscuits *consistent*. This means how you will keep them all the same.

## DESIGN

Now the time comes to design several biscuits so that you can decide on the best one. Design several biscuits so that you have several to choose from. Remember what you hope the biscuit will achieve and who the audience is. As you are designing, consider: *What are the most important features? How can you achieve this? Why will it be suitable for the birthday party.* At the side of each design box is a place for you to describe the added ingredients, finishes and anything else you think is important. Underneath are two boxes, one for you to fill in what you think of your design, and one for another biscuit designer to fill in their thoughts.

Design  
1

Description of biscuit

Picture of biscuit

My opinion:

Another opinion:

Design  
2

Description of biscuit

Picture of biscuit

My opinion:

Another opinion:

7

## EXPERIMENTATION

What changes did you make to your basic biscuit mixture? List the different changes you made in the boxes below. In the grey shaded area discuss which you liked the end result of, which you didn't and why. Colour in the stars to give your biscuit a result out of 5 stars.

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## SUMMARISING

Now's your chance to write suggestions of ingredients to add to your biscuits (based on your experiments and other ideas you may have) and finishing touches you can put to your biscuits. You may want to draw diagrams to help you show what finishes you could use.

Ingredients

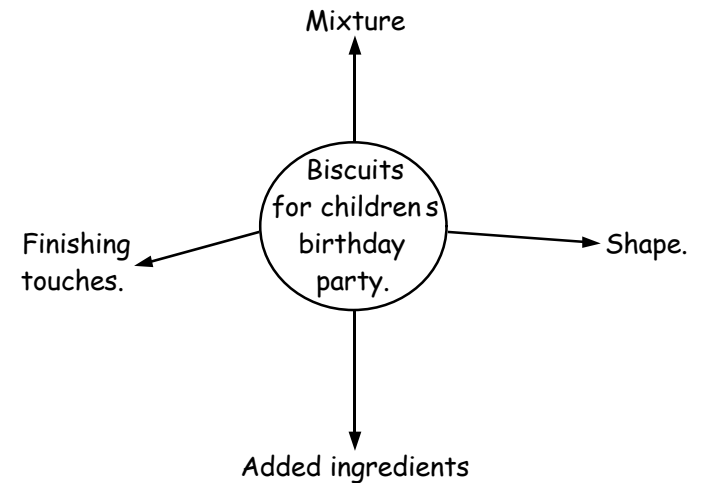
Finishes

## THE BRIEF

Amy (age 6) is having a birthday party for her friends. You have been asked to design individual biscuits for the party. You need to think about what sorts of biscuits Amy would like and how to make them.

## PLANNING

First of all, we are going to brainstorm all the ideas we have about how to fulfil the brief.



Now we have to use the brief to write a sentence explaining what we hope our biscuits with achieve. Discuss with your design group and the whole class, then complete this sentence:

The biscuit should \_\_\_\_\_