



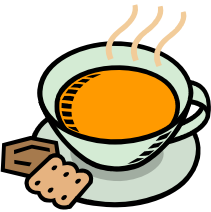
Booklet Design  
By Miss Tunbridge  
September 2006



# My Biscuit Design Booklet

Year 5/6

Name \_\_\_\_\_



## RESEARCH

Before we do anything else, we have to find out a little bit about biscuits.

We will use the questions below to help us to research the different types of biscuits and when and why they are eaten.

Make a list of the different types of biscuits here:

A large, empty, horizontally-oriented oval shape with a thin black outline, intended for a student to write a list of different types of biscuits.

Biscuits can come in all shapes and sizes.

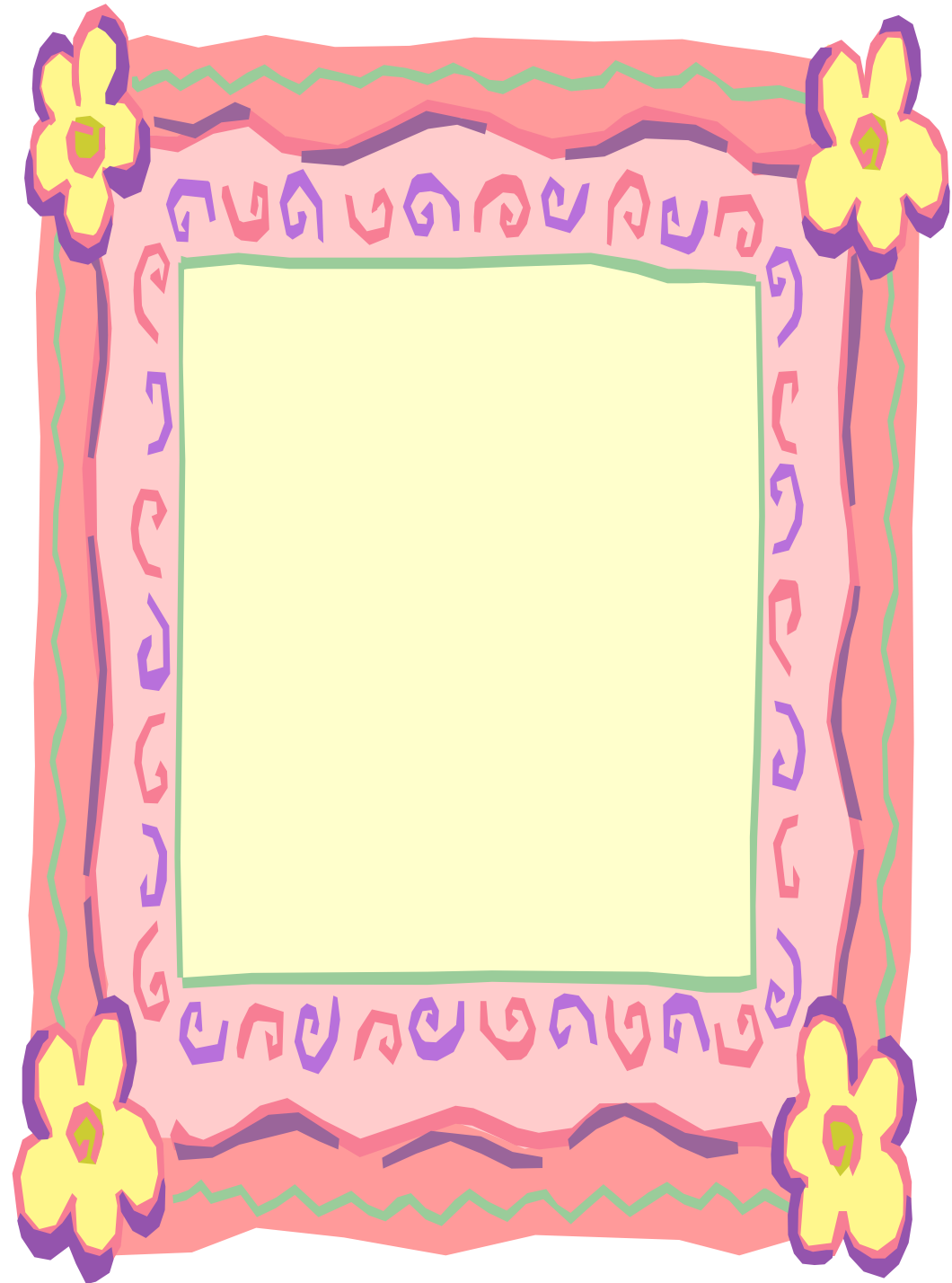
They can come in different tastes, textures and with different fillings.

People have biscuits on lots of different occasions.

Can you list any of them here?

A large, empty rectangular box with a thin black outline, intended for a student to list occasions when biscuits are eaten.

A photograph of the final product





# Evaluating



You have researched, designed, planned and made your biscuits. Now you have to think about whether you have met your design brief. 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 their opinion!!

Did you enjoy your biscuits?
Why?
Was your biscuit easy or hard to make?
Does your biscuit meet your design brief?
Another opinion:



## The Biscuit Survey

Complete the questionnaire below. This will help you when you are asked to describe the various products.



1) When do you eat biscuits?

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2) How often do you eat biscuits?

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3) Which biscuit do you prefer and why?

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4) Which biscuit do you least prefer and why?

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5) Have you always like the same biscuit, or has your taste changed?

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6) When shopping do you choose a branded biscuit, like *McVities*, or do you prefer the shops own brand?

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

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Thank you for taking the time to complete this survey!

## The Taste Test

Of course the only way to really find out about biscuits is to look at them and try them!

Fill in the table below:

Texture				
Flavour				
Colour				
Cost				
Packaging				
Appearance				
Type of Biscuit				



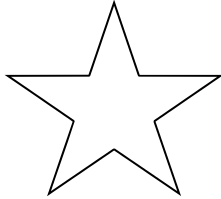
## Our Biscuit Making Instructions



Notes	What needs to be done?
	Collect these ingredients
	Collect these utensils
	Step by step instructions

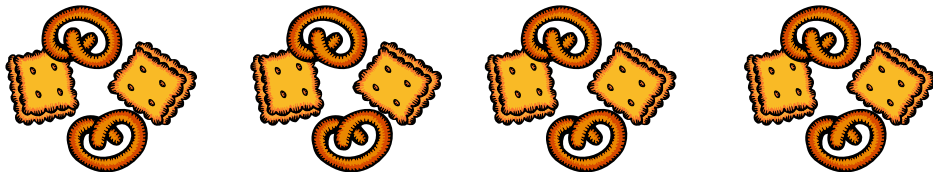
# Final Decision and Planning to Make

Now that you have designed all 3 biscuits you need to make a final decision about what you are going to make. Look through your designs again. Think about which one fulfils your design brief best.



## 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.



## My Favourite Biscuit Profile

1.

2.

Draw a picture of your favourite biscuit in box 1 and stick a small piece of it's packaging in box 2.

1) Is your favourite biscuit sweet, savoury, sweet, savoury, plain, flavoured, sandwiched, enrobed ?

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2) Describe the biscuits packaging?

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3) What is the main ingredient in your biscuit and what is it used for?

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4) Can you describe any similarities and differences that you came across when tasting the biscuits?

Similarities	Differences



## Recipe for a Basic Biscuit (makes approx. 30 biscuits)



### Ingredients

- 225g (8oz) self-raising flour
- Pinch of Salt
- 150g (50z) butter/margarine
- 100g (4oz) caster sugar
- Beaten egg to mix

### Equipment

- Bowl
- Spoon
- Fork
- Sieve
- Weighing scales baking tray (lightly greased)
- Wire rack

### Method

- 1) Wash hands.
- 2) Sift flour and salt into bowl.
- 3) Rub in butter to a breadcrumb consistency.
- 4) Add sugar.
- 5) Mix to a stiff dough with a beaten egg.
- 6) Turn onto a floured work surface. Knead gently until smooth.
- 7) EXPERIMENTATION.
- 8) Transfer to greased baking sheets.
- 9) Prick biscuits with a fork.
- 10) Bake at 180 C (350 F) gas mark 4 for 15 to 20 mins.
- 11) Leave to cool for 2-3 mins.
- 12) Transfer to wire rack.

## Design

Now the time comes to design 3 biscuits so that you can decide on the best one. Remember to think about what you hope your 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 occasion? At the side of each design box is a place for you to describe your added ingredients, finishes and anything else that you think is important. Underneath are 2 boxes, one for you to fill in—what do you think of your design and one for another biscuit designer to fill in their thoughts.

1) Description of biscuit	Picture of biscuit
My opinion	Another Opinion
2) Description of biscuit	Picture of biscuit
My opinion	Another Opinion
3) Description of biscuit	Picture of biscuit
My opinion	Another Opinion



# My Brief and Thought Shower

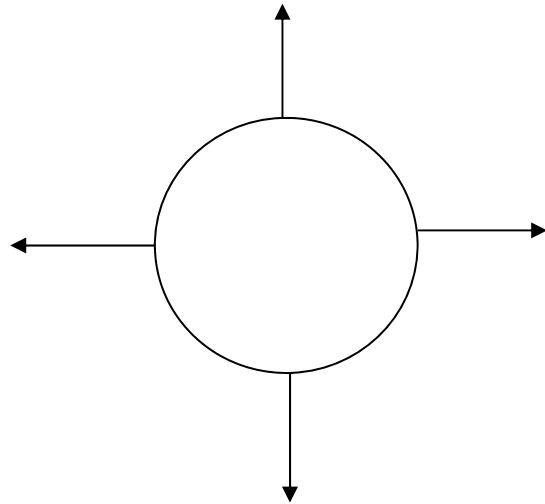
My Brief

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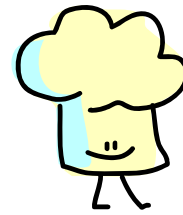
Now we have to use the brief to write a sentence explaining what we hope our biscuits will achieve.

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

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## Food Safety and Hygiene



- Long hair must be tied back.
- Clean aprons should be worn to protect your clothes and stop harmful bacteria on your clothes reaching the food.
- Cuts on hands should be covered with clean blue waterproof dressings to stop harmful bacteria getting into the wound and to make them easy to see in case they fall off.
- Wash hands with clean, soapy water to stop dirt and harmful bacteria on your hands reaching the food and dry them with a clean dry towel so that you are not wiping harmful bacteria onto your hands.
- Keep your hands clean.
- Do not cough or sneeze harmful bacteria all over the food and do not pick at food or lick utensils as harmful bacteria from your mouth will go into the food from your fingers, the knife, spoon or fork.
- Equipment should be kept clean at all times and should only be used for food preparation.
- Equipment should be dried with a clean dry tea towel so that no harmful bacteria are spread and disposable dish cloths cut up into small sections should be used so that harmful substances get thrown away completely.
- Food preparation areas should be covered with clean plastic sheeting which is only used for food work, and this should be cleaned with an anti-bacterial cleaner.



# Experimentation

What changes are you going to make to your basic biscuit mixture?

List the different changes you make in the boxes below.

In the grey shaded area and 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.



# Example Design

Now the time comes to design 3 biscuits so that you can decide on the best one. Remember to think about what you hope your 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 occasion? At the side of each design box is a place for you to describe your added ingredients, finishes and anything else that you think is important. Underneath are 2 boxes, one for you to fill in—what do you think of your design and one for another biscuit designer to fill in their thoughts.

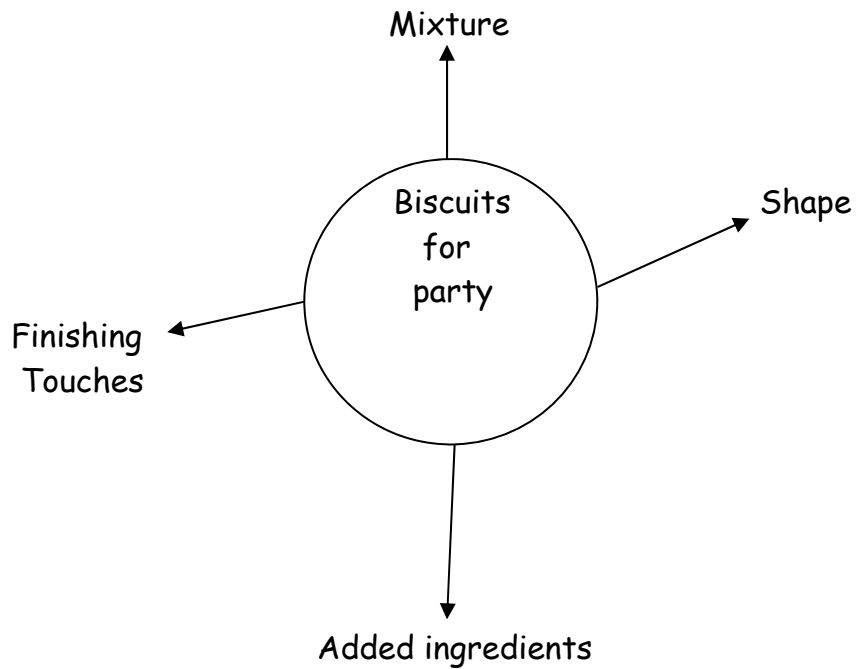
1) Description of biscuit	Picture of biscuit
My opinion	Another Opinion
2) Description of biscuit	Picture of biscuit
My opinion	Another Opinion
3) Description of biscuit	Picture of biscuit
My opinion	Another Opinion

Now that you have planned and designed a biscuit for the example brief it is time to make up your own brief and design your final product.



# Example Brief and Planning

**BRIEF:** Amy (age 6) is having a party for her friends. You have been asked to design individual biscuits for the party. You need to think about the sorts of biscuits Amy would like and how to make them. First of all we are going to thought shower 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 will achieve. Discuss with your design group and the whole class, then complete this sentence:

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

# Summarising

Now's your chance to write suggestions of ingredients to add to your biscuits (based on 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 the different finishes you could use.

Ingredients

Finishes

