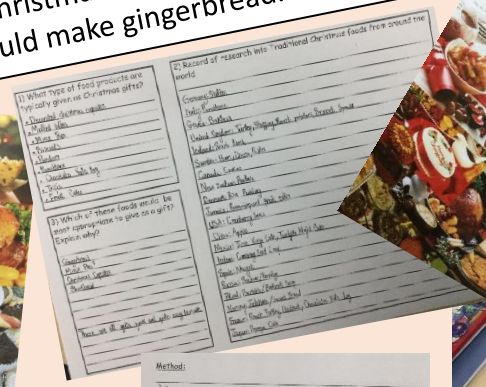
YEAR 5'S AUTUMN DT PROJECT

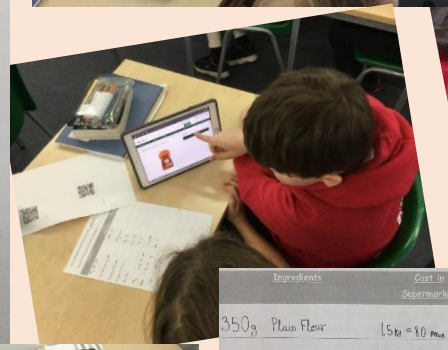
We began by thinking about what type of food products are typically given at Christmas and researching traditional foods from around the world. We created mood boards to help us make our final decision about what we would make to give as a Christmas gift. As a class, we decided that we would make gingerbread.

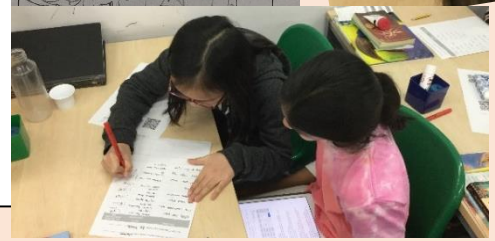


Having researched and costed several options, we decided to test two recipes. We wanted to evaluate whether the recipes were simple to follow, how much time was needed to make and cook the biscuits and which recipe tasted the best. We created a consumer panel and asked for their feedback before making a final decision about which recipe we would follow.

Once we had baked the biscuits and they were cool, we used icing and sprinkles to decorate them. We packaged them and included an ingredients label and they were ready to be given as a Christmas gift!

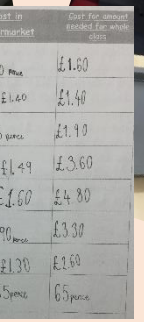
Once our batch test and consumer research were complete, we worked in groups of four to make the dough for our biscuits. We then divided the dough into four pieces before rolling it out an using cutters to make our biscuit shapes.

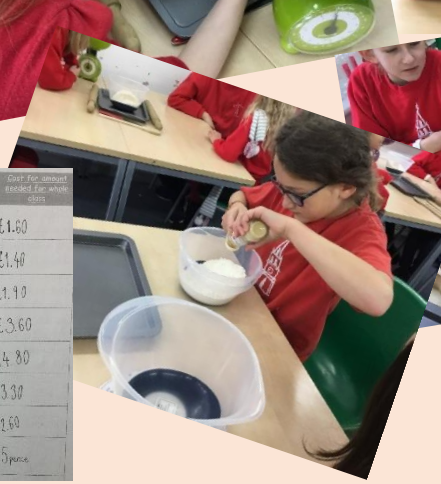




Once we had made our decision, we researched different recipes in pairs. We then worked with our partner to cost our recipes. We had to work out how much of each ingredient we would need so that there was enough for each child to make five gingerbread biscuits.

Ingredients	Cost in Supermarket	Cost for amount needed for whole class
350g Plain Flour	1.5kg = 80 pence	£1.60
1 tsp Bicarbonate of Soda	200g = £1.60	£1.40
2 tsp Ground Cinnamon	40g = 95 pence	£1.90
125g Butter	250g = £1.49	£3.60
175g Brown Sugar	500g = £1.60	£4.80
1 Egg	1 pack of 6 = 90 pence	£3.30
4 tbsp Golden Syrup	325g = £1.30	£2.60
2 tsp Ground Ginger	85g = 65 pence	65 pence





Finally, we evaluated our project and thought about what we would do differently next time and why.