



# 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 batch test six 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 using cutters to make our biscuit shapes.



1) What type of food products are typically given as Christmas gifts?

2) Record of research into 'traditional Christmas foods from around the world'

3) Which of these foods would be most appropriate to give as a gift? Explain why?

Method:

4) I got together the plain flour, bicarbonate of soda, ground cinnamon and golden syrup. I weighed each ingredient and added it to a bowl. I then added the eggs and the butter. I mixed it all together with a whisk. I then rolled it out on a floured surface and cut out the shapes. I then baked them in the oven for 10 minutes. I then cooled them on a wire rack. I then decorated them with icing and sprinkles. I then packaged them in a paper bag. I then gave them to my partner. I then asked for their feedback. I then made a final decision about which recipe we would follow.



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

Ingredients	Cost in Sainsbury's	Cost for amount needed for whole class
350g Plain Flour	1.50 = 80 pence	£1.00
1 tsp Bicarbonate of Soda	2.00 = £1.00	£1.40
2 tsp Ground Cinnamon	4.00 = 25 pence	£1.90
125g Butter	2.50 = £1.49	£3.60
175g Brown Sugar	5.00 = £1.60	£4.80
1 Egg	1.00 = 90 pence	£3.30
4 tsp Golden Syrup	3.25 = £1.30	£2.00
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.



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