



# 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. After our biscuits were baked, we created a consumer panel of teachers and asked for their feedback before making a final decision about which recipe we would follow. We tasted them too, of course!



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!

1) What type of food products are typically given as Christmas gifts?  
 - Christmas cakes  
 - Fruit cake  
 - Bûche de Noël  
 - Stollen  
 - Lebkuchen  
 - Gingerbread  
 - Christmas cake  
 - Stollen  
 - Lebkuchen  
 - Fruit cake  
 - Bûche de Noël

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?  
 - Christmas cake  
 - Fruit cake  
 - Bûche de Noël  
 - Stollen  
 - Lebkuchen  
 - Gingerbread

Method:  
 1) I got together the ingredients of each recipe and decided what to buy.  
 2) I got the ingredients and decided what to buy.  
 3) I got the ingredients and decided what to buy.  
 4) I got the ingredients and decided what to buy.

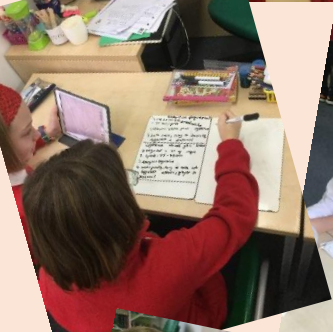


Once our batch test and consumer research were complete, we voted for our top three favourite recipes and worked in six groups to make them. For the final bake, we made three batches of lemon and ginger biscuits, two batches of stained-glass ginger biscuits and one batch of gluten-free gingerbread.

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.

cloves All spice  
 golden syrup (85g) - £1.29  
 boiled sweets £1.55  
 Total = £20.38

Ingredients for my biscuits:  
 Flour  
 Butter  
 Sugar  
 Eggs  
 Baking powder  
 Vanilla extract  
 Lemon juice  
 Lemon zest  
 Baking powder  
 Vanilla extract  
 Lemon juice  
 Lemon zest



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

