

Hi Quality Tours

The big picture

Task

To design and make a range of snack-food products that will enable a travel agency to produce a promotional event for a particular holiday destination.



The story so far

In order to attract more custom, a travel agency – Hi Quality Tours – decides to organise promotional events in different venues. Hi Quality Tours wants to attract attention by giving a sample of the sights, sounds, smells and tastes of a holiday destination. The students’

task is to develop a range of food products reminiscent of a particular destination to accompany a display about the destination with a ‘Remember Your Holiday’ recipe book.

Learning

Designing

Using traditional recipes from other cultures as a starting point for design ideas.

Making

Producing fillings, wrappings, dips and dippers.

Technical matters

Controlling the sensory qualities of a wide range of food materials.

Other matters

Working in a team to develop a range of food products. Producing a simple recipe book.

Design decisions

The sort of product

The students can choose from a range of products suitable for a promotional event: finger foods, dips, etc.

The point of sale

This has been decided by the teacher – a promotional event organised by a travel agency.

The customer

This has been decided by the teacher – people who are considering a foreign holiday.

The performance of the product

The students have to choose the tastes and smells that are reminiscent of their chosen holiday destination and develop food products that encapsulate these.

The appearance of the product

The students have to develop products and ways of presenting the products that are reminiscent of their chosen holiday destination.

The materials

The students have to research recipes from their chosen holiday destination and identify those ingredients which give the taste and smell of that destination. Each team will produce an ingredients list that enables the production of the following:

- dips – savoury, sweet, hot, cold;
- dippers – breads, biscuits, chips, vegetable sticks;
- finger foods – biscuits with a topping, open cases with a filling, closed wrappings with a filling;
- sweetmeats.

Products

In this school the teacher began by dividing the class into research groups and asking each group to research a particular foreign travel tourist destination. The groups presented their findings as image boards. Students were then required to develop food products to promote any of the destinations other than the one they researched. Students who had researched a particular destination acted as consultants to those students who were developing food products to promote those destinations. In this way students' communication skills were developed.



From this, pairs of students developed recipes associated with the destination. These students have developed a mango mousse decorated with kiwi fruit and a rice dish with jerk chicken.



At the end of the task the class produced a banquet of foreign food.

Values

Technical

Students should consider the need for reliability and safety in the products and systems they design for use by the general public.

Economic

Students should consider the role of tourism in providing income for a country, or a locality within a country.

Environmental

Students should consider the effect that tourism can have on a previously 'undiscovered' location.

Social

Students should consider the effect that the availability of foreign travel has on the lives of the people in the UK.

Moral

Students should consider the influences that tourism may have on people in a developing country.

Aesthetic

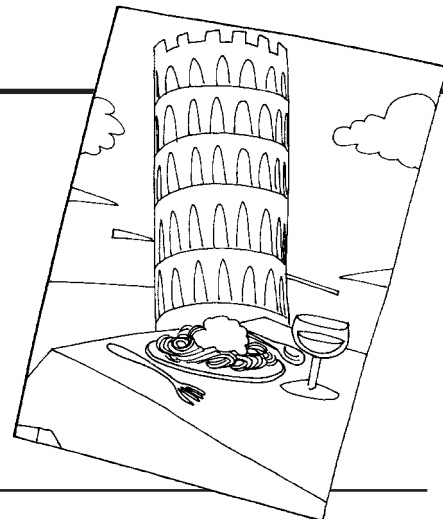
Students should consider the art forms of the holiday destination.

Hi Quality Tours

The detail

Sample brief

Design and make a range of finger foods that can be used by a travel agency to promote a holiday in, for example, a region of Spain.



Sample specification

What the product has to do:

- have a taste and smell associated with food from a region of Spain;
- be part of a collection of similar products.

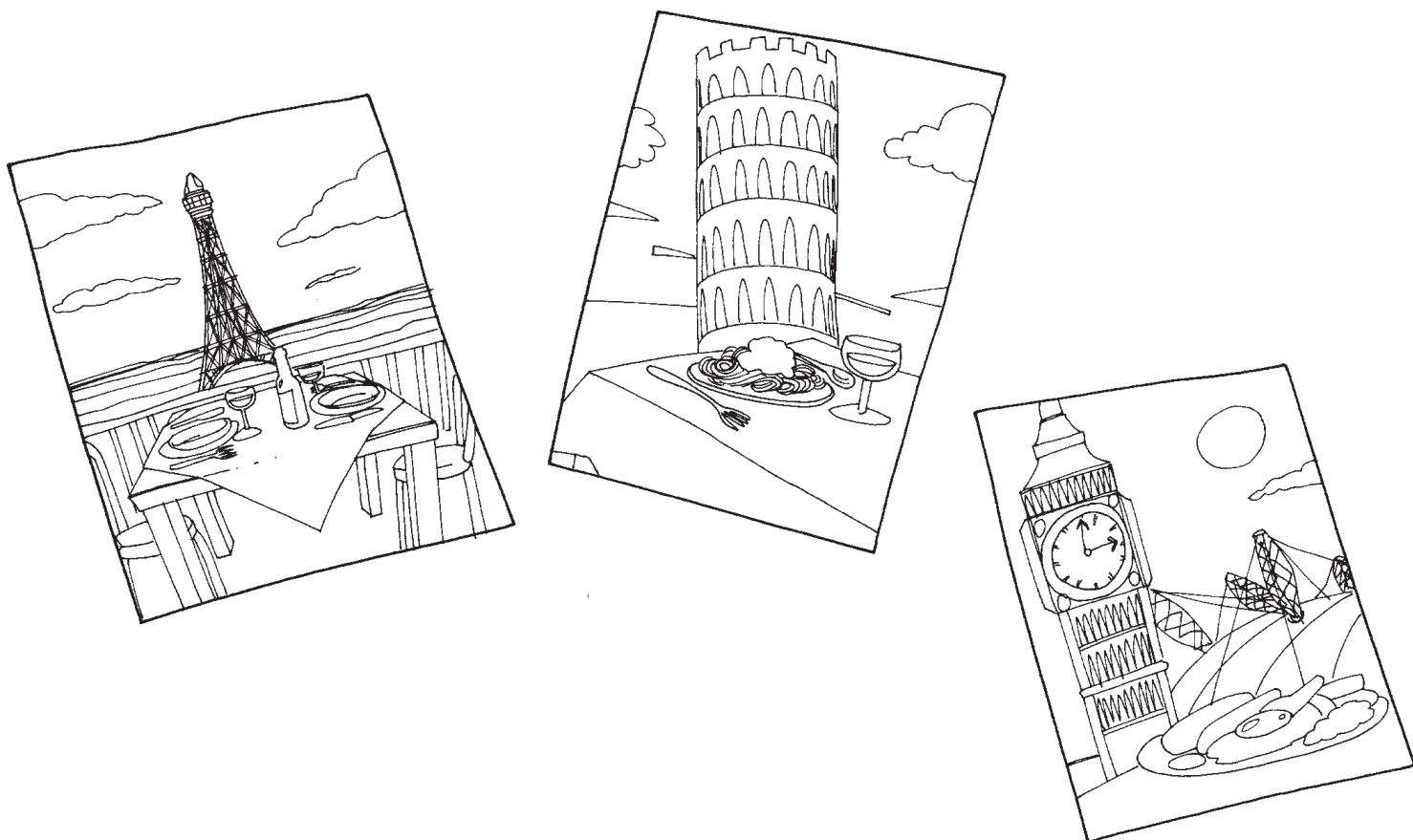
What the product should look like:

- reflect the aesthetics of a particular Spanish region.

Other features:

- be suitable for eating without cutlery.

Starter sketches



Nuffield teacher talk

'OK, so you looked on the Internet under Indian Cookery and you found all these recipes of chutneys and pickles. What makes you think they'll be useful? Because you just dip a crisp in them and have a little taste. Is a crisp the best thing to use for that? What about an Indian-style dipper? Yes, like a poppadom. Go back to that site and see if you can find a recipe for crackers.'

'You went to Rome last year and you really enjoyed it. You really liked the pasta. Tricky to eat pasta without cutlery. Yes, it's in the spec under *Other features*. How can we get round that? What could you put some pasta on? Yes, a small biscuit. What sort of biscuit? Would a sweet biscuit be any good? No. You reckon a plain biscuit, like a small cream cracker. That sounds OK. How much pasta? A longish twist of tagliatelle would do. What sort of sauce? You liked the creamy one: carbonara. Do you have a recipe? Not yet, but you're going to the library on the way home. OK, make sure you do. So we've got a whitish biscuit, with white pasta, a white sauce; could look a bit dull. What could you add to make it look more interesting? Something that's very Italian? A black olive would do just fine. And how about green tagliatelle?'

'You like Chinese food. You say you can find out all about it from your local Chinese takeaway. The man there has said he'll help you with ingredients. This is sounding good. Have you talked the specification

through with him? Does he know it's finger food? He's had a better idea. You give each visitor a tiny bowl and a pair of chopsticks. They can help themselves to a bowlful of delicacies and then learn how to use chopsticks. Who's going to teach them? Your team is. You've all been practising and getting good at it. You reckon the trick is to put the bowl just under your chin and use the sticks like a fork. I think you're stretching the spec but it does sound a neat idea. Just so there is some finger food, find out how to eat Peking duck in little pancakes.'

'Your mum really likes those sticky desserts from Greece, the ones with all the honey in. And you've found a set of recipes, you've got them with you and you are ready to rough out your recipe book. How many recipes? Only four – that's OK. If you give each one a double-page spread you've got eight pages. What else will you need – a cover, a contents list, a bit about Greece, and a bit about the travel agent. So if we get three sheets of A4, and fold them in half, you'll get twelve small sides. It could work like this: side 1: cover, side 2: contents, side 3: about Greece, sides 4/5, 6/7, 8/9, 10/11 your four recipes and side 12 about the travel agent. Now you've got a structure, you can work out in a bit more detail the exact contents of each side – exactly what information, whether you want an illustration. You can do three or four different quick rough versions before you decide.'

Resource Tasks

General design

For the first Capability Task in Year 9:

SRT 6 *Writing a fuller specification*

SRT 31 *Graphs*

SRT 39 *Evaluating outcomes – Is it appropriate?*

For the second Capability Task in Year 9:

SRT 7 *Research*

SRT 20 *Harmony and scale*

SRT 27 *Modelling with CAD*

Focus area design

None

Communication

CRT 11 *Presenting food product designs* (unless tackled in Year 7 or 8)

Making

(See FRT 13, FRT 14, FRT 15, FRT 16)

Technical

FRT 13 *Simple flour-based mixtures*

FRT 14 *Investigating pastry*

FRT 15 *Raising agents*

FRT 16 *Investigating the effects of liquids*

FRT 17 *Investigating batters and fillings*

Commercial

FRT 11 *Shelf life and preservation*

Case Studies

Food products from across the world, downloadable from the website www.secondarydandt.org

ICT opportunities

Use the Internet to find out about food products already available for 13 to 19-year-olds. Try putting '+recipes +from +around +the +world' in the search engine. Look directly at <http://creative.homeliving.com/WorldKitchen/archive.htm>.

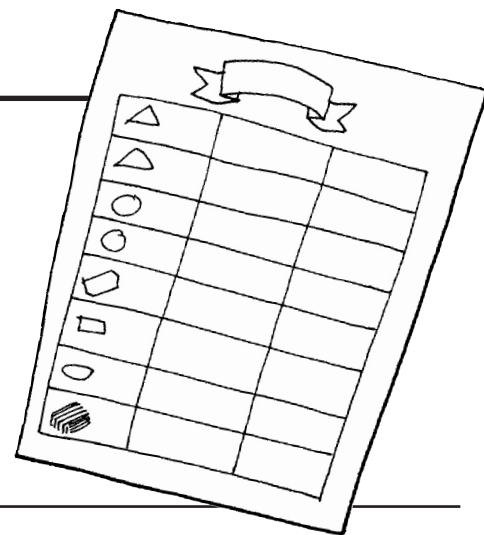
Use a DTP package to produce 'Remember Your Holiday' recipe book. Use a digital still camera to record the food products and use these images in 'Remember Your Holiday' recipe book. Use a digital video camera to record food-processing clips.

School trip

The big picture

Task

To design and make a range of finger food products that can be used to provide a lunch on a school trip or outing.



The story so far

Groups of students regularly go on school trips as part of their curriculum. Geography students visit areas to investigate land use and the local environment. Science students take measurements of weather conditions and investigate the biology of an area. The school has decided to provide a quick

and easy-to-eat lunch so that time is not wasted. The students' task is to design and make food products that will make up this lunch and a system that will allow the students going on the trip to choose what they have for lunch.

Learning

Designing

Using traditional recipes, in this case picnic foods, from a wide range of cultures as a starting point for design ideas.

Making

Producing filled, wrapped food products.

Technical matters

Controlling the sensory qualities of a wide range of food materials.

Other matters

Working in a team to develop a range of food products.

Producing a menu card to enable students to choose their lunch.

Design decisions

The sort of product

The students can choose from a range of 'picnic' products – pasties, pies, flans, samosas, tacos, bhajees, pitta breads.

The point of sale

This has been decided by the teacher – food for the school trip selected via a take-home menu.

The customer

This has been decided by the teacher – students on a school trip.

The performance of the product

The students can choose the textures, flavours and aromas in the products.

The appearance of the product

The students can decide how to present the product in the take-home menu.

The materials

The students have to research recipes for picnic foods from a variety of cultures and adapt them to provide a lunch for students on a school trip. Each team will produce an ingredients list that enables the production of some of the following:

- pasties, pies, flans, samosas, filled pitta breads, filled chapattis, bhajees.

Products

In this school the teacher introduced the students to a range of pastry wrappings – filo pastry (bought in only), flaky pastry (bought in) and short crust pastry. The filo pastry was available as bought in, the flaky pastry was available as bought in and as ingredients to be made from a recipe, the short crust pastry was available as ingredients to be made from a recipe. The teacher organised resource tasks where the students could use and make the pastries and carry out tasting tests. The students also investigated a range of possible fillings and carried out tasting tests to decide which filling went best with which wrapping.

This group of students produced a range of finger foods including:

- closed pasties, open pasties, filo parcels and samosas (using filo pastry).



The fillings were both sweet and savoury.

The students organised a tasting session to find out the popularity of each type of food product and used the results from this to decide on how many of each type to produce for the school trip.

Values

Technical

Students should consider the importance of quality control linked to hygiene regulations when developing a system for food production.

Economic

Students should consider the costs of materials and processes in developing prices for their products.

Environmental

Students should consider the effect of the field trip, especially the catering arrangements.

Social

Students should consider the range of learning styles that can take place on a field trip.

Moral

Students should consider the effect of organised expeditions and visits to wild places.

Aesthetic

Students should consider the beauty of much that can be observed on a field trip.

School trip

The detail

Sample brief

Design and make a range of picnic foods that can be used to provide a lunch on a school trip

Sample specification

What the product has to do:

- provide lunch for students on a school trip.

Other features:

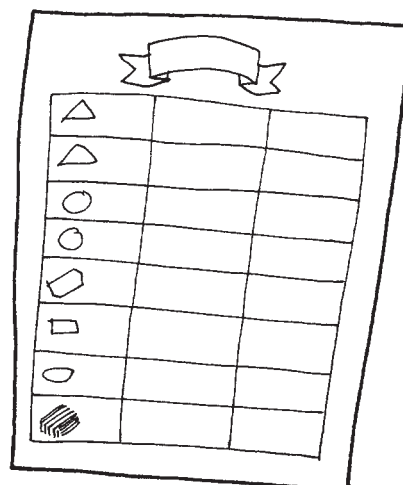
- be suitable for eating without cutlery.

What the product should look like:

- be appealing to school students.



Starter sketches



Nuffield teacher talk

'So you think little fruit pies would be good for dessert. Like Mr Kipling, only better. OK, what are the parts of small pies? The outside casing: yes; the filling: yes; the lid to go on the top: yes. Now what do you make the casing and the lid from? Pastry. OK, what sort of pastry? You're not sure. Look in the Chooser Chart; shortcrust seems the best bet. You've never made shortcrust pastry? Now's your chance; get the recipe from our database. Before you go, let's think about what you can do to the lid to make it interesting. Can you add anything to it or can you take bits away? When you've got that sorted, we'll talk about the filling.'

'You fancy fruit samosas for dessert. Do you know how they cook samosas? No, well, they're deep fried. So, one, you have to be careful when you're doing it, I must be there with you, and, two, if the filling has too much liquid in it, it could boil and cause the samosa to burst. So we need to think carefully about the filling. The smart move might be to do some quick test cooking. What fruit did you have in mind? Will you cook them first or put them in raw? Will you add any sugar? Or spices? You need to do quite a lot of testing. Draw up a grid summarising all the tests and get back to me.'

'Let me get this straight. It's like a double-barrelled sausage roll. In one tube you have the sausage, only you're going for a vegetarian filling. That's the main course and you eat that first. In the second tube you

have fruit, that's your afters and you eat that second. Unless you want real taste and you eat both at the same time! You've chosen flaky pastry for the outside. And stewed apple for the fruit. Just stewed apple on its own is a bit boring. What else could you add? You're not sure. Try looking up some recipes for apple pies and find out. 'What about the other tube? You're going to buy some vegetarian sausage meat. That seems a bit of a cop out, It's what everyone said they liked in the survey. OK, but see if you can find some extra herbs to perk it up a bit.

'You've got a list of all the things that the class can make for the picnic lunch – twenty different items. And you're designing the take-home menu. You're asking everyone to tick off four different things and to bring the menu back to school so that we can cook it all, and each student's lunch can be made up and put in their own little carrier. This sounds like a very personal but labour-intensive service. Have you got it organised? You think so. The class takes back the filled-in menus and uses a tally sheet to work out how much of each item to cook. The filled-in menus are put in the carriers so that the packers know what contents to put in. We cook the food the day before the school trip and leave the food in the fridge over night. We pack up the carriers the morning before the trip. Each class has a tray of carriers. Two things strike me. How do you know which carrier is for which student? What happens to students who don't fill in their menus?'

Resource Tasks

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SRT 27 *Modelling with CAD*

Focus area design

None

Communication

CRT 11 *Presenting food product designs* (unless tackled in Year 7 or 8)

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(See FRT 13, FRT 14, FRT 15, FRT 16)

Technical

FRT 13 *Simple flour-based mixtures*

FRT 14 *Investigating pastry*

FRT 15 *Raising agents*

FRT 16 *Investigating the effects of liquids*

FRT 17 *Investigating batters and fillings*

Commercial

FRT 11 *Shelf life and preservation*

Case Studies

Food products from across the world, downloadable from the website www.secondarydandt.org

ICT opportunities

Use the Internet to find out about picnic foods from a range of cultures. Try putting 'picnic +food' in the search engine. Look directly at <http://www.straitscape.com/recipes/picnic.htm> and <http://internet.epicurean.com/latest/may/picnic.html>.

Use a DTP package to produce the take-home menu. Use a digital still camera to record the food products and use these images in the take home menu. Use a digital video camera to record food processing clips. Use food analysis software to calculate the nutritional value of the lunch.