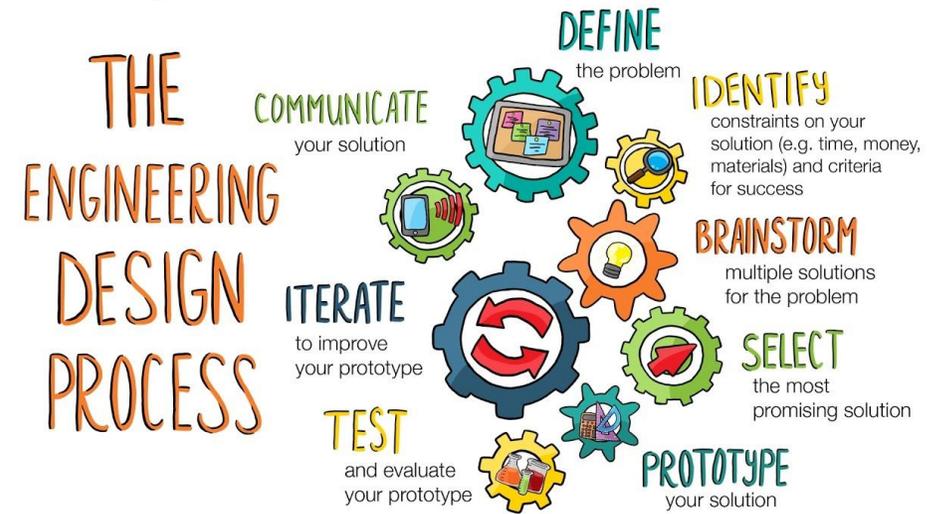




How to make a fruit crumble.

Design – Make - Evaluate

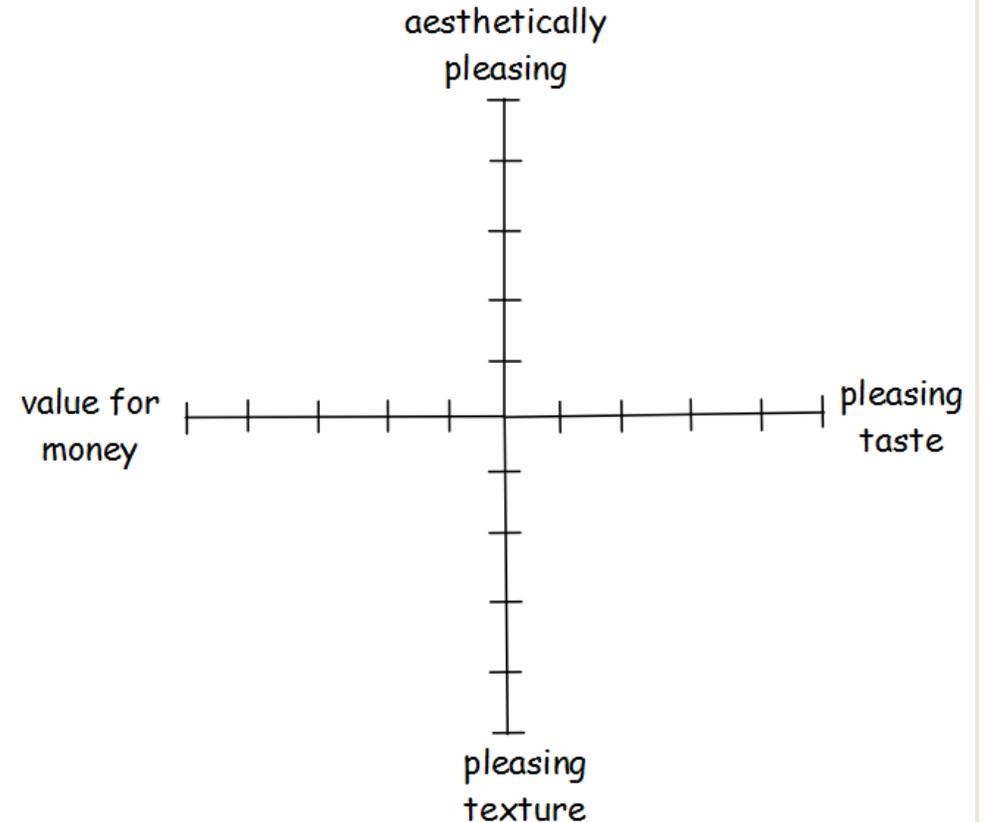
This week we are going to learn about the design process.



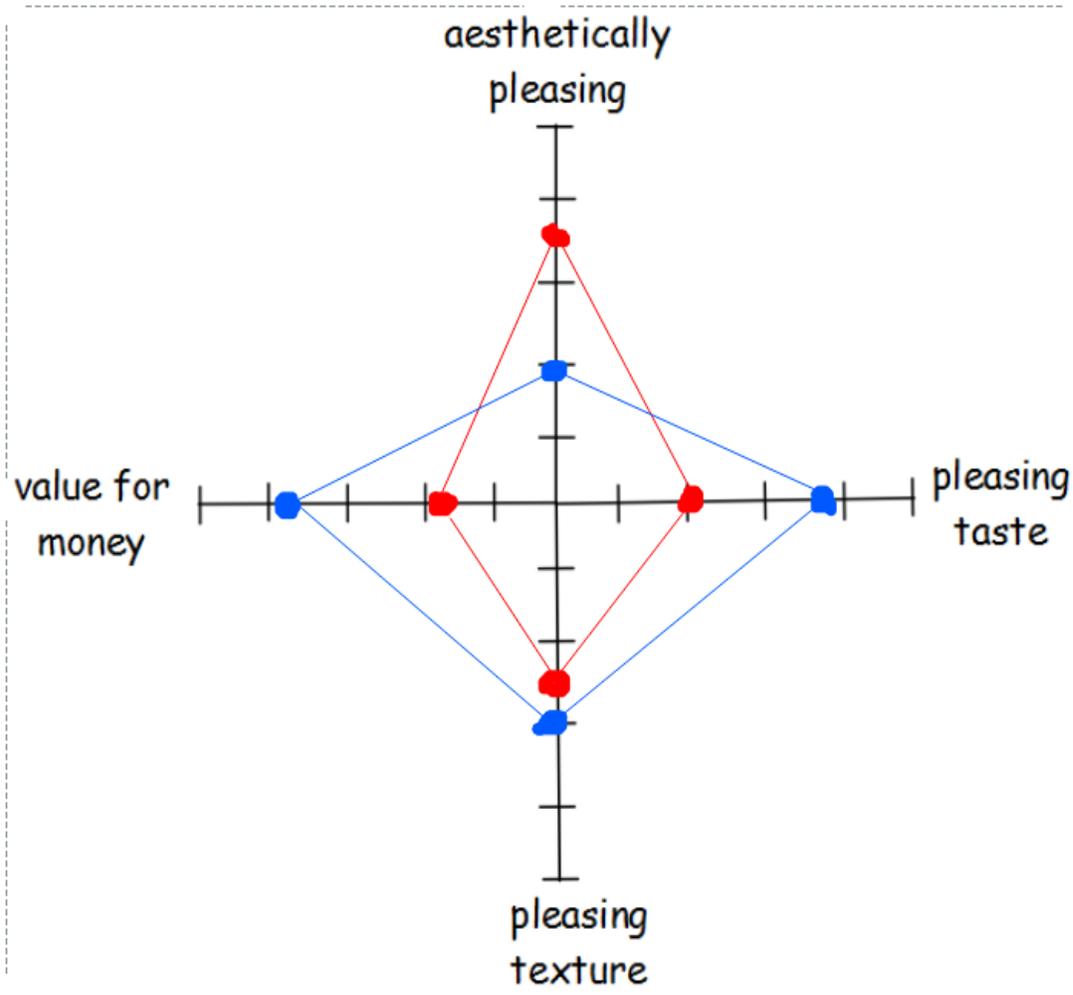
- Almost all things that we use in life have been designed, that includes the processed food products we buy.
- A problem is defined “We want to make a tasty apple crumble which we can sell for £1.25”
- A food scientist then carefully designs a product which is then tested and improved multiple times until they believe it is the best it can be.
- In this case it would need to taste and look the best it could but be able to be made and packaged for £1.25.

Evaluate existing products to influence design.

- If you can! Buy a small fruit crumble (or more than one type) from a shop and try it.
 - What do you think?
 - What is good about it, what is not so good?
 - Think about its taste, smell, texture, look and value for money.
- Use your evaluation sheet (see distance learning resources) and radar chart to evaluate the crumble. Put a dot on each axis where you think the crumble is.
- Add a WWW (What Went Well) and EBI (Even Better If) to your evaluation.



What do we know about these two crumbles?



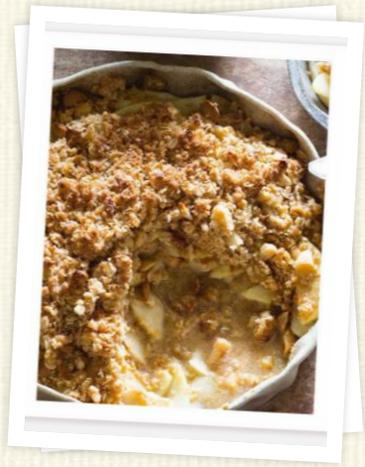
- Crumble A – red
 - This crumble looks good but doesn't taste that good and it's texture is not so good.
 - It is also poor value for money, so it costs a lot for how good you think it is.
- Crumble B – blue
 - This crumble does not look as good as A but it tastes better and has a better texture.
 - You also think that it is better value for money, maybe it is cheaper or it is the same price but you just think it is better.
- If you were going to buy one of these crumbles again you would probably go for Crumble B. It may not look so good but it is better in every other way.



1. Create a design criteria

- Write a design criteria for your crumble. Think about what you want it to look like, what fruit it should use, how much do you want it to cost, how much fruit compared to crumble topping.

- Design Criteria
 - It must ...
 - The ... must ..
 - ...



2. Create a diagram to show your design.

- Cross-section diagram
- Labelled with ingredients
- Labelled with details
- Explain design choices

topping

oats

butter

flour

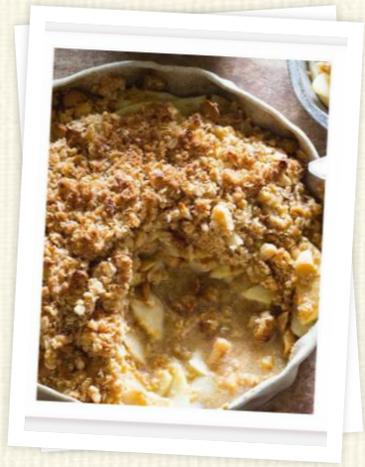
sugar



filling

apples

3. Making your crumble.



- Complete your crumble making sheet
- Make your crumble
- Get your family to taste and evaluate your crumble (1-5)
- Write a WWW and EBI for the crumble you baked, how could it be improved next time.
- If you want to go the extra mile you could design some packaging for your crumble.

Y5 Crumble Making

Before you make your crumble weigh out the ingredients.

We have provided a very basic crumble recipe below but please feel free to use your family favourite recipe, or make both to compare! We have provided space for you to adjust the quantities; if you want to make a smaller crumble, you could halve the amounts.

+

This is a basic crumble recipe for 4 people. You may need to adjust the quantities depending on the dish you are using.

350g fruit = _____ g fruit
Type of fruit = _____

50g margarine or butter = _____ g margarine or butter

100g flour = _____ g flour

50g white or brown sugar = _____ g sugar
Type of sugar = _____

25g rolled oats (if you're using them) = _____ g rolled oats
Are you using oats? Yes/No

□

> Cooking After making and eating your crumble, it's time to evaluate.

Use your 'even better if' to make an improved version of it at home. Ask your family to taste it and rate it 1-5. Record these below. You may wish to take a photo to show us too.

Name:	Name:	Name:
Rating:	Rating:	Rating:



Enjoy your
crumbles!