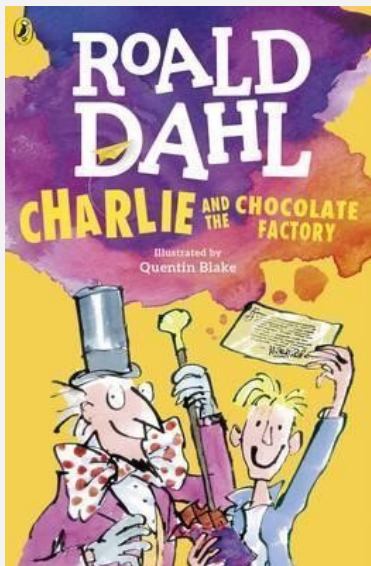


# laStory



## Experiences and Outcomes:

TCH 2-04a	MNU 2-20a
TCH 2-11a	MNU 2-20b
TCH 2-09a	MTH 2-21a
TCH 2-01a	

## DYW link:

**Product Development technologist:** are responsible for product development, process development, or both. They work across the manufacturing industry on products such as food; planning, organising and overseeing process or production trials.

**Food Developer:** uses their in-depth understanding of food ingredients, cooking methods, product development, packaging design, food safety, marketing and the food and beverage industry to develop desserts, snacks, frozen foods, beverages and fast foods.

## Resources required:

Computer/tablet

Tinkercad [www.tinkercad.com](http://www.tinkercad.com)

Junk modelling materials

Chocolate

Sweets, fruit, sprinkles etc.

Cooking utensils

## Activity/Challenge:

- Conduct market research on the most popular chocolate flavours in your school.  
*Display the findings in a variety of different ways e.g. bar charts, scatter diagrams, pie charts and discuss its reliability. Do you need to upscale the focus group to include adults or local retailers too?*
- Using the findings of your market research invent your own chocolate bar.  
*What flavours go together well? Conduct a blind taste test with 2 different options. What do you find?*
- Make a prototype of what your chocolate bar would look like complete with wrapper.  
*Design the wrapper digitally and make sure to include an ingredients list.*