

TE PAEPAE O AOTEA MATHS BADGE: COOKING TECH

SECTION A		SECTION B	
Select and complete three out of the five in Section A		Select and complete three out of the six in Section B	
1	Create a design for a BBQ apron. Enlarge your design to actual size using a grid. Explain how the enlargement was achieved.	1	Track all the food that you eat in a day. Record the approximate number of kilojoules for each item and calculate your total energy intake for the day. Evaluate whether this is an appropriate amount for a person of your age, gender and lifestyle. Write a conclusion to support your findings.
2	Survey your class to find out their favourite foods. Display your data on a graph or table. Analyse the data and write conclusions about your findings.	2	You have been contracted to establish an original fast food outlet in your town. Create a menu showing food options and prices. Design a company logo that indicates the type of food sold in the restaurant. Draw a site plan to show seating, layout and flow of customer traffic.
3	Investigate the food and packaging waste in your kitchen for one day. Using this data, predict wastage for one week, then one month and then one year. Present your findings in a creative way.	3	Select 7 tinned or packaged foods and analyse their contents in terms of: servings per 100 grams, energy, fibre, fat, sugar, carbohydrates, protein, additives, vitamins and minerals. Record this information in table form. Decide whether you consider this food is a healthy one or not and whether it is value for money. Record your conclusions and say why you think so.
4	Investigate how table serviettes can be folded. Illustrate at least 4 of these methods Create 3 new ways to fold serviettes. Record these methods with clear instructions and diagrams showing each from start to finish.	4	You are having a party for you and 9 of your friends. Decide on a theme and develop a party plan. Consider venue, transport, food, decorations, entertainment, etc. Create a detailed and accurate budget for this party. Include a colourful invitation with all the necessary details.
5	Plan a home cooked meal for your family and develop the menu. Make up a shopping list and the cost of each item and the total. Record this as a table. Cook the meal and include 2 reviews of your meal from your family members.	5	Investigate modern kitchen layout, taking into account the work triangle between stove, sink and fridge. Design your own kitchen: draw a floor plan showing the finished result. Use a ruler and draw your design to scale.
		6	Design and cost an original ice-cream recipe of your own and make an innovative package, which is suitable for holding 1 litre. Remember to name your ice-cream.