



The Primary competition 2015

“Dunking that doesn’t take the biscuit”

This year’s competition is about designing and testing a new food product, a “healthy dunking biscuit”.

At the end of a long healthy walk, there is nothing nicer than your favourite drink and a few biscuits to dunk in it. When you are ready for your end of walk treat it is very frustrating to find that your biscuits are just crumbs, or that they melt into your drink leaving nothing for you to taste.

This year’s competition could solve these annoying problems!!

Healthy ?	Healthy?
	

We would like the entrants to develop a biscuit that:

- could be carried on a long walk without crumbling
- contains healthy ingredients
- can be dunked in a drink without disappearing
- tastes good
- is inexpensive

The children will use their research to decide on a recipe, then make the biscuit and test it to see if it meets the brief above.

We expect the entrants to submit a report that contains full information of all that they did, the qualities of the final biscuits and any modifications they made to improve the quality of the product.

This year’s competition has been kindly sponsored by Scientific and Chemical Supplies Ltd. (SCICHEM), who will be providing the prizes.

For more information about SCICHEM please visit their website <http://www.scichem.com>.

The Project

- The children should research what makes a “healthy biscuit” (HINT, they could find out what athletes eat).
- The children should come up with a recipe for a new biscuit that they think is going to be “healthy”, won’t crumble easily and tastes good after being dunked in a drink.
- The children should then make biscuits using their recipe, with help from their parents or teachers.
- The biscuits should then be tested to find out if they meet the requirements.
- If the biscuits are not quite right, the children should think again about the recipe and make a new biscuit for test. This trial and retest process may need to be repeated more than once.
- The children should design a package for the final biscuit, that will help it to be sold from a supermarket shelf and that keeps it clean when it is being carried.

The Report

The children should make a record of each part of their project as they progress through the activity; for example taking photos, making drawings or writing down what they have done or found out.

The final report will include:

- a summary of the research work, giving reasons for what makes for a “healthy biscuit”
- the recipe that was decided, with reasons given for the ingredients and baking
- photographs (and videos) of the biscuits being made, and the prototype biscuit
- a brief write up of the test results for the biscuits (photographs and videos could be included)
- a note of any modifications that are needed to the recipe resulting from the trial(s)
- a brief write up of the test results for the modified biscuit
- photographs of the final biscuit
- photographs of the final wrapped biscuit

Making your entry

You can make one entry for each biscuit made. **DO NOT SEND BISCUITS WITH YOUR ENTRY.**

Please ensure that you include all details on the entry form, sending one entry form for each biscuit made.

The entry form is found on the CLEAPSS website, or [click here](#)

Entries must reach CLEAPSS by 12 midday on Tuesday 20th October 2015

Unfortunately no entries can be returned.

Judging and Prizes

There will be a prize for the best entry in each of the three age group categories, and a prize for the best entry overall.

The three entry classes are:

Year 1-2

Year 3-4

Year 5-6

The judging will take place at CLEAPSS on Friday October 30th 2015.

Prizes will be presented at the ASE Conference 2016 in Birmingham.