



## Experiences and Outcomes:

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|-----------|-----------|
| 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 or 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 or ingredients 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 pretend to be Willy Wonka and create your own chocolate product. Hold tasting sessions with another class and then develop the product further based on their feedback.
- Using Tinkercad or junk modelling resources, make a prototype of what your chocolate bar would look like complete with wrapper. Design the wrapper on your computer and make sure to include ingredients.