

# Food Design Challenge

**Fabulous prizes for you and your school**  
**Every entry receives a certificate**  
**Special awards presentation**

Macmillan is providing \$3,000 worth of student prizes including a great selection of Macmillan books and a copy of the commemorative edition of *Cookery the Australian Way*. Sunbeam is providing a fabulous range of kitchen and outdoor appliances for schools.



## Primary School Challenge Guidelines

**(three categories:  
prep – 2, year 3–4, year 5–6)**

Students are required to create, make and review a healthy recipe for a fruit or vegetable based topping, sauce or filling to be served with the basic pancake recipe from page 373 of *Cookery the Australian Way* 7<sup>th</sup> edition.

### Judging Criteria

**Creativity** – students must design/create their own original healthy recipe.

**Recipe presentation** – students must provide an original copy of their recipe.

**Product presentation** – students must provide a drawing (or photo) of their product. The product must look appealing, tasty and colourful.

**Product review (year 5–6 only)** – students must write a review (maximum 100 words) describing how the product tasted, what it looked like and what they enjoyed about the task.

## Secondary School Challenge Guidelines

### Year 7–8

Students are required to design, produce and evaluate their own original sweet or savoury muffin variation using the muffin recipe on page 371 of *Cookery the Australian Way* 7<sup>th</sup> edition.

### Year 9–10

Students are required to design, produce and evaluate their own original sweet or savoury risotto variation using the risotto recipe on page 231 of *Cookery the Australian Way* 7<sup>th</sup> edition.

### Year 11–12

Students are required to design, produce and evaluate their own original sweet or savoury bread using the basic quick bread recipe on page 448 of *Cookery the Australian Way* 7<sup>th</sup> edition. Food styling is an essential component of this task and students are expected to style and photograph their own quick bread product.

### Judging Criteria

**Creativity** – students must design/create their own original healthy recipe.

**Recipe presentation** – students must provide an original copy of their recipe, written and presented in the style of *Cookery the Australian Way*.

**Product presentation** – students must arrange a sample of their product on a plate and photograph.

**Product evaluation** – students must evaluate their product using sensory analysis criteria. (Comment on the taste, texture, appearance and aroma of the product.) Also include a brief discussion (maximum 200 words) about what worked well when developing the recipe and what improvements you could make.

For more information refer to [www.homeeconomics.com.au](http://www.homeeconomics.com.au) or contact Sally Taylor: **Home Economics Victoria**  
3 Windsor Avenue, Mount Waverley VIC 3149  
email: [training@hev.com.au](mailto:training@hev.com.au) or telephone: 9888 2240

# Food Design Challenge

## General Challenge Guidelines

- 1 Students in primary and secondary schools throughout Victoria are eligible to enter.
- 2 The task can be completed individually or by a pair of students except for year 11–12 students who must work individually.
- 3 A student or pair of students may submit more than one entry.
- 4 Primary school students can be provided with a copy of the basic recipe required by contacting Home Economics Victoria; however, it is expected that all secondary students will have access to the 7th edition of *Cookery the Australian Way*.
- 5 A teacher or parent signature is required to verify work is original.
- 6 The task can be undertaken at school as a classroom activity (all categories) or at home with parent/adult supervision (primary school categories only).
- 7 Recipes created should be healthy i.e. emphasis is to be placed on the use of fresh ingredients rather than packaged, pre-prepared or processed foods.
- 8 Each entry (excluding the entry form) must not exceed two A4 pages.
- 9 A maximum of two photographs per entry can be submitted.
- 10 Entries which do not comply with the general or specific challenge guidelines will be automatically disqualified.

## Home Economics Victoria 2010 Food Design Challenge entry form

This entry form must be completed and accompany the information required as set out in the general and specific challenge guidelines.

Name of student/s: \_\_\_\_\_

School: \_\_\_\_\_

School address: \_\_\_\_\_

Postcode: \_\_\_\_\_

Telephone: \_\_\_\_\_

Name of teacher: \_\_\_\_\_

Email (teacher): \_\_\_\_\_

Signature of teacher: \_\_\_\_\_

or

Signature of parent: \_\_\_\_\_

Category for entry (please tick)

Prep–2       Year 3–4       Year 5–6

Year 7–8       Year 9–10       Year 11–12

### Send your entries to:

Home Economics Victoria 2010  
Food Design Challenge  
c/- Home Economics Victoria  
3 Windsor Avenue  
Mount Waverley, VIC 3149

**Terms and conditions:** All entries must be received by 4:30pm **Friday 23 April 2010**. Winners will be notified by the first week in May 2010. The best entries will be selected by Home Economics Victoria. By entering the challenge, you agree for your entry to be edited for publication and you grant permission for it to be used by Home Economics Victoria. Each winner will be acknowledged and their name and school may be published. Contact details provided may be used to provide information about Home Economics Victoria Food Design Challenge activities.

Office use only

Date received: \_\_\_\_\_