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Task 8: Using prototypes and models when designing

You are going to make a pasty that contains apples so it would be sensible to find the best apples to use. Try making an apple sauce with different apples e.g. Bramley apples, Granny Smiths and an eating variety such as Golden Delicious. To make an apple sauce you need:

- 250g of peeled apples with the apple core taken out.
- 25g of castor sugar
- 1 tablespoon of water

Method

1. Slice the apples and place in a medium pan with the sugar and water.
2. Cover the pan and put it on the hob over a medium heat.
3. When it comes to the boil, put the timer on for 5 mins and leave to cook.
4. Give it a stir after about 4 mins, the apple slices will start to dissolve and become fluffy.
5. Cook for a further 1-2mins or until the apple is fluffy.

Evaluation Questions

1. Which apple sauce tastes best?
2. Which apples do you want to use in your pasty?
3. Do you want to add other ingredients to the apple to change the taste or constituency (thickness) of the filling? If so, which ingredients do you think you should add and in what amounts?
4. When designing new products, designers make prototypes and models using a variety of ingredients to find the best way to make their product on a large scale.
5. You are going to make small amounts of different pasty fillings to find one that is easy to work with and that tastes good. For each filling you make, write down the ingredients, quantities, how you made the filling and then what you thought of it and how it could be improved. The table below has been designed to help you.

Filling	Ingredients	Quantities	Method	Evaluation	Improvements

6. Which filling is the best for making a pasty?

7. Make your pasty filling and then test the filling in a range of coatings e.g. puff pastry, short-crust pastry, wholemeal pastry, batter. For each coating decide how best to cook the pasty (frying, baking, boiling, steaming). Record which types of pasty coating and cooking methods you tried.

8. Which type of pasty coating and cooking method was the best combination for your ingredients?

Homework

Find out how prototypes and models are used in the manufacturing process and how a pasty is batch or mass-produced. Find out what tools and equipment are needed in mass-production.