



# Coursework thumbnails

## PRODUCT EVALUATION - compare a dessert

RESEARCH

Description of testing

Photo of desserts used in comparison

Product descriptions

Tasting results

Ingredients and nutritional details from product labels

Evaluation of sensory testing

Evaluation of nutritional info

Conclusions

## Why a questionnaire

RESEARCH

Mood Board

Pictures of existing dessert products to provide ideas for layering, decoration and other finishing techniques.

Conclusions

## SUMMARY AND ANALYSIS

RESEARCH

- Research into low calorie diets

Include details of other research carried out which has not been fully documented in research pages

INITIAL IDEAS

General Design Criteria	Why this is important
Low sugar	Info on low calorie diets advised...
An individual portion	The slimmers questioned in my survey said...

Making processes and industrial production issues

Hot

Originality

Storage and shelf life

Sugar

Energy

Fat

Nutritional value

Target group

Preferences

**Desserts**

The chart shows how my ideas match my specification. Any comments explain how my ideas could be adapted to make them more suitable.

Ideas	Spec.	Low sugar	Ind. Port.						
Mousse	X	✓	✓	✓	✓	✓	✓	✓	✓
Pastry based fruit dessert	X	✓	✓	✓	✓	X	✓	✓	X
Cheesecake	X	✓	✓	X	X	X	X	✓	✓
Sponge dessert	X	✓	✓	✓	✓	✓	✓	✓	✓

From looking at my initial thoughts for this project I have decided to focus my development work on two main ideas. One chilled dessert based around mousses and a cook chill dessert that can be eaten cold or reheated in the oven or microwave using pastry and including a sweet tasting sauce or custard. My reasons for this choice are.....

# Coursework thumbnails

## Pastry based hot/cold dessert

I have used recipe books to brainstorm the possibilities for a pastry based dessert:

A central mind map for 'Pastry based dessert' branches into several categories:

- Decorations:** Whipped cream, Chocolate leaves, Pastry leaves
- Glazes:** Jam, Milk, Egg
- Sauces:** Custard, Orange, Fruity, Lime
- Fillings:** Apple and blackberry, Fruit, Set, Custard type, Others, Mousse, Vanilla, Chocolate, Butterscotch
- Toppings:** Nuts, Meringue
- Pastry types:** Puff, Choux, Shortcrust

Surrounding the mind map are several small images of different pastries and desserts, each with a horizontal line for a caption.

## Cold mousse dessert

I have used recipe books to brainstorm the possibilities for a mousse type dessert

A central mind map for 'Mousses' branches into several categories:

- Main ingredient:** Double cream, Egg white, Soft cheese
- Toppings:** Yoghurt, Creme fraiche
- Decorations:** Coffee, Flavouring, Lime, Orange
- Thickening ingred.:** Cornflour, Arrowroot, Gelatine

Surrounding the mind map are several small images of different mousses and desserts, each with a horizontal line for a caption.

## Pastry based hot/cold dessert

### Investigation

I have decided to make different types of pastry because...

Nutritional comparison

These are the basic recipes I have used for my investigation.

Tasting results

I added some bought pie filling to each pastry and carried out a taste test with five of my friends. The table shows the average scores given.

	Taste	Texture	Appearance
Short.	3	4	1
Rich puff	4	3	1
Rough Puff	5	5	2
Choux	5	4	5

Evaluation

As a result of my investigation, I have decided concentrate on choux pastry to develop my ideas because...

## Choux pastry product

### Development

Product specification

Choux pastry - technical info

I decided to find out more about choux pastry .....

Functional properties of ingredients

Essential quality control points

Development 1- Lower saturated fat

Changes made to the original recipe:

Variation 1

Variation 2

Variation 3

Variation 4

Analysis

Development 2- Experiment with shape

Changes made to the original recipe:

Photos of experimental work

Analysis

# Coursework thumbnails

## Choux pastry product fillings and sauces

### Development 3 - Fillings

Rhubarb and apple	Toffee and banana	Cherry kirsch

### Photos of prototypes

--	--	--	--	--

Rhubarb and apple 25g filling  
Rhubarb and apple 50g filling  
Toffee and banana 30g filling  
Cherry kirsch 40g filling  
Cherry kirsch 75g filling

Tasting results

### Development 4 - Sauce

From my evaluation of fillings, I have found that the most successful has been the toffee and banana filling. So I have decided to concentrate on a sauce which will complement this. I have found a basic recipe for \_\_\_\_\_ sauce which I will adapt to reduce the calorie content. I will conduct a taste panel to compare my sauce to the original recipe.

Original recipe	Adaptations

Analysis

Tasting results

Development

## Choux pastry product

### Development 4 - putting it all together

For my final product recipe I have made some changes in response to problems identified during product testing. There are:

The pastry

The filling

The sauce

Tasting results

### Production plan

Ingredients		Equipment	

Photo of finished product

Design Proposal

## Manufacturing

### Manufacturing specification

Ingredients	Batch (g/deserts)	X10	X100
Pastry			
Filling			
Sauce			

### Scale of production

### Systems diagram to show how the dessert would be manufactured including control points and where CAM would feed back

Photos showing similar processes to show QC or use of CAM in an industrial setting.

### Haccp

Process	Hazards	Control measure	Critical Target	Monitoring	Corrective action
Storage of raw materials	Microbial growth	Temp.	Below 5 c	Check daily	Discard

Industrial production issues

## Packaging and labelling

From my research into packaging and labelling I have developed a product label for my dessert which contains all the statutory labelling information.

My products would be packaged similarly to this pack of yoghurts. I have chosen this type of packaging because...

Reheating experiments

To establish the correct time needed to reheat my dessert, I heated my dessert and tested it at intervals with a food probe. The graph shows...

### Conclusions

Industrial production issues