Level 3 Extended Project H856

Exemplar Folder 4

ocr.org.uk/extendedproject

Level Three Extended Project

Commentary on Grade C Portfolio 'Edible Presents'

AO1 6/12 Marks

Middle Band 2 is appropriate. Clearly there was some negotiation over topic and a degree of guidance was needed. There was substantial responsibility taken for the project overall, but the evidence is that some direction was needed for the ongoing management of the project. Good range of skills developed during the project, which might push the marks up to the top of the band, but issues over timescale rightly pulled it back down to the middle of the band.

AO2 7/12 marks

Again middle Band 2 is appropriate. There was a reasonable range of sources used, but not wide enough to warrant Band 3. There also needed to be more evidence of independence shown in the research to warrant Band 3. The 'research' aspect was not strong and only just warrants Band 2, but the other aspects of this assessment criteria pull it up. The 'linkages' aspect, for which some good evidence was provided, was sound, and this is more likely to push it to the top of the band. There is evidence of use of technology etc here, but again there is not the evidence of initiative or enterprise needed for the higher marks. There is reasonable evidence of working with others, which was very much a plus point. Again there are issues of poor time management/planning here.

AO3 13/24 marks

Solid middle Band 2 - all the evidence points to a reasonable range of skills utilised effectively. There is no evidence of the 'wide' range used in a 'sophisticated' way which are the hallmarks of Band 3. There is obvious competence and independence shown here and the evidence also points to a fair degree of own learning and a growing autonomy. Looking at the whole project in a holistic way this mark is appropriate.

AO4 7/12 marks

Again, middle Band 2 is right. There is evidence throughout of reflection, but it is not consistent or incisive enough to warrant a higher Band. The presentation worked well and was intelligently designed to ensure that the assessment criteria were given due focus. The quality of communication was sound.

Total marks – 33/60 C

General comments

Strengths

There was much to commend in the project. It was ambitious, required the learning and development of a variety of skills new to the candidate. It lent itself well to the assessment criteria.

The interest of the candidate stood out and clearly a lot of independent work and thought had gone into it. The progress the candidate made individually in a variety of ways is evident throughout. A reasonable amount of appropriate evidence was provided.

Weaknesses

- Lack of awareness of the assessment criteria, partially the need to provide detailed evidence. Each AO starts by 'the learner will provide evidence of...'
- The whole planning process was not thorough and detailed enough. Changes at mid-project review? There needed to be more evidence shown of autonomy when it came to topic choice and the transition from topic to title.
- There needed to be more evidence of a wider range of sources and above all proper evaluation of those resources. Possibly too much taken at face value?
- There needed to be greater development of the skills used, ranging from the problem solving to the use of video etc. It may have happened, but the evidence was not there.
- The evaluation/review needed to be more ongoing. Again this may have happened but there was not sufficient evidence for it. 'Review' was sound, but no more. Perhaps a case where proper training in review techniques and greater awareness of exactly what is being looked for in the Extended Project would have helped?

OCR
RECOGNISING ACHIEVEMENT

Extended Project (Level 3)

Unit H856

Unit Recording Sheet

Please read the instructions printed at the end of this form. **One** of these cover sheets, suitably completed, should be attached to the assessed work of **each** candidate.

Unit Code	**H856**	**Year**	**2009**
Centre Name		**Centre Number**	
Candidate Name	**Emma** [redacted]	**Candidate Number**	

AO	Criteria			Teacher Comment	Mark
1	• Selected a suitable topic and produced a piece of work that reflects a design formulated with the assistance of their teacher/mentor • Taken an adequate degree of responsibility for their project, planning and managing the work through measures addressing its sequencing, its breakdown into intermediate tasks and monitoring its progress. In a group setting, responsibility will have been taken for closely defined tasks assigned by the group • Developed adequate organisational, IT, decision-making and problem-solving skills necessary to realise the project, responding to changing circumstances • Completed the project within the agreed time schedule [0 1 2 3 4]	• Proposed a suitable topic and produced a piece of work that reflects a design negotiated with their teacher/mentor • Taken substantial responsibility for their project, effectively planning and managing the work including sequencing, its breakdown into intermediate tasks and monitoring its progress. In a group setting, responsibility will have been taken for aspects of group work with active participation in group decision-making • Developed proficient organisational, IT, decision-making and problem-solving skills and used them effectively to realise the project, recognising and responding to changing circumstances • Completed the project within the agreed time schedule, meeting most intermediate goals [5 6 7 8]	• Proposed a suitable topic and produced a piece of work that reflects a design proposed to their teacher/mentor and with limited negotiation/support of their teacher/mentor • Taken full responsibility for their project, skillfully planning and managing every aspect of the work. In a group setting, responsibility will have been taken for directing and monitoring aspects of group work with some leadership of group decision-making • Developed proficient IT and sophisticated organisational, decision-making and problem-solving skills and used them creatively to realise the project, effectively managing changing circumstances • Completed the project within the agreed time schedule, meeting all, or virtually all, intermediate goals [9 10 11 12]	An appropriate brief was negiotiated over 2 supervisor meetings. Planned the project and added in additional steps to the original plan. Has added dated notes to the plan about progress, in the log document. The trial run allowed her to make decisions based on the feedback, to inform what to do for the final outcome. Completed the project on time, though was late on a couple of self imposed deadlines, as Emma misjudged how long some elements of the Project would take (by her own admission).	6

2	• A limited range of sources has been used to obtain, select, collate and analyse information and data relevant to the project. Guidance on the choice and interpretation of sources has been given by the teacher/mentor • Some understanding of connections and linkages between different types of resource and the complexities inherent in their project has been developed • A limited range of appropriate technology and related technical skills have been used to aid the collection of information and data. E-learning has been used, where appropriate • Where relevant, some information and/or data has been obtained through working with others in the context of engagement in a business, social-community venture/enterprise or through involvement in a local, regional or international team Extended Project. The learner has participated in a limited way within the context [0 1 2 3 4]	• An appropriate range of sources has been used to obtain, select, collate and analyse information and data relevant to the project. Some guidance on the choice and interpretation of sources has been given by the teacher/mentor • An effective understanding of connections and linkages between different types of resource and the complexities inherent in their project has been developed • A range of appropriate technology and related technical skills have been used to aid the collection of information and data. E-learning has been used effectively to further the aims of the project, where appropriate • Where relevant, a range of appropriate information and/or data has been obtained through working with others in the context of engagement in a business, social-community venture/ enterprise or through involvement in a local, regional or international team Extended Project. The learner has been an active participant within the context [5 6 7 8]	• A wide range of sources has been used to obtain, select, collate and analyse information and data relevant to the project. Little or no guidance on the choice and interpretation of sources has been given by the teacher/mentor • A sophisticated and perceptive understanding of connections and linkages between different types of resource and the complexities inherent in their project has been developed • A wide range of appropriate technology and related technical skills have been used to aid the collection of information and data. E-learning has been used skilfully and critically to further the aims of the project, where appropriate • Where relevant, a wide range of appropriate information and/or data has been obtained working with others in the context of engagement in a business, social-community venture/enterprise or through involvement in a local, regional or international team Extended Project. The learner has offered leadership or direction within the context [9 10 11 12]	A range of sources was used, some guidance on what made for reliable sources was given during supervisor meetings. The log and use of youtube shows the development of understanding for the need for a flexible approach and linkages between resources being of value. Appropriate and up to date technology has been used to collate data collection but also in the production of the final outcome. She has worked with others effectively, not involved in Extended Projects themselves, to taste test the trial run items and gather feedback. This allowed her to broaden her understanding of how varied people's tasts and needs can be. She also worked with others to develop and produce the final video clips. She could have allowed herself more time to gather feedback on the final outcome as she could then be more confident in the accuracy of opinion.	7

3	• Some appropriate skills have been selected and used in relation to the context of the project in order to solve problems, take decisions and achieve the planned outcome. These skills may include problem-solving techniques, analytical techniques, PLTS, functional skills, presentational skills and technical skills of various kinds. There is some evidence of the critical, creative and flexible use of skills in the furtherance of the project's development and realisation • Some appropriate technologies, including relevant new technologies, have been used to assist the process of problem-solving, decision-making and achieving the planned outcome. There is some evidence of the critical, creative and flexible use of technology in the furtherance of the project's development and realisation **[0 1 2 3 4 5 6 7 8]**	• A range of appropriate skills have been selected and used effectively in relation to the context of the project in order to solve problems, take decisions and achieve the planned outcome. These skills may include problem-solving techniques, analytical techniques, PLTS, functional skills, presentational skills and technical skills of various kinds. There is evidence of the critical, creative and flexible use of skills in the furtherance of the project's development and realisation • A range of appropriate technologies, including relevant new technologies, have been used effectively to assist the process of problem-solving, decision-making and achieving the planned outcome. There is evidence of the critical, creative and flexible use of technology in the furtherance of the project's development and realisation **[9 10 11 12 13 14 15 16]**	• A wide range of appropriate skills have been selected and used in a sophisticated manner in relation to the context of the project in order to solve problems, take decisions and achieve the planned outcome. These skills may include problem-solving techniques, analytical techniques, PLTS, functional skills, presentational skills and technical skills of various kinds. There is clear evidence throughout of the critical, creative and flexible use of skills in the furtherance of the project's development and realisation • A range of appropriate technologies, including relevant new technologies, have been used in a sophisticated manner to assist the process of problem-solving, decision-making and achieving the planned outcome. There is clear evidence throughout of the critical, creative and flexible use of technology in the furtherance of the project's development and realisation **[17 18 19 20 21 22 23 24]**	A range of skills are evident in this project, all necessary to aid the final outcome. These include skills obvious to the outcome, such as cooking, presenting and researching but also ICT skills such as editing video footage and overcoming hurdles to achieve a suitable final outcome. To achieve higher marks I would have expected to see development in the filming style as she progressed through the films, allowing time for feedback and self reflection between films. Decision making was shown in the effective use of feedback from the taste tests and also her own decisions, although more detail in the justification of some decisions would have been infomative.	**13**

4	• Although limited in scope, a critical, reflective and independent approach to learning has been developed. A limited attempt has been made to present an accurate review of their work covering both development aspects and the eventual outcome of the project. This may relate to the learner's participation and contribution to a group project in a social-community venture/enterprise and/or local, regional or international team project • A limited usage of communication skills and media to present a broadly effective review of the development and outcome of the project [0 1 2 3 4]	• A critical, reflective and independent approach to learning has been developed. They present a thorough and accurate review of their work covering both development aspects and the eventual outcome of the project. This may relate to the learner's participation and contribution to a group project in a social-community venture/enterprise and/or local, regional or international team project • A broad usage of communication skills and media to present an effective and comprehensive review of the development and outcome of the project • The presentation has broadly met the needs of its intended specialist and/or non-specialist audience* • They have appropriately addressed the issue of personal, academic and career development beyond the confines, but informed by, their participation in the project, including their development of transferable skills [5 6 7 8]	• An incisive critical, reflective and independent approach to learning has been developed. They present a perceptive, thorough and accurate review of their work covering both development aspects and the eventual outcome of the project. This may relate to the learner's participation and contribution to a group project in a social-community venture/enterprise and/or local, regional or international team project • A sophisticated usage of communication skills and media to present a perceptive, effective and comprehensive review of the development and outcome of the project • The presentation has met all the needs of its intended specialist and/or non-specialist audience. The audience was engaged and entertained* • They have addressed clearly and realistically the issue of personal, academic and career development beyond the confines, but informed by, their participation in the project, including their development of transferable skills. They clearly understand what has been achieved and where it can lead them [9 10 11 12]	A critical and reflective approach to learning is shown throughout the work. The reviews are honest and accurate, and the work clearly shows her passion for cooking and encouraging others to try it. Used new technologies, photographs, video software, editing software, Youtube file sharing website, and also power point & excel. Presentation was to 3 non specialists as well as to her supervisor. She was able to answer most questions satisfactorily and the presentation, broadly met the needs of the audience. The issue of personal development was included in the presentation and re-iterated in the written evaulation. To achieve a higher mark the presentation could have been more balanced in its content. Emma is reflective about the skills she has developed and how they will benefit her in the future.	7
				Total /60	33

Guidance on Completion of this Form

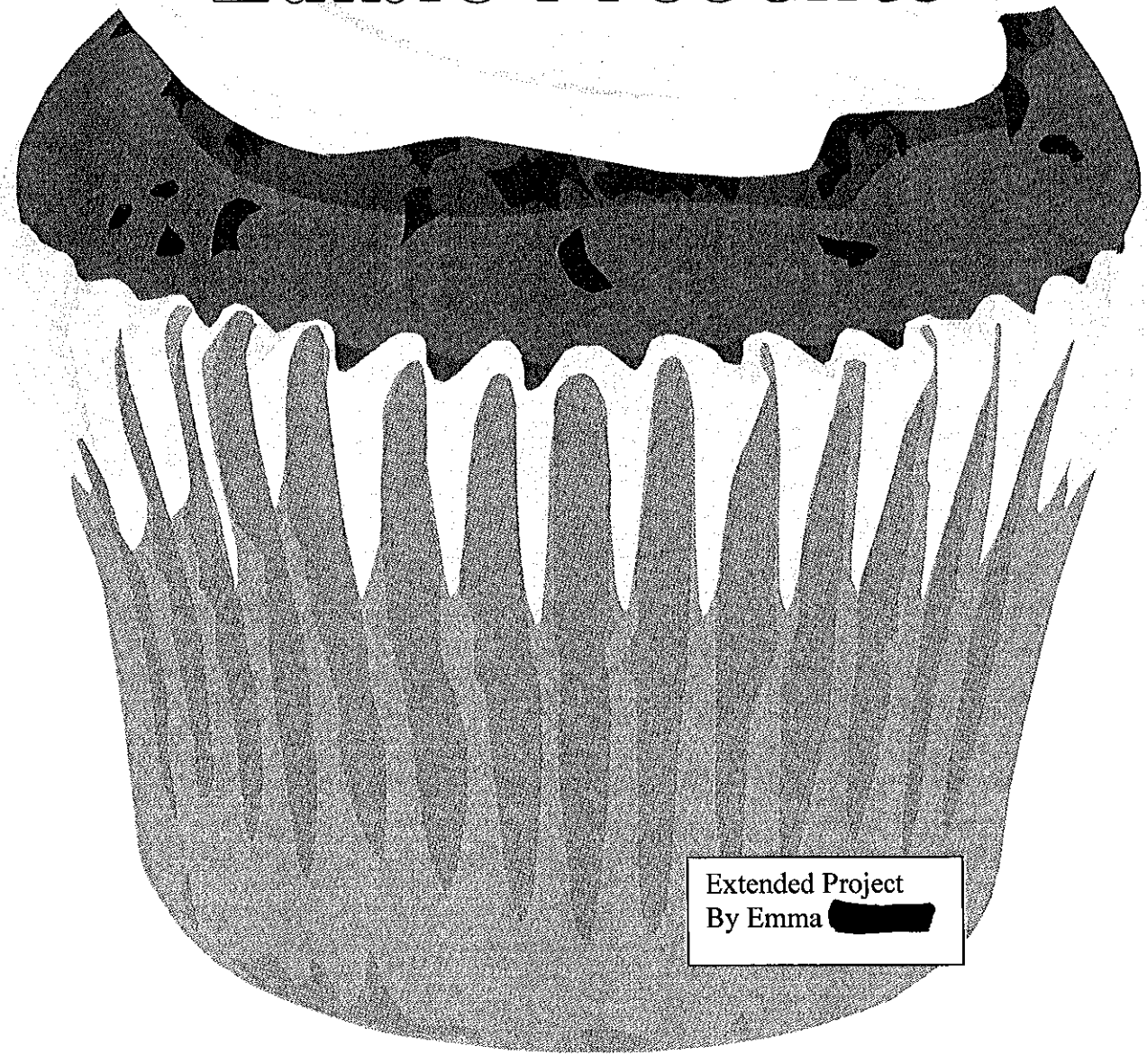
1 **One** sheet should be used for each candidate.

2 Please ensure that the appropriate boxes at the top of the form are completed.

3 Circle the mark awarded for each strand of the marking criteria in the appropriate box.

4 Add the marks for the strands together to give a total out of 60. Enter this total in the relevant box.

Edible Presents



Extended Project
By Emma [redacted]

OCR

Project and Extended Project – Verification of topic and Title

Level 3 **Line of learning** (when taken as part of a Diploma) N/A

Centre Name _____ **Centre Number** _____

Learner name Emma [redacted] **Learner Number** _____

The Project title chosen must allow the learner:

- to be fairly assessed at the standard applicable to the Project level (level 1, 2 or 3).
- the opportunity to meet comparable demands to those made on other learners working at the same level
- to meet all of the Learning Outcomes and Assessment Objectives of the Project.

Project title:	Edible Presents – Cook along with Emma
Project Aim:	To encourage people to try their hand at cooking, with a view to giving the final food as a present, rather than spending lots of money on something which looks good but does not necessarily taste as good as it looks. Giving people the confidence through an alternative and accessible medium to have a go at something new.
Project Outcome:	3 different videos of 'how to cook edible presents' to be put onto Youtube for review.

Project related to the Diploma

The Project title, including its aim and outcome, must be reviewed until Yes can be ticked for each question in the checklist below.

Stand-alone Project

The Project title, including its aim and outcome, must be reviewed until Yes can be ticked for questions 3 to 6 in the checklist below.

Verification of Title Checklist	Yes	No	Comments
1. Is the learner completing the OCR Project/Extended Project as part of the Diploma?		X	If the answer is NO, you are not completing the project as part of the diploma, please move to question 3
2. If the Project is taken as part of the Diploma, is the Project relevant to Principal Learning in either one or both of the following stated ways: - the Project complements and develops the themes and topics for learners' Principal Learning set out in the relevant line of learning criteria? OR - the Project supports learner progression			If the answer is NO you must review the title to ensure that it is related to the relevant Principal Learning in one of these two ways.
3. Is the title a question, a task or a brief?			If the answer is No you must review the title to ensure that the title is one of these three options.
4. Is there an aim and outcome of the project?	X		If the answer is No you must ensure that the title is accompanied by a clear aim and outcome.
5. If this a completely new area of study/activity for the learner, does it allow development appropriate to the level?	X		If the answer is No you must amend the title to ensure that it does.
6. If this is an extension of an area of experience/ study or part of an existing course, does it allow the learner to extend their skills beyond those already developed?	X		If the answer is No you must amend the title to ensure that it does.

Contents for Edible Presents Extended Project

Section 1
Decision making, Planning and PPR
Mind map of decision on what my project will comprise
Log of edible presents

Section 2
Research
Cooks picture splat
Potential recipes
Bibliography

Section 3
Trial run and analysis
Costing of recipes
Recipes with some annotations
Tallied questionnaire results
Excel sheets with questionnaire results

Section 4
Filming and Youtube
Starter guide for I-movie
Films on disc

Section 5
Presentation
Copy of power point annotated

Section 6
Evaluation
Summary of Youtube feedback

PPR & Planning



Extended Project by Emma [redacted]

Project Progression Record

Level 3 **Line of learning** (when taken as part of a Diploma) N/A

Centre Name _____ **Centre Number** _____

Learner name Emma [redacted] **Learner Number** _____

The topic chosen must allow the learner

- to be fairly assessed at the standard applicable to the Project level (level 1, 2 or 3).
- the opportunity to meet comparable demands to those made on other learners working at the same level
- to meet all of the Learning Outcomes and Assessment Objectives of the Project.

Activity	Date	Detail	Supervisor's initials	Comments
Start date	1st Oct 2008	Decide on topic area	SM	Took 2 meetings to negotiate as she had so many potential ideas.
Topic/working title	15th October 2008	Edible presents – cook-along with Emma	SM	

Activity	Date	Detail	Supervisor's initials	Comments
If completing the Diploma, • is topic relevant to Principal Learning? If yes • Does the project complement and develop the themes and topics for learners' principal learning set out in the relevant line of learning criteria? **and/or** • does it support learner progression (skills, knowledge, understanding?)		n/a	SM	
Question, task, brief or commission identified	Oct 2008	Cooking with Emma – encourage people to give personalised gifts to friends and family by showing them how easy cooking is. Through a series of recipe cards.	SM	Extension?
Intended outcome(s)/objectives specified		To create a series of 5 recipe showing how easy it is to cook, which can be found on the web.	SM	
What form will the assessment evidence for the project take? (ie design, performance, report with findings from an investigation, artefact, [*dissertation – level 3 only*])	Nov 2008	~~Artefact~~ ~~Changed to Performance (Dec 2008) – cook along live.~~ Changed to artefact - series of videos on a video sharing website (Jan 09)	SM	
Plan worked out to show how to deliver the outcome eg timeline		Created a log of what needs doing	SM	Are plans realistic/comprehensive?

Activity	Date	Detail	Supervisor's initials	Comments
Choose ways to arrive at the outcome eg select tools, equipment, techniques and technologies, to arrive at the outcome			SM	
Information obtained from a range of sources		Cookbooks, cooking websites, trial run of things to cook with feedback, supermarket websites for prices of ingredients	SM	Reliability of sources?
Information selected to fit the question/task/brief			SM	
Links with other areas of study/areas of interest recognised and applied as relevant			SM	
Skills applied to information that has been collected in order to achieve desired outcomes (objectives)			SM	
Tools, equipment, techniques and technologies applied to information that has been collected in order to achieve desired outcomes (objectives)		Cooking skills refined, use of a video camera, edit video footage, upload video to a website for review.	SM	
Identify outcomes/objectives achieved so far			SM	
Evaluation of outcomes so far		Trial run – collected feedback and analysed	SM	Limited analysis
Evaluation of own learning and performance so far		See above	SM	

Activity	Date	Detail	Supervisor's initials	Comments
Revisions made as a result of evaluation		Decided not to bother with fudge as ratings not high enough compared to the other two products and also a lot more expensive Plan to create 2 videos as final outcome, which are intended to be paused and followed at viewers own pace.	SM	
Intended outcomes/objectives achieved		Films made, edited and put onto web	SM	Films look good
Presentation of assessment evidence • written section (compulsory) • other evidence can be DVD, photographs, slides, CD, artefact, digital technologies etc		DVD of final films, plus screenshots of relevant info included in my project	SM	
Communication of the outcomes of the project to others		Send link to website to friends and family and ask them to rate/comment on the videos.	SM	Less than a week to collect feedback!
Evaluation of the project	Dec-Jan 2009	Looked at comments on youtube and analysed the results to help with my evaluation	SM	
Project completed	Jan 2009		SM	
Project submitted and assessed	Jan 2009		SM	Met the deadline

Notes

This form should be used to record the progress of each learner and may also assist in forming a basis and justification for the mark awarded under each assessment criterion (for example, by indicating the level of support needed by the learner).

At Level 3 it is not intended that the supervisor gives any written feedback to the learner in the comments section. *Verbal feedback may be given by the supervisor; this should not be recorded on this form. Learners may use the comments section for taking notes.*

A copy of this form must accompany each learner's work when it is submitted for Moderation.

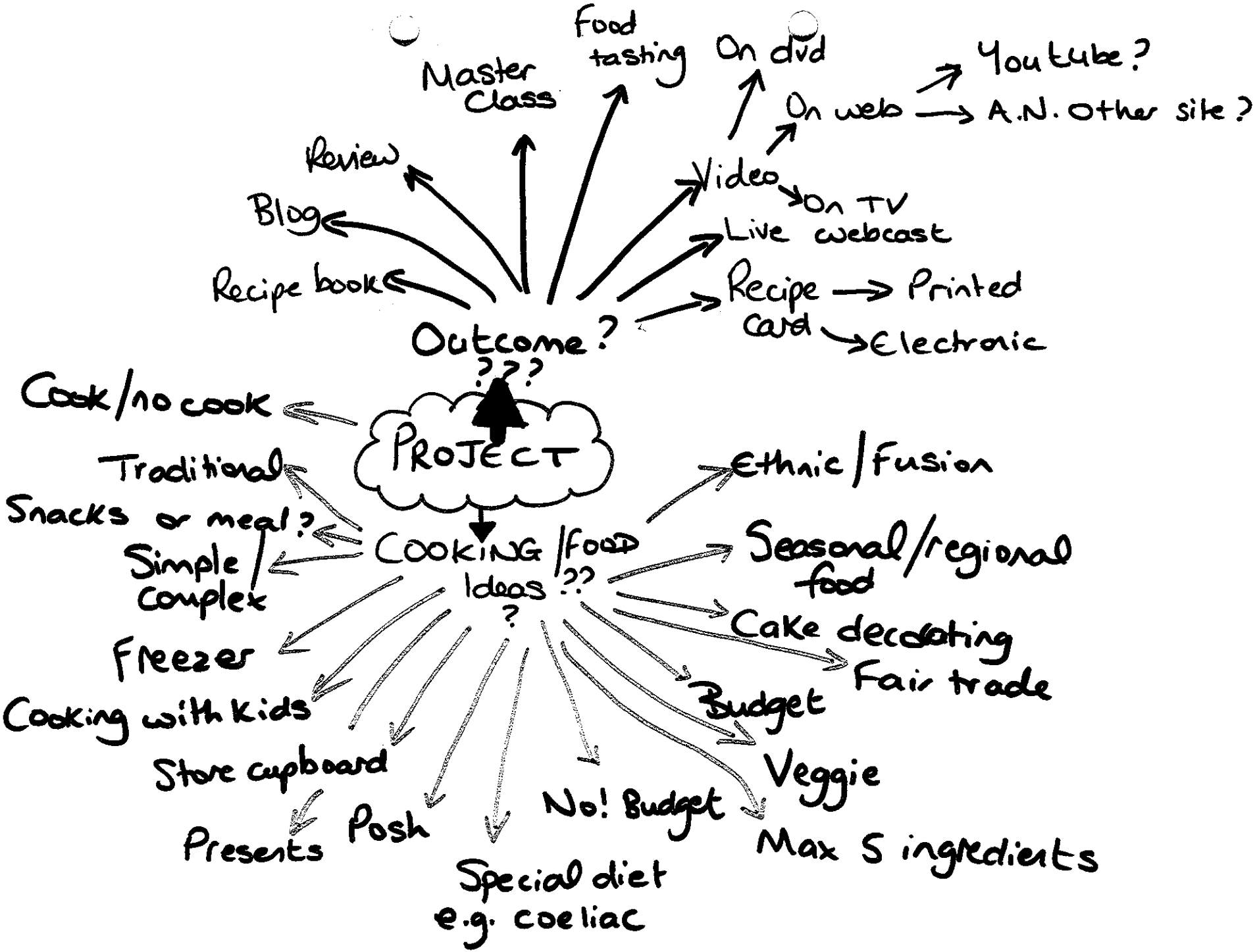
		to begin with but I did get quicker. I also had some trouble with taking still images from the video footage which I needed for my presentation. (09/02/09)
10) Put onto a website.	January 2009	I chose Youtube as it is easily accessible and well known, I only previously used this site for looking at other people's videos. I had never uploaded anything to the web before, and I had some difficulty as one upload failed and I had to re-do it. (09/02/09)
11) Analyse ratings from being on the website.	February 2009	I emailed previous taste testers and asked them to rate the videos in terms of whether they thought they would be able to follow them easily to make their own edible presents. (15/02/09)
12) Look into ways of presenting the final edible present.	February 2009	Waffle ice cream cones, cellophane and origami boxes were tried as these could be made/ constructed rather than a pre-made gift box which proved to be more expensive. Took pictures and evaluated each. (20/02/09)
13) Plan and give presentation.	March 2009	Power point presentation with my supervisor and 3 other attendees. Planned for 10-15 minute presentation with 5 minutes for questions. (12/03/09)
14) Evaluation of project.	March 2009	I have included what I did, and thought went well. I learnt new skills but not the skills I was expecting. What I could have improved and if I could re-do the project how I would change it. (17/03/09)

** Blue font are items which have been added in to my original plan as I forgot them first time around!

Log for Edible Presents Extended Project

What to do?	When?	Notes
1) Choose what theme/what to cook/research.	October 2008	Mind map and lots of thinking was needed. Which involved looking at food related websites, magazines and cook books. (30/10/08)
2) How am I going to present what I have cooked?	October 2008	I love watching cooking programmes so wanted to do something similar but not identical to any particular cook that was freely accessible to anyone who wanted it, to encourage them to try cooking and make reluctant cooks realise that anyone can do it.
3) Plan shopping list/source ingredients.	November 2008	Compared web prices of Waitrose, Sainsbury's and Tescos. Tescos did not sell enough fair-trade goods so chose to shop at Sainsbury's. (30/11/08)
4) Complete a trial run of the proposed items.	December 2008	Cooked peanut brittle, vanilla and oat shortbread cookies, chocolate fudge and gingerbread. Took photos of some to use in my power point presentation. (05/12/08)
5) Taste test and ask for feedback. Once I have designed the questionnaire to do so.	December 2008	Designed a quick questionnaire, so people were more likely to complete it. Tallied the results, graphed some. (09/12/08)
6) Analyse feedback and review progress on project (mid term review?)	January 2009	Then analysed them to decide whether I needed to change what I was planning on doing as my performance. I found it was amazing the variation in people's tastes and opinions. Then did a second trial, for truffles. (14/01/09)
7) Work out costings.	January 2009	Based on online prices from Sainsbury's January 09, prices calculated using fairtrade and organic products where possible. Prices are then rounded up. (05/01/09)
8) Learn how to use the video camera and do filming. Plan how it will be shot, what graphics to add, music etc.	January 2009	I needed some help from a friend with the filming, and used a tripod. Then edited the footage, added music and effects. (03/02/09)
9) Learn how to use video editing software.	January 2009	I used I-movie software on Mac. This took me a lot longer than I anticipated, as I was learning how to use the software

** Blue font are items which have been added in to my original plan as I forgot them first time around!


Food tasting
On dvd
Youtube?
On web
A.N. Other site?
Master Class
Review
Blog
Recipe book
Video
On TV
Live webcast
Recipe
Printed
Card
Electronic
Outcome?
???
PROJECT
Cook/no cook
Traditional
Ethnic/Fusion
Snacks or meal?
Simple
Complex
COOKING/FOOD Ideas??
Seasonal/regional food
Cake decorating
Fair trade
Budget
Veggie
Max 5 ingredients
No! Budget
Special diet e.g. coeliac
Posh
Presents
Store cupboard
Cooking with kids
Freezer

Edible presents => make, cost, wrap. Done!

Fudge - All (OAPs?)

Peppermint creams - Adults

Sugar mice - Kids

Truffles - Adult

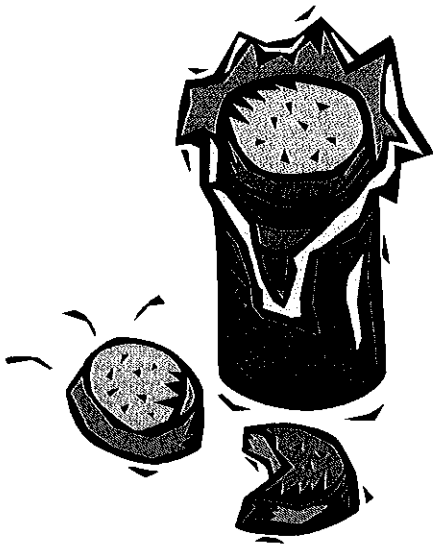
Florentines - Adults

Gingerbread - All

Biscotti - Adults

Lakeland
Cellophane bags
50 for £2.24
Ref 12007

Research



Extended Project by Emma [redacted]

Overview of my research

I knew I wanted to choose items which could be given as gifts, and there are some sweet treats people would instantly think of. Truffles being an obvious one, these can cost an awful lot of money and while looking great they do not always taste as good as they look. So you could argue these are a waste of money.

A perfect example of this is the Harrods biscuits to celebrate the birth of a baby girl or boy. While they look fab, I am not going to try them to see if they are worth the high price tag. They would, I imagine, be beyond most people's budget, whereas if you were to make them yourself they should be a possibility for most people. I would also hope that people would value something you have spend the time and thought on rather than throwing lots of money at it.

This, along with the shop assistant in Lakeland telling me that even though there is a recession on sales are up 63% on home baking items, convinced me that a return to home cooking was needed.

I used Waitrose and BBC websites as I trust these sites to be reliable, and the recipes I looked at seemed ok. I was more confident in using recipe books, as I would imagine that any decent publisher is going to check the recipes before committing to printing them.

That said, I still do not know why the fudge seemed to have butter seeping out of it as it cooled or why the peanut brittle burnt when I followed the instructions to the letter! I have been cooking for over 10 years and there are still things which go wrong that I am unable to predict, fix or explain!

Sources used during Edible Presents

Websites

Edible gifts

www.fortnumandmason.com Fortnum and Mason
www.johnlewis.com John Lewis
www.selfridges.com Selfridges
www.hotelchocolat.co.uk Hotel Chocolat
www.thorntons.co.uk Thorntons

Recipe/food research sites

www.bbcgoodfood.co.uk Good Food Magazine website
www.waitrose.com Waitrose
www.sainsburys.co.uk Sainsburys

Film editing help

www.apple.com/uk Apple - searched for I-movie help in the Support section

Magazines

Waitrose Illustrated November 2008-February 2009
BBC Good Food Magazine November 2008-February 2009

Books

Jackbit, Wigan Cookbook
Rachel Allen, Bake, Collins, 2008
Gifts to make and give at Christmas

Cooks/Chefs

















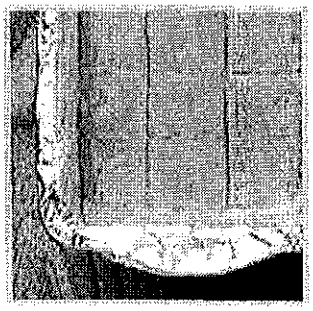







Rick Stein, Tom Kitchin, Heston Blumenthal, Jamie Oliver, Marcus Wareing, Mrs Beeton, James Martin, Keith Floyd, Delia Smith, Gordon Ramsay, Hairy Bikers, Marguerite Patten, Ainsley Harriet, Fanny Craddock, Two Fat Ladies, Michel Roux, Hugh Fernley Whittingstall, Rachel Allen, Cookie Girl, Nigella Lawson, Valentine Warner, Simon Rimmer.

Waitrose



Vanilla Fudge

Fudge is a wonderful indulgence and cooking up a sweet, sticky batch of it is a great way to while away an afternoon at home. However, if you need an instant sugary fix, there are faster options. The decision is yours.

- Vegetarian

Preparation time 50 minutes, plus cooling
Total time: 50 minutes, plus cooling

Makes: 500g

Ingredients

500g caster sugar
2 x 170g cans evaporated milk
4 tbsp milk
Pinch of salt
100g butter, cubed, plus extra for greasing
1 vanilla pod, split

Will choc. be more popular?

Method

1. Line a 20cm-square cake tin or similarly sized loaf tin with silver foil, extending the foil over the edges of the tin. Grease the foil and set aside.
2. Put the sugar, milk, evaporated milk, and salt into a large pan. Place the pan over a low heat and stir gently until the sugar has dissolved, then increase the heat to medium and bring the mixture to the boil, without stirring. Once boiling, lower the heat and cook, stirring frequently to prevent the mixture sticking, for 30 minutes.
3. Remove the saucepan from heat and add the butter and vanilla pod but do not stir. Let the mixture cool, without stirring, for about 15 minutes.
4. Remove the vanilla pod and beat vigorously with a wooden spoon until it becomes thick and just starts to lose its gloss (this should take about 10 minutes).
5. Pour the fudge into the prepared tin, leave for about 30 minutes, then score into 2.5cm squares while still warm. Leave until cold (it will remain quite soft-textured), then use the foil to lift the fudge out of the pan. Cut into squares. Store in an airtight container in the fridge.

© Waitrose.

Maybe tricky for giving as a present.

BBC GoodFood



EASY

Makes 70 small pieces
Ready in 30 mins

Ingredients

550g caster sugar
550ml double cream
75g liquid, glucose (available from chemists and cookshops)
150g melted milk chocolate

per piece

84 kcalories, protein 0.3g, carbohydrate 10.5g, fat 4.9 g, saturated fat 2.8g, fibre 0g, salt 0.1 g

Not widely available.

Chocolate fudge

1. Put 550g caster sugar, 550ml double cream and 75g liquid glucose (available from chemists and cookshops) in a pan. Slowly heat together, stirring continually, until the sugar melts then fast boil until the thermometer reaches 118C. Turn off the heat and add 150g melted milk chocolate, mix really well and pour into a 22cm square non-stick tin.

2. Leave the fudge overnight to set then turn out and cut into squares.

Try

Know-how
It's not hard to make although you will need a sugar thermometer to get the right texture.

Web link

http://www.bbcgoodfood.com/recipes/3569/

Waitrose



Easy Chocolate Fudge with Fruit and Nuts

This homemade fudge is ideal for giving as an Easter present. You can make it with milk or plain chocolate - and really go to town on the packaging.

- Vegetarian
- Gluten free

Preparation time 10 minutes, plus at least 2 chilling
Cooking time 5 minutes
Total time: 2 hours 15 minutes

Ingredients

200g bar Waitrose Continental Plain or Belgian Milk chocolate
½ x 397g can sweetened condensed milk
50g chopped pecans (optional)
50g dried cranberries (optional)
100g golden icing sugar, sifted
1 tsp vanilla extract
Caster sugar, to sprinkle

Method

1. Line a square tin measuring about 21cm x 21cm with parchment paper, creasing it into the corners.
2. Break the chocolate into small pieces and place in a heatproof bowl. Add the condensed milk and place the bowl over a saucepan of gently simmering water, making sure the base of the bowl is not in contact with the water.
3. Heat gently, stirring the chocolate until completely melted. Remove from the heat and stir in the pecans, cranberries, if using, icing sugar and vanilla extract until evenly combined.
4. Spoon the mixture into the tin and level the surface with the back of the spoon. Chill for at least 2 hours until the fudge is firm.
5. Lift out of the tin and remove the paper. Dust the surface lightly with the sugar. Using a sharp knife cut the fudge into small squares.

Cook's tips

Use Fiddes Payne Vanilla Sugar instead of plain sugar to dust the fudge. You can buy this in branch, or make your own by storing a couple of vanilla pods in with your golden caster sugar. To make chocolate-coconut fudge, add a 50g sachet of creamed coconut, chopped, when melting the chocolate.
© Waitrose.

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Vanilla Fudge



Fudge is a creamy sweet, made from milk, sugar and butter, with different flavourings.

Ingredients
300 ml Milk (1/2 pint)
550 Gram Sugar (1 lb 4 oz)
50 Gram Butter (2 oz)
2 Tablespoon Vanilla Extract

Method
Makes 50 squares

Pour the milk into a medium heavy-based saucepan, with a sugar thermometer attached slowly to the boil. Add the sugar and butter. Heat slowly, stirring continuously, until the su and the butter melts. Bring to the boil, cover and boil for 2 minutes.

Uncover and continue to boil steadily, stirring occasionally, for 15-20 minutes, until the te reaches the soft ball stage 116 °C (240 °F), when a little of the syrup dropped into a cup forms a soft ball when rolled between finger and thumb. Remove from the heat. stir in the and leave to cool for 5 minutes. Beat the fudge until it just begins to lose its gloss and is

Transfer to a greased 18 cm (7 inch) square tin. Mark into 50 squares when almost set. \ set, cut along the marked lines. Store in an airtight container.

Walnut and Coffee Fudge

Omit the vanilla extract, and add 50g (2 oz) chopped walnut pieces with 3 tbsp coffee es

Coffee Fudge

Omit the vanilla extract, and add 3 tbsp coffee essence.

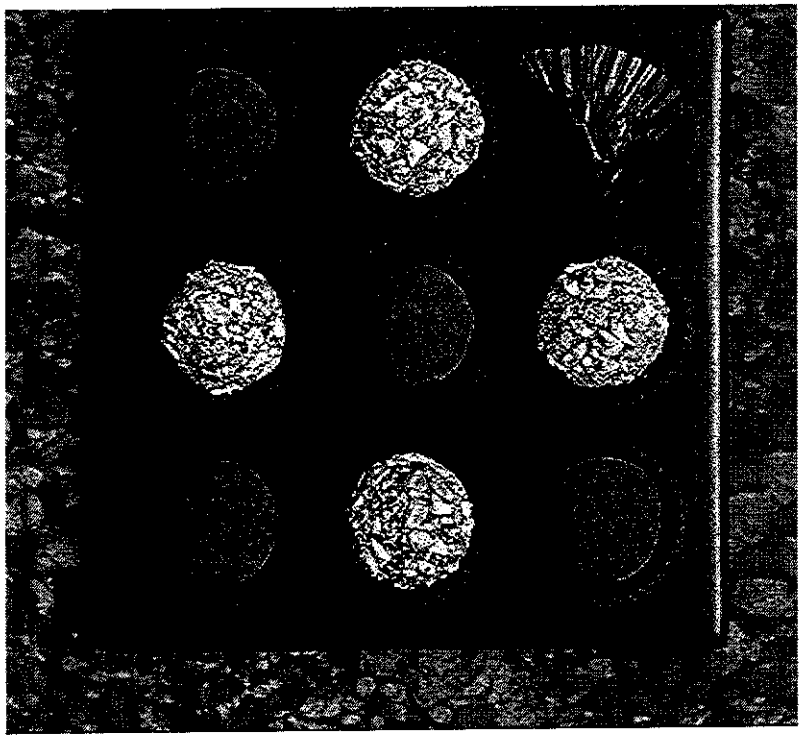
Cherry Fudge

Omit the coffee essence and add 50g (2 oz) chopped glacé cherries.

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BBC GoodFood



EASY

Makes about 40 truffles
Ready in 40 minutes plus chilling

Ingredients

400g milk chocolate , chopped
150ml pot double cream
1 tsp vanilla extract
cocoa powder for rolling
about 80g shelled pistachios , chopped, for rolling

Per truffle

93 kcalories, protein 1.4g, carbohydrate 6.9g, fat 6.9 g, saturated fat 3.3g, fibre 0.2g, salt 0.03 g

Milk chocolate & pistachio truffles

Nut allergies?

1. Melt the chocolate and cream together in 20-second blasts in the microwave or in a glass bowl set over a small pan of simmering water. Stir in the vanilla, then pour into a small bowl. Once cool, put in the fridge to chill for 2-3 hours.

BBC GoodFood



EASY

Makes 40

Prep 45 mins

Cook 5 mins
plus cooling and freezing

Ingredients

1/2 450g jar dulce de leche caramel toffee
100g dark chocolate (70% cocoa), chopped
2 x 200g bars milk chocolate , chopped
142ml pot double cream
1 tsp vanilla extract
about 85g cocoa powder , to coat

PER TRUFFLE

112 kcalories, protein 1g, carbohydrate 12g, fat 7 g, saturated fat 4g, fibre 1g, salt 0.05 g

Melting middle truffles

1. Make the middles first. Heat the Dulce de Leche in a pan for 1 min until warmed and runny, then stir in the chopped dark chocolate and leave to melt. Stir until smooth. Cover a dinner plate with cling film, oil the cling film well, then tip the mix onto it. Cool, then freeze for 2 hrs or until very firm.

X Comments from testers not overly positive about these. Many say they did not turn out right.

2. Put the milk chocolate into a bowl. Bring the cream to the boil in another pan, then pour it over the chocolate. Leave for 2 mins, then add the vanilla and stir until smooth. Cool, then chill until set.

3. Peel the caramel from the cling film, then snip into thumbnail-size pieces; wet kitchen scissors work best. Spread cocoa powder over a large baking tray. Take a heaped tsp of the truffle mix then, with cocoa-dusted hands, poke in a caramel chunk. Squash the mix around the caramel to seal, then roll into a ball. Put onto the tray, then shake to coat in the cocoa. Repeat with the rest of the mix, then freeze, or chill if making less than 3 days ahead.

Web link

http://www.bbcgoodfood.com/recipes/8272/

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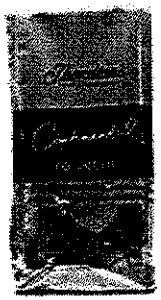
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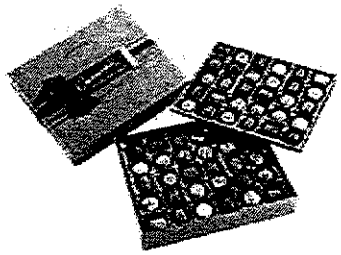




Rosé Champagne Hamper

A bottle of Taittinger Prestige Rosé Champagne (75cl) and Thorntons Champagne Truffles 230g – the gift with a light touch.

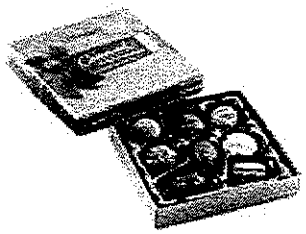
More info ▸ £40.00 Buy now ▸



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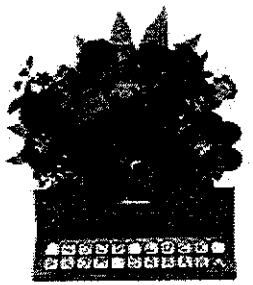
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Continental 100g

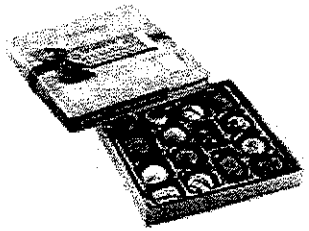
A delicious assortment of pralines, truffles and mousses covered in smooth milk, white and dark chocolate. 100g box contains 8 delicious chocolates.

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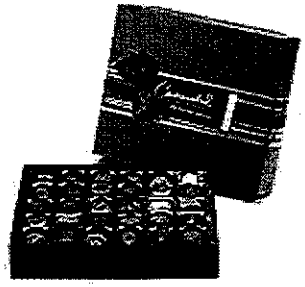
Country Garden Bouquet

Hand-tied and ready to pop in a



Continental 195g

A delicious assortment of pralines,



Continental Milk Collection 800g

A selection of our finest milk

vase, this is a beautiful bouquet. **Photographed with 22 choc Alphabet Truffles (275g), which are not included.**

More info ▸ £45.00 Buy now ▸

truffles and mousses covered in smooth milk, white and dark chocolate. 195g box now contains 15 delicious chocolates, even more the enjoy!

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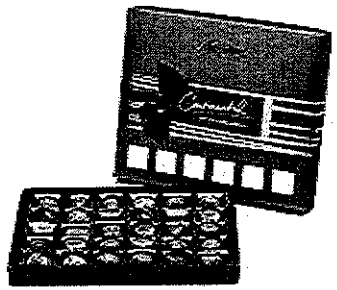
chocolate Continentals including Alpini, Diplomat and Seville. Box contains 60 chocolates.

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Continental Belgian Collection 620g
A truly decadent collection for Belgian chocolate lovers, 46 Continental Belgian chocolates

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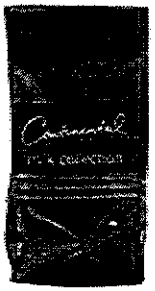
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A selection of our finest milk chocolate Continentals including Alpini, Diplomat and Seville. Box contains 30 chocolates.

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Continental Dark Collection 400g
A selection of our finest dark chocolate Continentals including Turin, Expresso and Apricot Parfait. Box contains 30 chocolates.

More info ▸ £12.00 Buy now ▸



Continental Milk Truffles Bag (130g)
A selection of our finest milk chocolate Continentals including Alpini, Diplomat and Seville.

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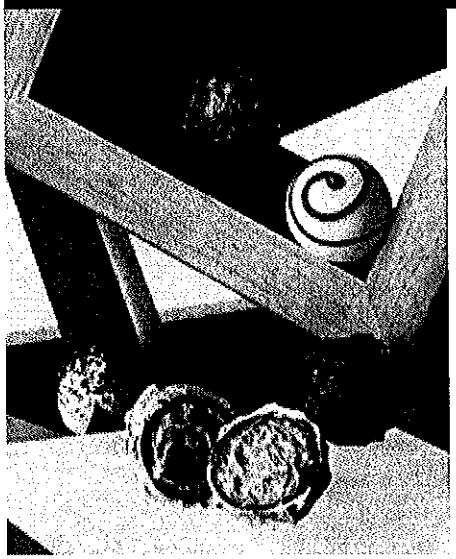
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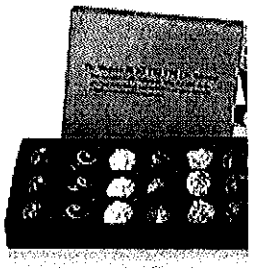


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30 truffles, 370g



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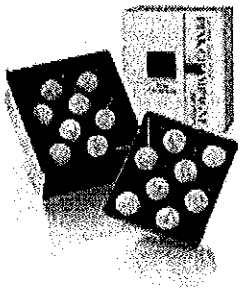
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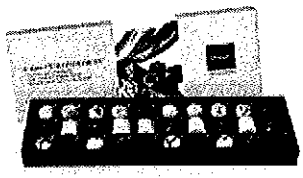
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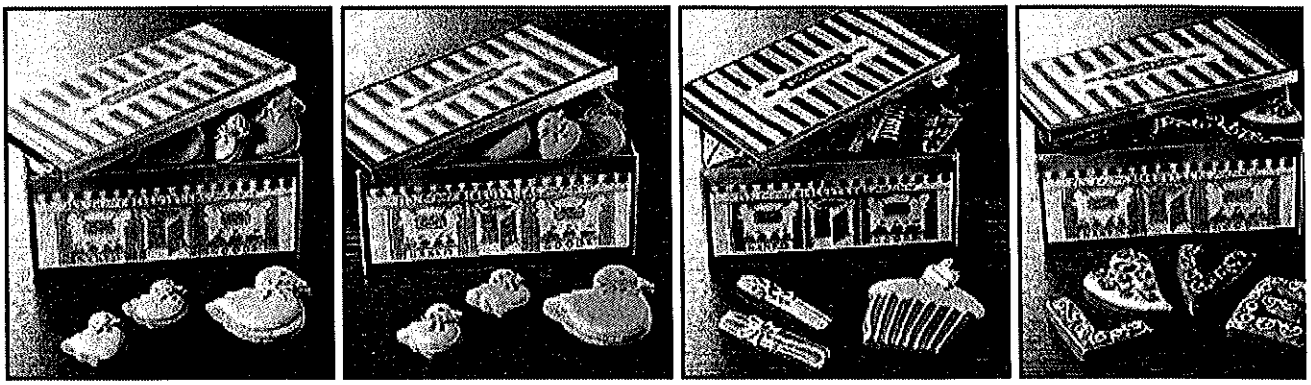


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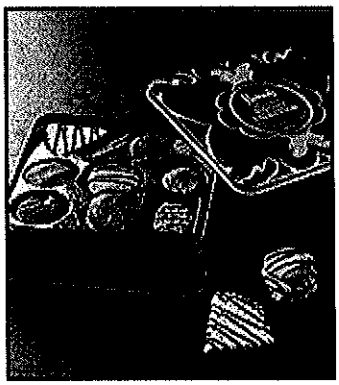


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Baby Girl Celebration Biscuits (275g)

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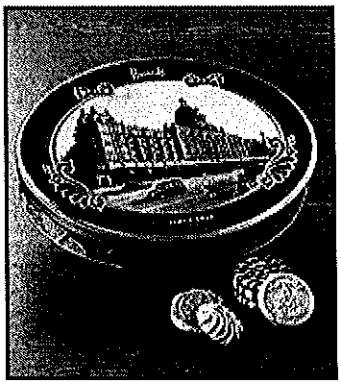
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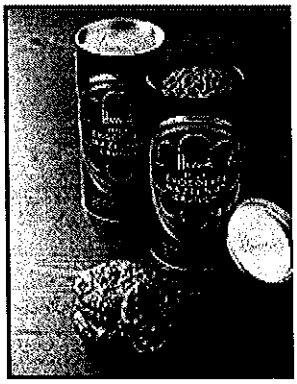
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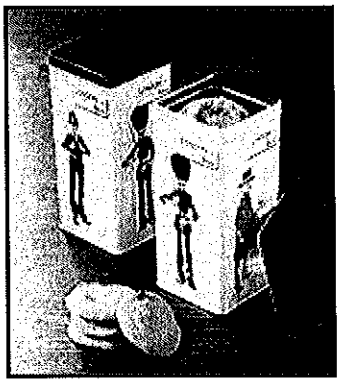


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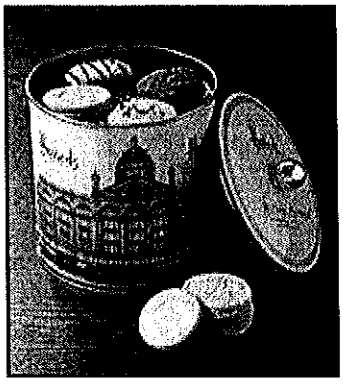


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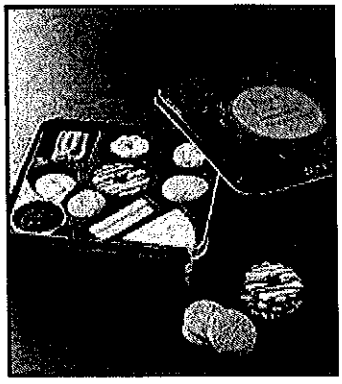


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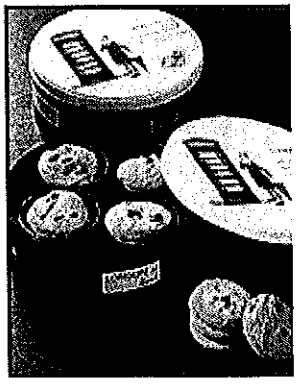


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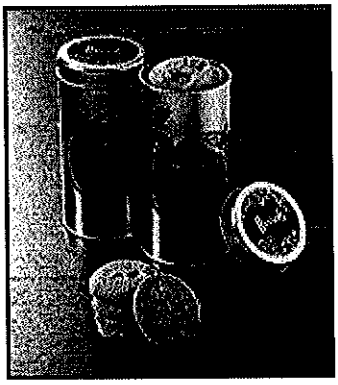


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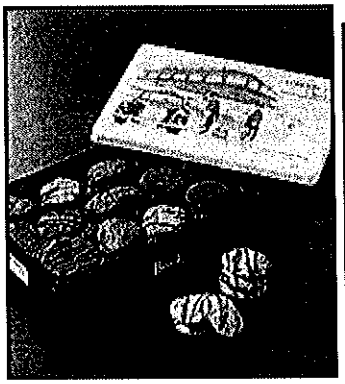


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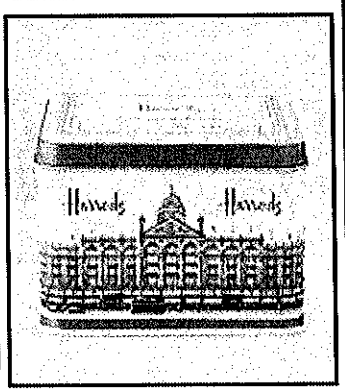


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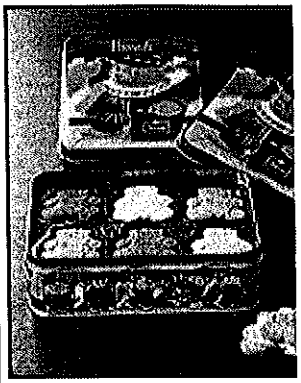


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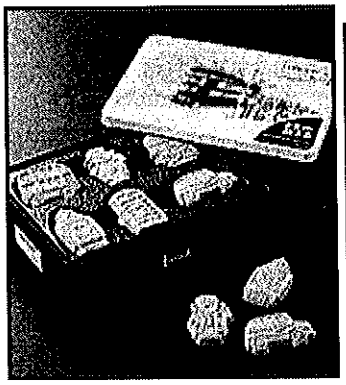


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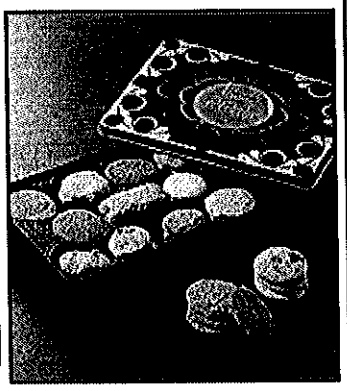


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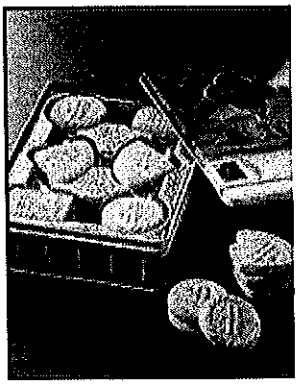


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Peppermint Creams



You can make any shape you wish depending on the celebration. These are a great recipe to make with children.

Ingredients
450 Gram Icing sugar (1 lb) sieved
1 x 196 Gram Can sweetened condensed milk (7 oz)
1/2 Teaspoon Peppermint essence
1/4 Teaspoon Green food colouring
75 Gram Plain chocolate, melted (3 oz)
75 Gram White chocolate, melted (3 oz)

Method
Makes 40 pieces

Mix sugar into milk until smooth, add the essence then divide the mixture in half.

Add the colouring to half the mixture then roll out both halves separately to 6 mm (1/4 in cut into shapes of your choice.

Leave to set on greaseproof paper dredged in icing sugar, then dip into melted chocolate

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An obvious spelling mistake does not fill me with confidence. Monda

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Sugar Mice



Sugar mice have always been one of the sweetmeats placed in children's stockings for Christmas Day.

Ingredients
450 Gram Granulated sugar (1 lb)
225 ml Water (7 1/2 fl oz)
40 Gram Glucose (1 1/2 oz) or 2 tbsp golden syrup
Fine string, for the tailes
Glace icing, for decorating the head

Method
Makes about 8

Put the sugar and water into a strong saucepan, stir over a moderate heat until the sugar then add the glucose. Boil rapidly, with little, if any stirring, until the mixture reaches the s 115 °C / 240 °F. Do not beat the fondant mixture in the saucepan as this will make it sligl Allow to cool and stiffen slightly before handling.

Dampen a slab or working surface with a little warm water. Turn the fondant out of the sa allow to stand for a short time to stiffen slightly. Work the fondant up and down with a spa bladed knife until it becomes very white and firm in texture.

If you have some small animal moulds (the kind for making jellies), press the warm fonda ungreased moulds and add a small piece of string for the tail. When firm remove from th pipe on the eyes, nose and mouth with glace icing.

If you do not have any moulds, divide the fondant into equal amounts. Wrap the ones yo handling in cling film so that they do not dry out. To shape the first mouse, pull off a smal fondant and shape the head. Form an oval shape for the body, press the head against th the two portions of fondant are soft enough to adhere together. Press the string into the for the tail and decorate the head as before. Leave for 24 hours in the air to dry.

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presents

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Creamy Fudge



Fudge crystallises if the sugar is not dissolved properly and if crystals are allowed to form on the sides of the saucepan. To prevent this happening, either grease the saucepan lightly with a little of the butter used in the recipe or cover the saucepan with a lid when the mixture comes to the boil.

Ingredients
Oil for greasing
400 Gram Sugar (14 oz)
125 ml Milk (4 fl oz)
50 Gram Butter (2 oz)
1/2 Teaspoon Vanilla essence

Method
Makes 450g (1 lb)

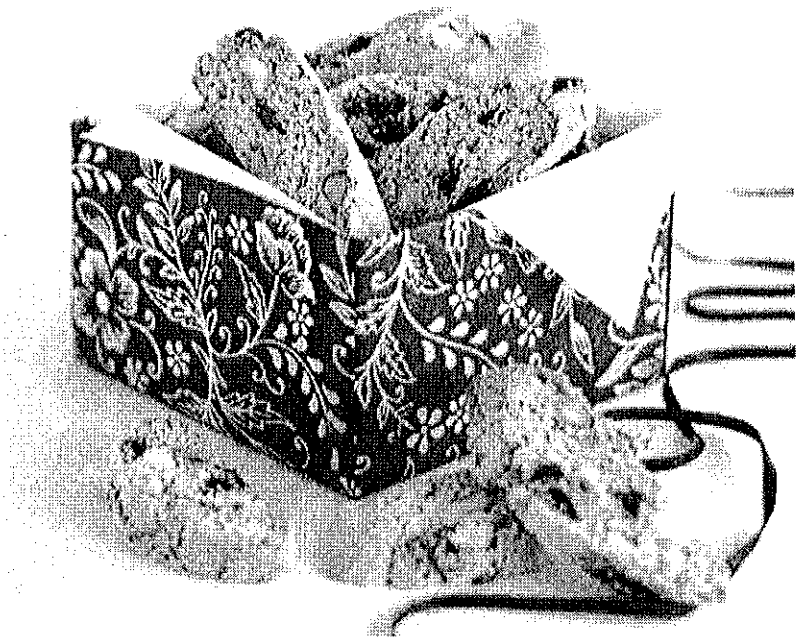
Grease an 18 cm (7 inch) square baking tin. Combine all the ingredients except the vanil large saucepan. Heat gently until the sugar has dissolved, then bring to the boil. Boil, stir until the mixture registers 115 °C (235 °F) on a sugar thermometer, the soft ball stage. R heat and stir in the vanilla essence. Cool for 2 minutes, then beat the mixture until it becc creamy.

Pour into the prepared tin. When nearly set, score the surface of the fudge with a knife, r squares. When set, cut into squares and store in an airtight tin lined with waxed paper.

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BBC GoodFood



EASY

Makes about 72 biscuits

Prep 15 mins

Cook 1 hr

Vegetarian

Can be frozen part-baked and sliced

Ingredients

350g plain flour , plus extra for rolling
2 tsp baking powder
2 tsp mixed spice
250g golden caster sugar
3 eggs , beaten
coarsely grated zest 1 orange
85g raisins
85g dried cherries
50g blanched almonds
50g shelled pistachios

PER BISCUIT

50 kcalories, protein 1g, carbohydrate 9g, fat 1 g, saturated fat 0g, fibre 0g, salt 0.06 g

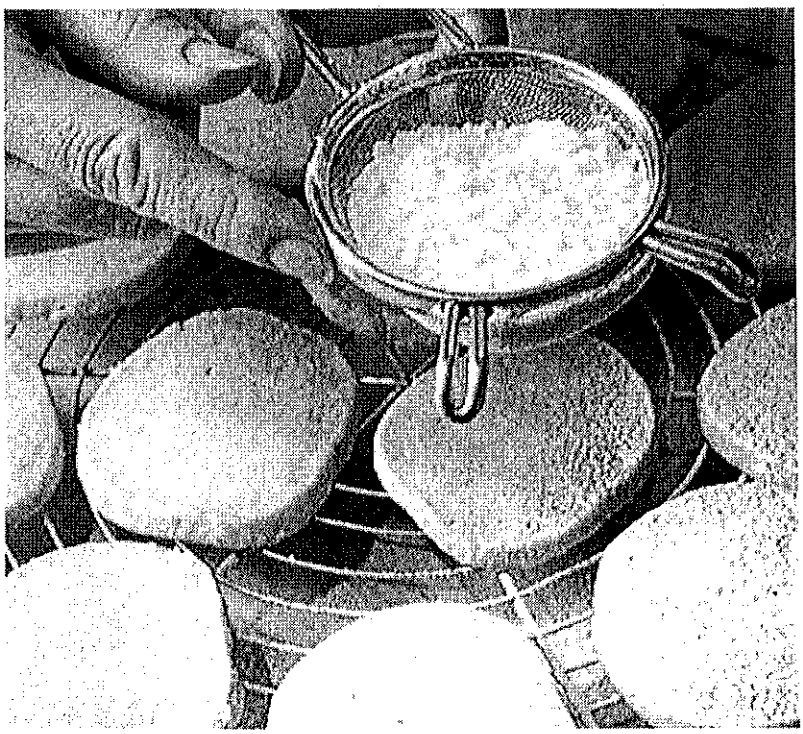
Fruity Christmas biscotti

1. Heat oven to 180C/fan 160C/gas 4. Line 2 baking sheets with baking paper. Put the flour, baking powder, spice and sugar in a large bowl, then mix well. Stir in the eggs and zest until the mixture starts forming clumps, then bring the dough together with your hands - it will seem dry at first but keep kneading until no floury patches remain. Add the fruit and nuts, then work them in until evenly distributed.

2. Turn the dough out onto a lightly floured surface and divide into 4 pieces. With lightly floured hands, roll each piece into a sausage about 30cm long. Place 2 on each tray, well spaced apart. Bake for 25-30 mins until the dough has risen and spread and feels firm. It should still look pale. Remove from the oven, transfer to a wire rack for a few mins until cool enough to handle, then turn down the oven to 140C/fan 120C/gas 1.

3. Using a bread knife, cut into slices about 1cm thick on the diagonal, then lay the slices flat on the baking sheets. The biscuits can be cooled and frozen flat on the sheet at this point, then bagged and frozen for up to 2 months. Bake for another 15 mins (20 mins if from frozen), turn over, then bake again for another 15 mins until dry and golden. Tip onto a wire rack to cool completely, then store in an airtight tin for up to one month, or pack into boxes or cellophane bags if giving as gifts straightaway.

BBC GoodFood



EASY

Between 16 - 44 biscuits, depending on recipe

Prep 10 15 mins

Ingredients

325g plain flour
200g chilled salted butter
125g/4½oz golden caster sugar
2 tsp good-quality vanilla extract
2 large free range egg yolks

Vanilla shortbread dough

1. Tip the flour into a food processor. Cut the butter into small pieces and drop them into the bowl, then whizz until the mixture looks like breadcrumbs.

2. Add the sugar, vanilla and egg yolks and whizz to a small dough.

TRY

Rubbing in
If you haven't got a processor, rub the butter into the flour in a large bowl, then add the remaining ingredients and mix to a dough with your hands.

Web link

http://www.bbcgoodfood.com/recipes/1172/

BBC GoodFood



EASY

Makes 35 biscuits

Cook 20 mins
Plus chilling time

Vegetarian
(freeze as raw dough or baked and undusted)

Ingredients

1 quantity vanilla shortbread dough (see below)
icing sugar , for dusting

Per biscuit

94 kcalories, protein 1g, carbohydrate 11g, fat 5 g, saturated fat 3g, fibre 0g, salt 0.11 g

Sugar-dusted vanilla thins

1. With your hands, roll the dough on a lightly floured surface into a sausage shape about 25cm/9in long and 5cm/2½in in diameter. Wrap the roll and chill for at least 1 hour. (The roll can be frozen for up to 6 weeks. To use, remove from the freezer and allow to thaw for one hour at room temperature so that the dough is soft enough to be sliced into biscuits.)

2. Preheat the oven to 180C/gas 4/fan 160C and lightly grease 2 large baking sheets. Using a sharp knife, cut the dough into slices, each a generous 5mm/¼in thick, then arrange them on the greased baking sheets, spacing the biscuits slightly apart so they have a bit of room to spread as they cook.

3. Bake for 20 minutes until the biscuits are just turning pale golden around the edges, then transfer to a wire rack to cool. Dust generously with icing sugar. The biscuits will keep fresh for up to one week stored in an airtight tin.

Web link

http://www.bbcgoodfood.com/recipes/1137/



EASY

Makes 12 deep cupcakes

Cook 20 mins

Without frosting

Don't forget Father's Day!

Dad's chocolate drop cakes

Ingredients

150g pot natural yogurt
3 eggs , beaten
1 tsp vanilla extract
175g golden caster sugar
140g self-raising flour (swap 1 tbsp of flour for cocoa powder)
100g ground almonds
175g unsalted butter , melted

FOR THE CHOCOLATE FROSTING

100g chocolate (milk or dark)
140g unsalted butter
140g icing sugar

Per serving with button

492 kcalories, protein 6g, carbohydrate 47g, fat 32 g, saturated fat 17g, fibre 1g, salt 0.32 g

1. Line a 12-hole muffin tin with paper cases and heat oven to 190C/fan 170C/gas 5. In a jug, mix the yogurt, eggs and vanilla extract. Put the dry ingredients, plus a pinch of salt, into a large bowl and make a well in the middle.

2. Add the yogurty mix and melted butter, and quickly fold in with a spatula or metal spoon - don't overwork it. Spoon into the cases (they will be quite full) and bake for 18-20 mins or until golden, risen and springy to the touch. Cool for a few mins, then lift the cakes onto a wire rack to cool completely. Keep in an airtight container for up to 3 days or freeze as soon as possible.

3. Chocolate frosting: Melt the chocolate in the microwave on High for 1½ mins, stirring halfway. Leave to cool. Beat the butter and icing sugar in a large bowl until creamy. Beat in the chocolate. Cover and chill for up to one month. Up to 48 hrs before serving (or the day before if it's really hot), bring back to room temperature, then spread over the cakes. Put the chocolate buttons on. Keep cool, out of direct sunlight.

BBC GoodFood



EASY

Makes 20-24

Easily doubled

Prep 15 mins

Cook 12 mins

Vegetarian

Ingredients

75g softened butter
50g caster sugar
½ tsp bicarbonate of soda
50g golden syrup
2 egg yolks
250g plain flour
½ tsp ground cinnamon
½ tsp ground ginger

PER BISCUIT

96 kcalories, protein 2g, carbohydrate 15g, fat 4 g, saturated fat 2g, fibre 0g, salt 0.17 g

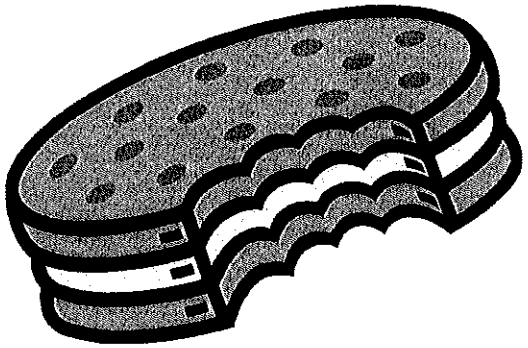
Gingerbread trees

1. Heat oven to 180C/fan 160C/gas 4. Beat together the softened butter with the caster sugar until creamy. Stir in bicarbonate of soda, golden syrup and the egg yolks. Sift in the plain flour and ground cinnamon and ground ginger then bring together with a wooden spoon. Shape into two balls, knead until the dough comes together, then chill for 30 mins. Roll out one ball at a time, to about 2 x £1 coin thickness. Stamp out trees with a 7cm cutter, then re-roll the trimmings. Lift dough onto greased baking sheets and bake for 10-12 mins until slightly risen and golden brown. Cool on a wire rack. Will keep in an airtight container up to a week.

Web link

http://www.bbcgoodfood.com/recipes/3000/

Trial run & Feedback



Extended Project by Emma [redacted]

Cost for vanilla and oat shortbread cookies

Ingredients	Calculations	Cost
200g unsalted butter	£1 for 250g so 100p x 0.8 = 80p	80p
100g icing sugar	£1.15 for 1000g so 100g is 11.5p	12p
1 tsp (5ml) vanilla extract	£4.89 for 118ml (£4.14/100ml)	26p
200g plain flour	£1.19 for 1500g, 150g is 11.9 so 11.9 x 1.333= 16p	16p
100g porridge oats	£1.18 for 750g, 75g is 11.8 so 100g is 11.8 x 1.333= 16p	16p
Icing sugar for dusting	Tiny amount used, so no monetary value added	
Total cost	*Approx 30 biscuits @ 5p each*	*£1.50*

Cost for Gingerbread

Ingredients	Calculations	Cost
350g plain flour	£1.19 for 1500g. 350/1500 x 119=27.7	28p
1 tablespoon ground ginger	£1.31 for 26g so approx 50p per 10g	50p
1 teaspoon bicarbonate of soda	75p for 200g (£3.75 per 1000g) 5/200 x 75=1.8	2p
1 teaspoon ground cinnamon	£1.40 for 33g (42p per 100g) Use approx 5g therefore cost 21p	21p
175g unsalted butter	£1.00 for 250g 175/250 x 100=70	70p
150g light muscovado sugar	£1.97 for 1000g 150/1000 x 197=30	30p
4 tablespoons golden syrup	£0.95 for 450g Used approx ¼, so 95 x 0.25=23.7	24p
200g icing sugar	£1.15 for 1000g 200/1000 x 115=23	23p
Total	*Approx 20 biscuits @ 11p each*	*£2.48*

Cost for chocolate and cream fudge

Ingredients	Calculations	Cost
100g dark/plain chocolate	£1.62 for 100g	£1.62
55g butter	£1.00 for 250g 55/250 x 100=22	22p
2 tablespoons single cream	50p for 300ml 30/300 x 50=5	5p
1 teaspoon vanilla extract (5ml)	£4.89 for 118ml (£4.14/100ml) 5/100 x 414=20.6	21p
1 tablespoon golden syrup (approx 20g)	95p for 450g 20/450 x 95=4.22	5p
225g icing sugar	£1.15 for 1000g 225/1000 x 115=25.8	26p
Total	*20 pieces @ 12p each*	*£2.41*

Cost for milk or dark chocolate truffles

Ingredients	Calculations	Cost
225g dark/plain chocolate 70% cocoa or 300g milk chocolate	£1.02x3=3.06	3.06
175ml double cream	84p for 300ml (28p per 100ml) 0.28x175=49	49p
Cocoa powder & icing sugar for dusting	Small amount needed	48p
Total	*Makes 45-65 truffles, 9p or less each*	*£4.03*
To turn it into a present	Put some truffles in a waffle cone (90p for 10) and wrap in cellophane (50p).	1 present = 1 cone 9p, 15 truffles £1.34, cellophane 50p. Total £1.93 Truffles in the shops anything from £3 to £10 per box, (choc full of preservatives??)

Costings

Any of these would be relatively cheap to produce and even the most expensive (the fudge) is still going to be comparatively cheaper than buying something similar. This is still the case even when you include packaging, as each one would make a very minimum of two presents. Something to bare in mind when making these is the amount of time it will take you to make the item, how long the item will keep and when you are going to see the recipient.

See below for some comparisons

Truffles
Handmade max cost £2



Chocaid Fairtrade Chocolate Truffle Brown Flower Ballotin, 150g
£6



Hotel Chocolat Pink Champagne Truffle Catwalk Collection, 180g
£15



Charbonnel et Walker Champagne Truffles, 120g
£8.80

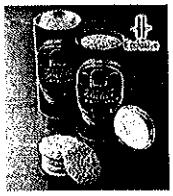
All taken from www.johnlewis.com
Clearly no comparison in terms of price, and once you have made them you might argue no contest in terms of taste aswell

Gingerbread
Handmade max cost £2



Ginger Thins
£4.50

Taken from www.fortnumandmason.com



HARRODS
Spicy Stem Ginger Biscuits (200g)
£5.95



BISCUITEERS
Baby Girl Celebration
Biscuits (275g)
£30.00

BISCUITEERS
Baby Boy Celebration
Biscuits (175g)
£30.00

BISCUITEERS
Happy Birthday Biscuit
Selection (275g)
£30.00

BISCUITEERS
'Love' Biscuit Selection
(275g)
£30.00

All taken from www.harrods.com

Cookies
Handmade max cost £3 including a box/tin



Golden Crunch
£5.75



Piccadilly Biscuit Selection
£13.95

Taken from www.fortnumandmason.com

25 milk chocolate cookies £40 from www.cookiegirl.co.uk

Collated results from the trial run of Edible Presents

Product	Milk chocolate truffles
	Gingerbread
	Oat and vanilla shortbread cookies
	Chocolate and cream fudge

Gender	Male	Female	
Milk chocolate t	5	14	
Gingerbread	6	9	
Oat and vanilla	7	15	
Chocolate and	6	15	TOTAL
Total	24	53	77

Age range	18-22	23-27	28-32	33-37	38-42	43-47	48-52	53-57	58-62	63+	Total
Milk chocolate t	0	5	8	1	4	1	0	0	0	0	19
Gingerbread	1	1	5	0	3	3	2	0	0	0	15
Oat and vanilla	1	4	7	2	3	3	2	0	0	0	22
Chocolate and	1	4	6	1	5	3	0	0	0	0	20

Appearance	5	4	3	2	1	Total
Milk chocolate t	5	11	3	0	0	19
Gingerbread	5	8	2	0	0	15
Oat and vanilla	9	9	4	0	0	22
Chocolate and	3	14	2	1	0	20

5	4	3	2	1
26%	58%	16%	0%	0%
33%	53%	13%	0%	0%
41%	41%	18%	0%	0%
15%	70%	10%	5%	0%

Smell	5	4	3	2	1	Total
Milk chocolate t	10	7	2	0	0	19
Gingerbread	11	3	1	0	0	15
Oat and vanilla	10	5	7	0	0	22
Chocolate and	7	9	4	0	0	20

5	4	3	2	1
53%	37%	11%	0%	0%
73%	20%	7%	0%	0%
45%	23%	32%	0%	0%
35%	45%	20%	0%	0%

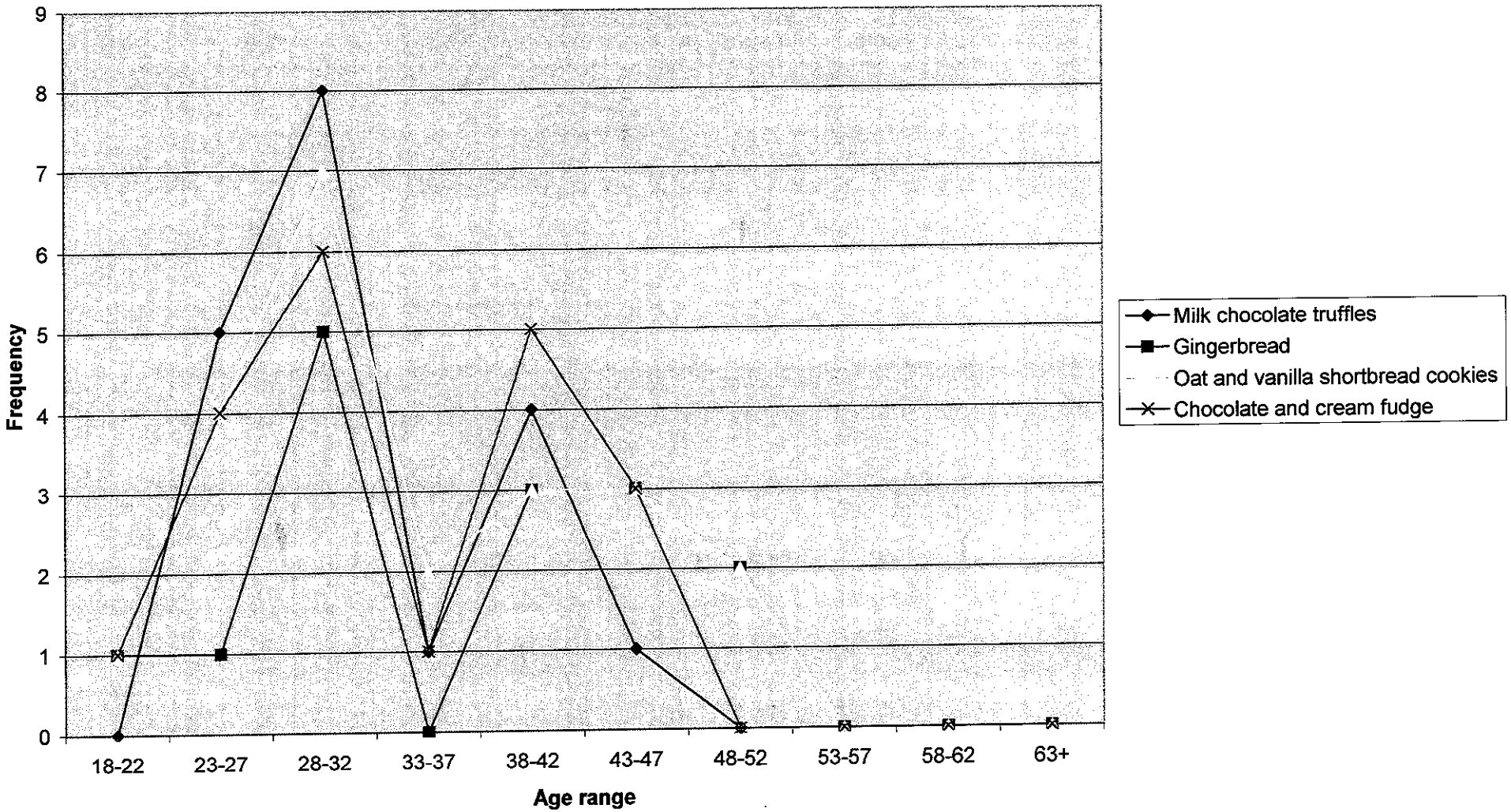
Taste	5	4	3	2	1	Total
Milk chocolate t	15	4	0	0	0	19
Gingerbread	12	4	0	0	0	16
Oat and vanilla	10	8	4	0	0	22
Chocolate and	8	6	5	1	0	20

5	4	3	2	1
79%	21%	0%	0%	0%
75%	25%	0%	0%	0%
45%	36%	18%	0%	0%
40%	30%	25%	5%	0%

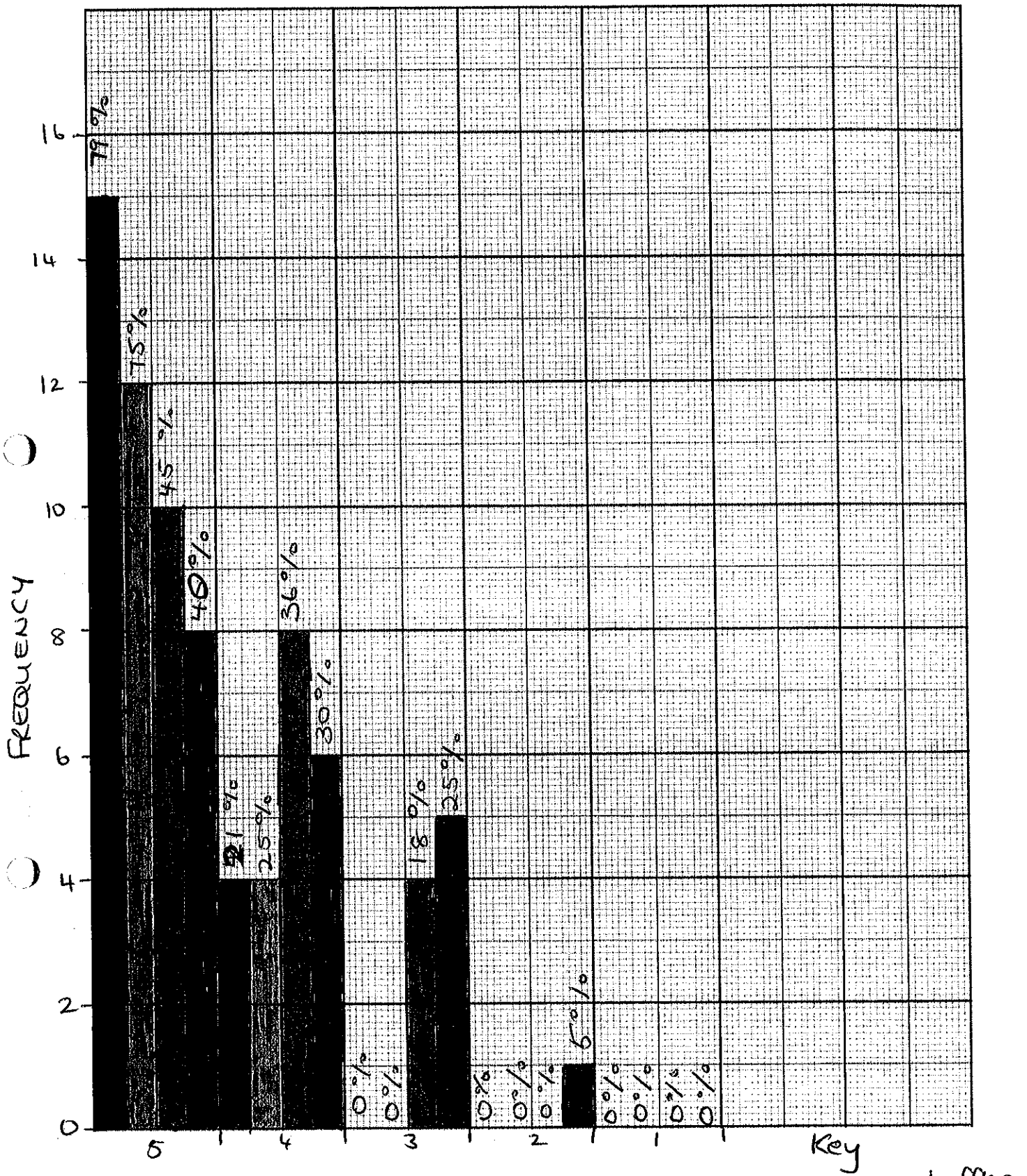
Present?	5	4	3	2	1	Total
Milk chocolate t	15	4	0	0	0	19
Gingerbread	13	1	2	0	0	16
Oat and vanilla	11	9	1	1	0	22
Chocolate and	7	6	6	1	0	20

5	4	3	2	1
79%	21%	0%	0%	0%
81%	6%	13%	0%	0%
50%	41%	5%	5%	0%
35%	30%	30%	0%	0%

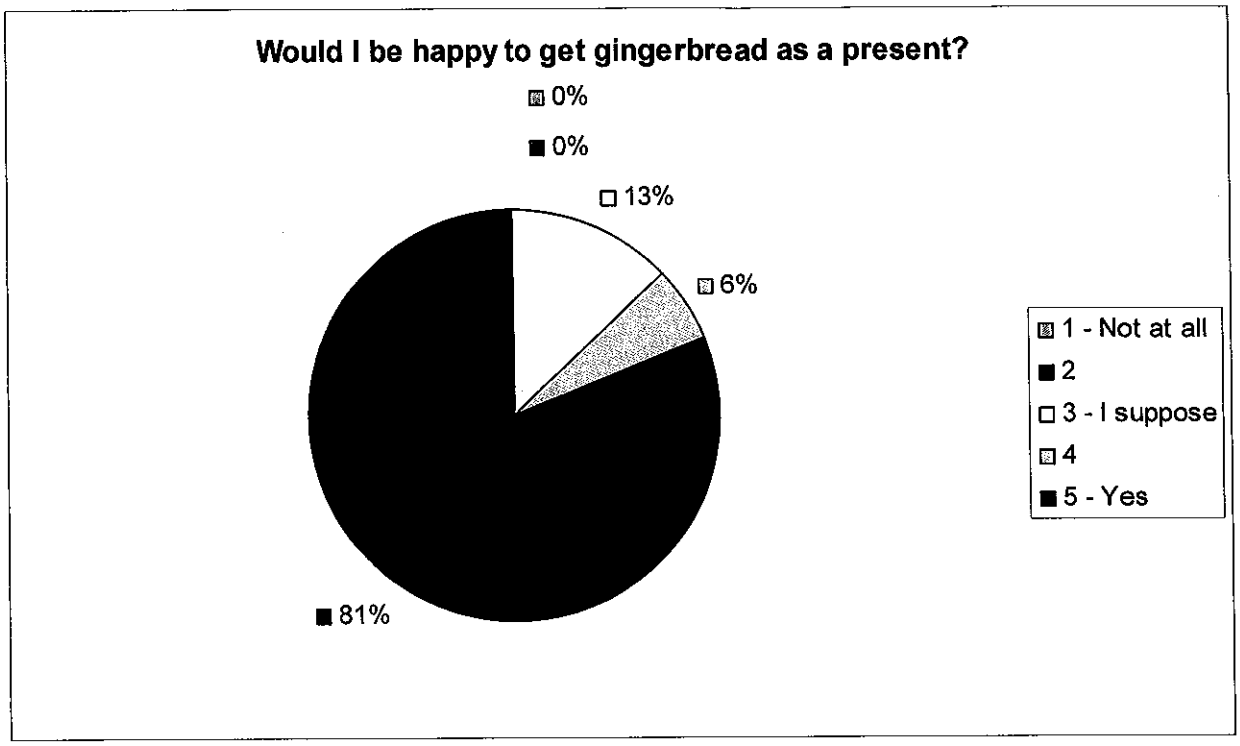
Line graph to show ages of tasters

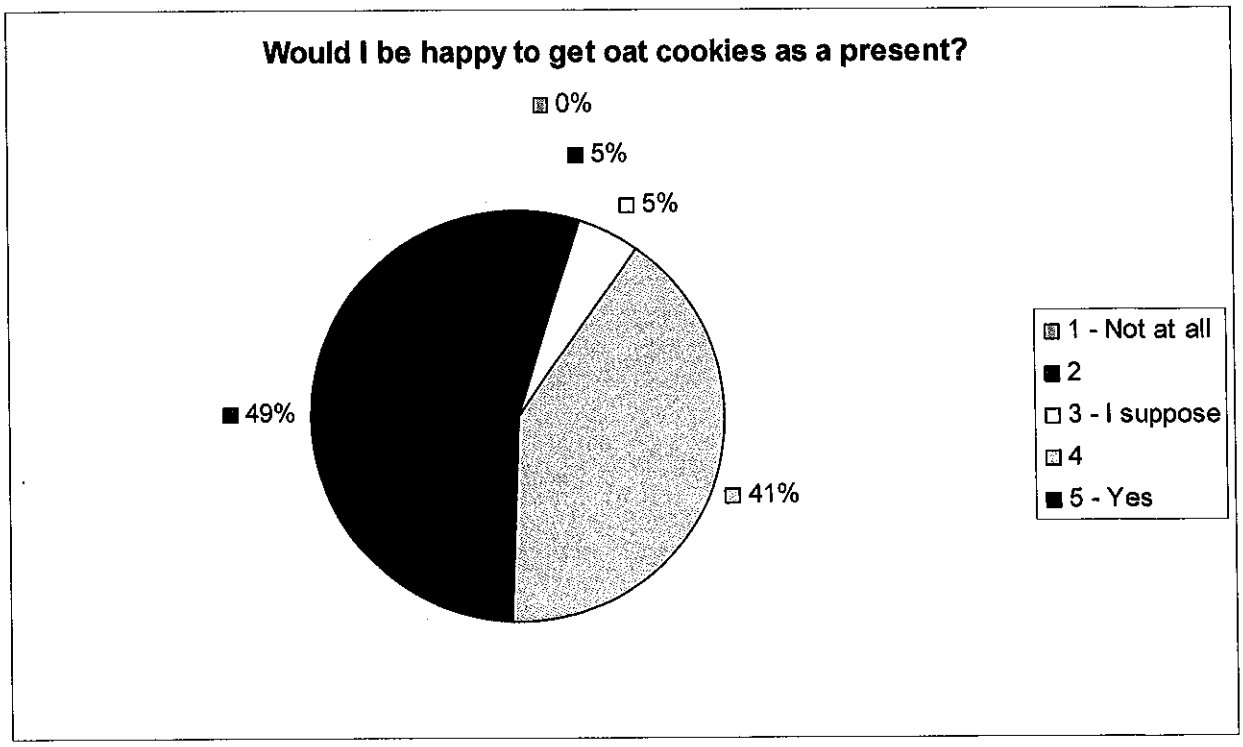


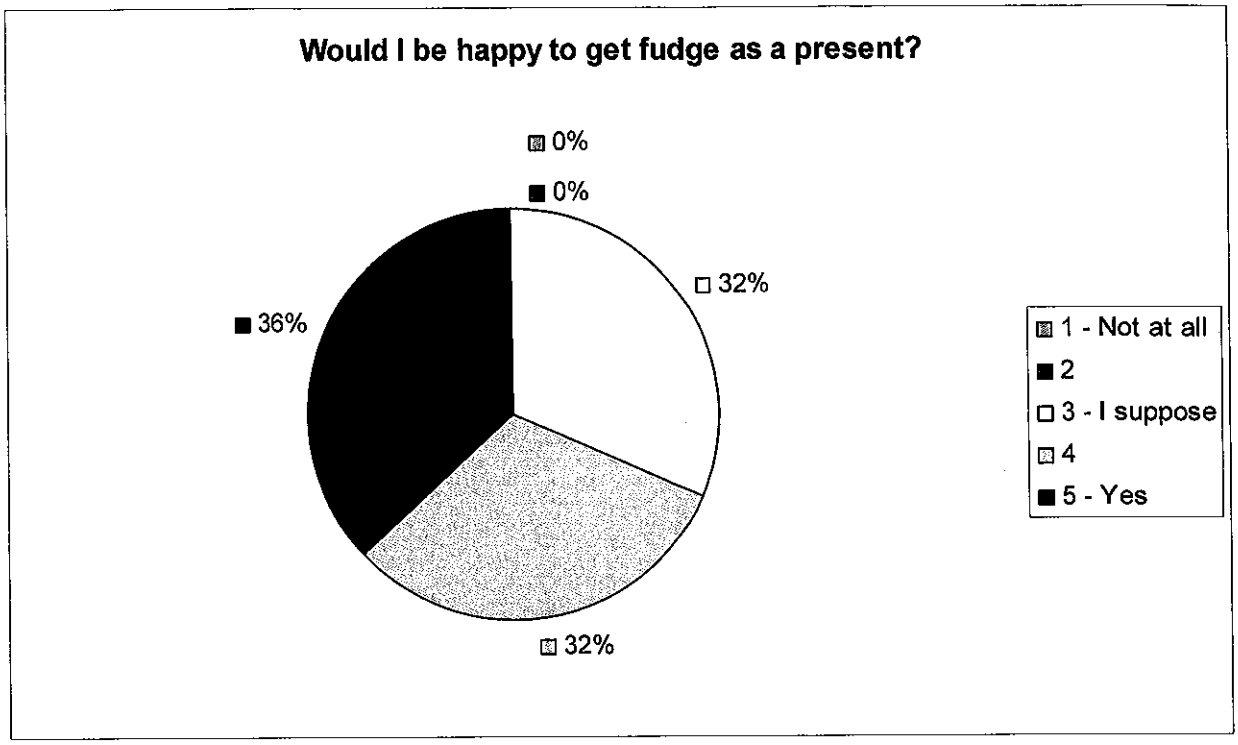
(Bar) Graph of 'taste' from trial



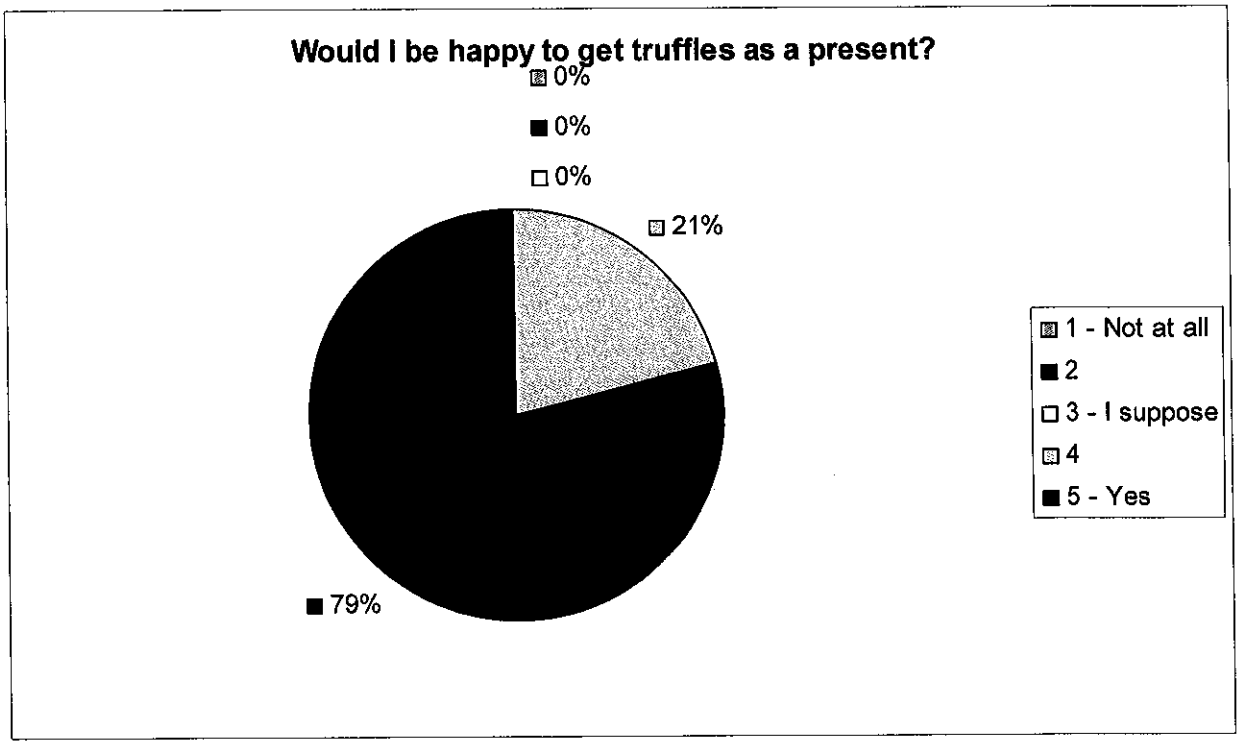
Comparing views on whether people would be happy to get these edible treats as presents.







These show that fudge is the least popular, combined with the taste results and how it looked before cutting up I am not going to use this.
Gingerbread and truffles very popular, oat cookies a close third, however there were no comments from reviewers to make me think not to use these.



Questionnaire on trial run of Edible Presents

Product:

1) Gender: *Male* *Female*

2) Age range: *18-22* *23-27* *28-32* *33-37*
38-42 *43-47* *48-52* *53-57*
58-62 *63+*

3) Do you like the appearance of the product?

Yes, most definitely				*Not at all*
5	4	3	2	1

4) Do you like the smell of the product?

Yes, most definitely				*Not at all*
5	4	3	2	1

5) Do you like the taste of the product?

Yes, most definitely				*Not at all*
5	4	3	2	1

6) Would you be happy to receive the product as a present if it were presented in a suitable way?

Yes, most definitely				*Not at all*
5	4	3	2	1

7) Is there anything you would change about the product?

Please complete this short survey by either typing the answer (for Product and Q7 or by putting your choice in bold) for each product you try and then return it to me either in email or by printing and giving to me.
Many thanks Emma Daniels

Product	Milk chocolate truffles

Gender	Male	Female
	5	14

Age range	18-22	23-27	28-32	33-37	38-42	43-47	48-52	53-57	58-62	63+
	0	5	8	1	4	1	0	0	0	0

Appearance				
5	4	3	2	1
5	11	3	0	0

Smell				
5	4	3	2	1
10	7	2	0	0

Taste				
5	4	3	2	1
15	4	0	0	0

Present?				
5	4	3	2	1
15	4			

Questionnaire on trial run of Edible Presents

Product: **Milk chocolate truffles**

1) Gender: *Male* 𝍸 *Female* 𝍸 𝍸 ||||

2) Age range: *18-22* *23-27* 𝍸 *28-32* 𝍸 ||| *33-37* |
38-42 |||| *43-47* | *48-52* *53-57*
58-62 *63+*

3) Do you like the appearance of the product?

Yes, most definitely				*Not at all*
5 𝍸	4 𝍸 𝍸	3 |||	2	1

4) Do you like the smell of the product?

Yes, most definitely				*Not at all*
5 𝍸 𝍸	4 𝍸 ||	3 ||	2	1

5) Do you like the taste of the product?

Yes, most definitely				*Not at all*
5 𝍸 𝍸 𝍸	4 ||||	3	2	1

6) Would you be happy to receive the product as a present if it were presented in a suitable way?

Yes, most definitely				*Not at all*
5 𝍸 𝍸 𝍸	4 ||||	3	2	1

7) If you were to choose a flavoured truffle what would you prefer? (E.g. alcoholic, fruit, ginger, white choc, plain choc)

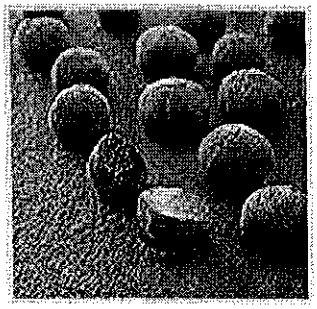
Please complete this short survey and then return it to me.

Many thanks Emma Daniels

Waitrose

Yum, Yum

Plain Chocolate Truffles



This recipe makes 45-65 truffles, so called because when dusted with cocoa powder they resemble those rare earthy little gems of fungus, and are similarly precious to all lovers of exciting food. 'Plain' indicates the nature of the chocolate here, because of course there is nothing 'plain' about the truffles.

Preparation time 30 minutes, plus 2½ hours cooling and setting time
Total time: 3 hours

Makes: 45-65 truffles

I used 300g fairtrade milk choc.

Ingredients

225g Waitrose Organic Plain Chocolate, broken into chocolate button-sized pieces
175ml double or whipping cream
Icing sugar,cocoa powder or nuts for rolling
Icing sugar for dusting

Cocoa too bitter. Mix of icing sugar & cocoa, perfect!

No! Avoid for those with allergies.

Method

1. Cover a large, heavy chopping board or a baking tray tightly and completely with clingfilm or waxed paper to place the truffles on to set.
2. Place the chocolate in a large mixing bowl at least 1.75 litres in capacity. In a small saucepan, bring the cream to a rolling boil and immediately pour over the broken chocolate. Blend thoroughly until all the chocolate is melted.
3. Allow the mixture, called a ganache, to cool, uncovered, completely for 1-1½ hours at room temperature until it is set. (You can speed up the process by placing the bowl in a sink filled with cold water - but don't allow any of the water to come into contact with the ganache.)

I left them overnight.

4. When the mixture has set, use a teaspoon to spoon out bite-sized pieces. Dust your hands lightly with icing sugar to prevent them sticking and roll the pieces into balls in the palms of your hands.
5. Immediately roll the truffles in sifted cocoa powder, icing sugar or finely chopped nuts and place on the prepared tray to set.

Cook's tips

The truffles can be kept, covered in an airtight container in the fridge, for at least a week. Sprinkle them with a little extra cocoa powder from a sieve or tea strainer at the last minute if they need freshening up.

Variation

You can vary the truffles by adding numerous other flavourings of your choice: For alcoholic truffles, add 75ml rum, brandy, Calvados (or any other alcohol you fancy) to the ganache before allowing to cool and set. Generally, the rougher the alcohol the better, as 'fine' alcohols tend to get lost in the depth of flavour of the chocolate. When you become familiar with working with chocolate, you can very gently melt about 175g chocolate and dip the truffles in it before rolling in the cocoa powder or other coating. This helps the coating stick and gives the truffles a contrasting 'crunch' as you bite into them. A chocolate coating will also help them to keep longer. For milk or white chocolate truffles, simply replace the 225g Waitrose Plain Chocolate with 300g Waitrose Organic White Chocolate or Waitrose Organic Milk Chocolate.

© Waitrose.

Product	Oat and vanilla shortbread cookies

Gender	Male	Female
	7	15

Age range	18-22	23-27	28-32	33-37	38-42	43-47	48-52	53-57	58-62	63+
	1	4	7	2	3	3	2	0	0	0

Appearance				
5	4	3	2	1
9	9	4	0	0

Smell				
5	4	3	2	1
10	5	7	0	0

Taste				
5	4	3	2	1
10	8	4	0	0

Present?				
5	4	3	2	1
11	9	1	1	0

Questionnaire on trial run of Edible Presents

Product: Vanilla & Oat Cookies

1) Gender: *Male* 7 *Female* 17

2) Age range: *18-22* 1 *23-27* 4 *28-32* 12 *33-37* 2 *38-42* 3 *43-47* 3 *48-52* 2 *53-57* *58-62* *63+*

3) Do you like the appearance of the product?

Yes, most definitely *Not at all*

5 14 4 14 3 4 2 1

4) Do you like the smell of the product?

Yes, most definitely *Not at all*

5 12 4 7 3 7 2 1

5) Do you like the taste of the product?

Yes, most definitely *Not at all*

5 12 4 13 3 4 2 1

6) Would you be happy to receive the product as a present if it were presented in a suitable way?

Yes, most definitely *Not at all*

5 11 4 9 3 1 2 1

7) Is there anything you would change about the product?

POSITIVE ✓

Oat & Vanilla Shortbread Cookies.

MAKES ABOUT 40 COOKIES

200g (7oz) butter, softened
100g (3½oz) icing sugar, sifted
1 tsp vanilla extract
200g (7oz) plain flour
½ tsp baking powder
100g (3½oz) porridge oats
Caster sugar, for sprinkling

The oats give these cookies a wonderful crumbly texture in this delicious variation on the classic shortbread biscuit.

1 Preheat the oven to 180°C (350°F), Gas mark 4.
2 Cream the butter in a large bowl or in an electric food mixer until soft. Add the icing sugar and vanilla extract and beat until the mixture is light and fluffy.
3 Sift in the flour and baking powder, then stir in the oats and bring the mixture together to form a dough.
4 Using a sheet of cling film to cover the dough, roll it into a log about 30cm (12in) long and 6cm (2½in) in diameter. Allow to chill in the fridge, covered in the cling film, for about 30 minutes until firm.
5 Remove the cling film, slice the log into rounds about 5mm (¼in) thick and place slightly apart on a baking tray lined with parchment paper. Bake in the oven for 15 minutes or until light golden brown and dry to the touch.
6 Carefully transfer the cookies to a wire rack to cool.

I used my hands it was easier than a spoon!

Perfect time in my oven.

Product	Gingerbread

Gender	Male	Female
	6	9

Age range	18-22	23-27	28-32	33-37	38-42	43-47	48-52	53-57	58-62	63+
	1	1	5	0	3	3	2	0	0	0

Appearance				
5	4	3	2	1
5	8	2	0	0

Smell				
5	4	3	2	1
11	3	1	0	0

Taste				
5	4	3	2	1
12	4	0	0	0

Present?				
5	4	3	2	1
12	1	2	0	0

Questionnaire on trial run of Edible Presents

Product: Gingerbread.

1) Gender: *Male* 6 *Female* 9

2) Age range: *18-22* 1 *23-27* 1 *28-32* 5 *33-37*
38-42 3 *43-47* 4 *48-52* 2 *53-57*
58-62 *63+*

3) Do you like the appearance of the product?

Yes, most definitely *Not at all*
5 5 4 8 3 2 2 1

4) Do you like the smell of the product?

Yes, most definitely *Not at all*
5 7 4 4 3 1 2 1

5) Do you like the taste of the product?

Yes, most definitely *Not at all*
5 7 4 4 3 2 1

6) Would you be happy to receive the product as a present if it were presented in a suitable way?

Yes, most definitely *Not at all*
5 7 4 1 3 2 2 1

7) Is there anything you would change about the product?

LIGHTLY GOLDEN AND WELL SPICED, THESE ARE RICHER THAN THE USUAL GINGERBREAD MEN, BUT FOR A DEEPER COLOUR REPLACE THE LIGHT MUSCOVADO SUGAR WITH DARK MUSCOVADO.

Gingerbread shapes

350 g plain flour
1 tablespoon ground ginger
1 teaspoon bicarbonate of soda
1 teaspoon ground cinnamon
175 g unsalted butter
150 g light muscovado sugar
4 tablespoons golden syrup

To decorate

royal or glacé icing, or writing icing pens, ribbons, edible silver balls (see Suppliers, page 94)

shaped biscuit cutters

several baking trays, lined with non-stick baking paper

MAKES ABOUT 18 MEDIUM OR 12 LARGE

Sift the flour, ginger, bicarbonate of soda and cinnamon into a bowl.

Put the butter, sugar and golden syrup into a pan large enough to hold all the ingredients. Set over low heat to melt very gently. Remove the pan from the heat and add all the sieved ingredients. Mix thoroughly with a wooden spoon to make a firm dough. Leave until cool enough to handle. Turn out onto a work surface and knead gently to make a neat ball, then wrap in clingfilm and chill until firm, about 20 minutes.

Preheat the oven to 180°C (350°F) Gas 4.

Remove the dough from the fridge, unwrap and roll out on a lightly floured work surface until 5 mm thick. Dip the biscuit cutters in flour and cut out shapes. Gather up the trimmings and re-roll, then cut out more shapes. Arrange slightly apart on the prepared trays. Bake in the oven for 8–10 minutes until lightly browned. If using as decorations, use a skewer or cocktail stick to make a small hole at the top of each shape large enough to thread a ribbon through. Leave to cool completely, then decorate with royal icing (see below) or glacé icing (page 16), or use a writing icing pen. Add silver balls while the icing is wet, but wait until the icing is thoroughly dry before threading with ribbon. Store the shapes in an airtight container and eat within 1 week.

Royal icing – This can be coloured with a few drops of icing food colouring and hardens as it dries. It is easily piped using a greaseproof paper icing bag with a fine writing tip or with the tip of the bag snipped off. Sift 200 g icing sugar into a bowl and stir in an egg white to make an icing that is stiff but can be piped or spread. Spoon into the icing bag and snip off the point when ready to decorate.

Product	Chocolate and cream fudge

Gender	Male	Female
	6	15

Age range	18-22	23-27	28-32	33-37	38-42	43-47	48-52	53-57	58-62	63+
	1	4	6	1	5	3	0	0	0	0

Appearance				
5	4	3	2	1
3	14	2	1	0

Smell				
5	4	3	2	1
7	9	4	0	0

Taste				
5	4	3	2	1
8	6	5	1	0

Present?				
5	4	3	2	1
7	6	6	1	0

Collated results.

Questionnaire on trial run of Edible Presents

Product: Chocolate fudge.

1) Gender: *Male* 𝍸 *Female* 𝍸 𝍸 𝍸

2) Age range:

18-22 𝍸	*23-27* 𝍸	*28-32* 𝍸	*33-37* 𝍸	*38-42* 𝍸
43-47 𝍸	*48-52*	*53-57*	*58-62*	*63+*

3) Do you like the appearance of the product?

Yes, most definitely				*Not at all*
5 𝍸	4 𝍸 𝍸 𝍸	3 𝍸	2 𝍸	1

4) Do you like the smell of the product?

Yes, most definitely				*Not at all*
5 𝍸	4 𝍸 𝍸	3 𝍸	2	1

5) Do you like the taste of the product?

Yes, most definitely				*Not at all*
5 𝍸	4 𝍸	3 𝍸	2 𝍸	1

6) Would you be happy to receive the product as a present if it were presented in a suitable way?

Yes, most definitely				*Not at all*
5 𝍸	4 𝍸	3 𝍸	2 𝍸	1

7) Is there anything you would change about the product?

Possible ?

A QUICK AND EASY RECIPE WITH A RICH FLAVOUR. AND SINCE ALMOST EVERYONE LOVES FUDGE, AN OFFERING OF A FEW SQUARES OF THIS WILL PUT A SMILE ON ANYONE'S FACE.

Chocolate and cream fudge

100 g dark chocolate, coarsely chopped
55 g unsalted butter, diced
2 tablespoons single or whipping cream
1 teaspoon vanilla extract or dark rum
1 tablespoon golden syrup
225 g icing sugar, sifted

a shallow, 18-cm square tin, greased

MAKES 20 SQUARES

Melt the chocolate and butter in a heatproof bowl set over a pan of steaming but not boiling water. Do not let the base of the bowl touch the water. Stir frequently until melted, then remove the bowl from the heat and gently stir in the cream, then the vanilla extract, followed by the golden syrup.

Using a wooden spoon, then your hands, work in the icing sugar 1 tablespoon at a time, to make a thick, smooth fudge. If the mixture starts to stiffen before all the sugar has been incorporated, return the bowl to the heat for a minute or so.

Transfer the mixture to the prepared tin and press in evenly. Chill until firm, then turn out and cut into squares with a large, sharp knife. Keep in the fridge and eat within 10 days.

The butter seemed to separate during this stage. Although it did not seem to affect the taste it did not look attractive.

Why? How do I avoid this?

PEANUT BRITTLE WITH ART AND SOUL

BURNT
X
00

Makes approx. 400g

200g caster sugar
60ml water
150g golden syrup
150g salted peanuts
1 1/2 teaspoons vanilla extract
25g soft butter
1 1/4 teaspoons bicarbonate of soda

This title isn't a boast, but a name to denote provenance. It's a recipe given to me at my greedy request, by the cook-and-a-half, Art Smith. True, I've slightly simplified it, but only because I don't have his deserved confidence, so I make my batch smaller, and leave out the difficult technical bits.

But even so, what this makes is fabulous: you really have to steel yourself to give it away.

❄ Get out a large sheet of Bake-O-Glide and place on a baking sheet (or put some foil on the sheet and butter it). Sit it by the stove, waiting to receive the brittle once it's ready to pour.

❄ Put the sugar, water and syrup into a pan, bring to the boil gently, then turn up the heat and let it boil seriously for 10 minutes. It will be smoking by then, so be warned!

❄ Take the pan off the heat and, with a wooden spoon, stir in the nuts, followed by the vanilla, butter and bicarbonate of soda. You will have a golden, frothy, hot and gooey mixture.

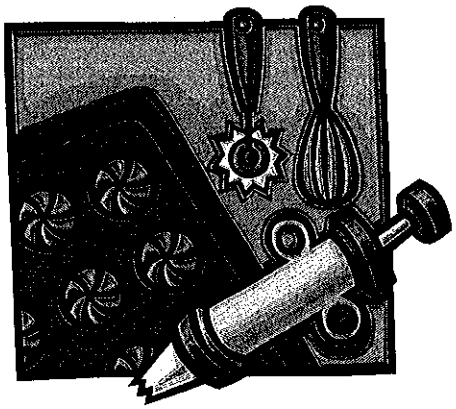
❄ Pour this briskly onto the waiting parchment or foil, using your wooden spoon to coax and pull it to make a nut-studded sheet, puddle-shaped though it may be, rather than a heap.

❄ Leave it to cool, then break into pieces and store in an airtight container or box; or bag up to give at once as presents. You'll get about 400g in total, and it's up to you how much you want to put in each packet, really. I find it easier to do several small batches like this, rather than multiplying quantities as I cook.

I did this and while it looked nice it clearly tasted burnt. Was not evaluated by the general public. Just binned instead!!

AKE AHEAD TIP:
ake the brittle up to 1 week before eating or
ing. Store in airtight bags or containers in a dry,
n-humid environment. Once opened, eat within 7
10 days.

Filming, editing & Youtube



Extended Project by Emma [redacted]

Milk chocolate truffles feedback

All 3 videos were very good. The recipes seem quite easy to follow as well. Nice kitchen too! They taste nice too!
MG

Having watched all three video demonstrations it has been nice to see someone in a everyday environment cooking and not in a large impersonal studio. You approached it with a relaxed and easy understood way and you were very clear in your explanations. It makes me want to get into my kitchen and start cooking (only if I had the time). Keep up the good work and do more of these as I'm sure it gives people ideas of things to make and shows them it can be done.
AN

A very well presented easy to follow video.
It's made to look very easy and has inspired me to have a go myself - especially at the truffles as you could serve them after a dinner party or as suggested give them as gift - like the presentation in the cone as well, simple yet effective!!!
CY

The ice cream cone is a great idea! - it makes the whole look of the present more appealing. I liked the fact also that you teamed it up at the end with a nice bottle of wine my kind of present.

Over and out ☺
KO

Chocolate truffles - really yummy and an interesting video to watch but not my favourite as it didn't involve that much actual 'cooking'? Again well presented and clearly laid out but we didn't see as much of Emma either.
HB

Anyone who knows me will testify that I am a disaster in the kitchen! But I am sure that even I will be able to follow this simple step-by-step video and bake some delicious cookies. Wish me luck!
LB

What a star!! The presents look fab, and so does the presenter! I will have to go shopping and try them with the tiddlypeeps next week - the instructions seem easy to follow. There is no way my kitchen can match up in cleanliness and co-ordinating accessories though! I am very impressed!
WB

Great work! looking forward to trying out the truffles!
AR

Feedback from cookies video

Really yummy recipe which I must try. Very professional delivery, great photography - clear, steady camera work, good close ups.
Simple, easy to follow instructions which gave me a great deal of confidence and encouragement in trying a new recipe.

Just brilliant.
MG

A really smashing film and the biscuits tasted first class! No real criticism. Maybe - after listing each ingredient to reinforce it and give extra moments for the viewer to take it in, you could have printed what they were on the screen. In a similar way, if any of the ingredients can be substituted or changed you might want the new ingredient to flash up on screen at the right moment. (You didn't get all the mixture off the wooden spoon in the mixing bowl!!).

GOK

Very professional delivery, good photography.
AA

A clear and engaging presentation of how to make a simple but very delicious biscuit. Easy to follow and well explained. It was reassuring to see how the biscuit dough crumbled slightly when you cut it but you squidged it back together
HB

Gingerbread video comments

Just watched the vid, I'm not a member on You Tube but I'd give it 5 out of 5.
I liked the way that it is clear before hand not only what ingredients you need but also equipment (not many people/programmes tell you that)
I liked the little hints and tips provided - always useful and I liked spotting the various changed objects in the corner!!!!
As the last one very professional and easy to follow!!!
CY

4 stars - It was a very professional performance with well explained instructions and an extremely clean kitchen with sparkly spoons!

Well done :)
KO

Easy to watch and understand - may try it with my toddler as it looks lot so fun!
NW

Gingerbread people - I love my mini-me and it was the best gingerbread I'd ever had, so much better than shop bought! Another clear and interesting presentation that would definitely encourage me to have a go.
HB



Edible Presents - Oat and vanilla shortbread coc
6:58
Added: 1 week ago
From: tashdog09
Views: 146

All Comments (9 total) Options

Post a new comment

sarahcook212 (1 week ago) Reply | Spam | Remove | Block User +1

Clear and easy to follow! Yummy biscuits.

SCSA2010 (1 week ago) Reply | Spam | Remove | Block User +1

Really yummy recipe which I must try. Very professional delivery, great photography - clear, steady camera work, good close ups. Simple, easy to follow instructions which gave me a great deal of confidence and encouragement in trying a new recipe.

The best way for a non-cook like me to cook!

Just brilliant.

Madmags.

thebestannette (1 week ago) Reply | Spam | Remove | Block User +1

The video was easy to follow and equipment and indregients needed were easily identifible. I thought that the presenter was friendly and clear in her instructions. Loved the look of the cookies and I thought that the music at the start and end reminded me of my childhood.

DesertRider999 (1 week ago) Reply | Spam | Remove | Block User +1

Superb Video Emma - Very well produced with clear dialogue. I like the strategically placed books (with spectacles) how many did you read during the production?
Cheers Steve

BuffalosRule (1 week ago) Reply | Spam | Remove | Block User +1

Nigella eat your heart out - well done Emma. I am a fellow baker and wannabe domestic goddess - I may well try this recipe! The method and instructions are clear and well presented - well done.

Lisa

1nic1982 (1 week ago) Reply | Spam | Remove | Block User +1

Great debut video... excellent presentation skills, simple yet effective camerawork and a yummy finished product!! Loved it well done!

carolynscats (1 week ago) Reply | Spam | Remove | Block User +1

Great video, fab presentation skills. Easy to follow recipe. Does your kitchen always look so tidy?

tashdog09 (1 day ago) Reply | Remove

Hi carolyncats, thanks for your kind words, and no I can only dream of always having such a tidy kitchen ;0)

TinkabellT (1 week ago) Reply | Spam | Remove | Block User +1

Easy step by step instructions to creating a tasty cookie, I have tried them and they are yummy. :0)

crogers5 (2 days ago) Reply | Spam | Remove | Block User +1

The cookies look fabulous, if I was the cookie monster I would go chomp chomp chomp chomp chomp!!

Comment on this video

★★★★★ 6 ratings 93 views

Favourite → Share Playlists Flag

Send Video Facebook Bebo (more share options)

▶ Statistics & Data

▶ Video Responses (0) Post a Video Response

▼ Text Comments (7) Options Post a Text Comment

DesertRider999 (1 day ago) Reply | Spam | Remove | Block User 0

Brilliant video, easy to follow with clear instructions. My stomach is rumbling already :0)

TinkabellT (1 day ago) Reply | Spam | Remove | Block User 0

The best gingerbread ever!!!

tashdog09 (1 day ago) Reply | Remove

Remember cooking time could be anything from 8-15 mins so keep an eye on these golden treats!

crogers5 (2 days ago) Reply | Spam | Remove | Block User +1

After watching this video, I have made the ginger bread and it was lovely, I would recommend it everyone!!

thebestannette (5 days ago) Reply | Spam | Remove | Block User +1

Your looking good girl. Easy to follow yet again abd they look good enough to eat.

carolynscats (6 days ago) Reply | Spam | Remove | Block User +1

Another easy to follow video. They look yummy!

1nic1982 (6 days ago) Reply | Spam | Remove | Block User +1

Another great video and a lovely simplified recipe!! i wouldnt mind receiving edible presents like these :)

sarahcook212 (6 days ago) Reply | Spam | Remove | Block User +1

It looks easy peasy. This one is slow enough to keep up with as you make them.

View all 7 comments



Edible Presents 3 - Chocolate Truffles

7:05
Added: 6 days ago
From: tashdog09
Views: 60

All Comments (7 total) Options

Post a new comment

1nic1982 (6 days ago) Reply | Spam | Remove | Block User +2

You make it look so easy, im not sure mine would turn out so well but may give it a try!! Great presentation, loved the look and the delivery was perfect!!! They look delicious

thebestannette (5 days ago) Reply | Spam | Remove | Block User +2

I love chocolate so I will definately try this recipe. Loved the lillies and bumble bee and the end presentation looks fab.

crogers5 (2 days ago) Reply | Spam | Remove | Block User +2

I really enjoyed this video, it looks very easy to follow and the result looks fantastic, the song was a nice touch. Who's it by?

> **tashdog09** (1 day ago) Reply | Remove
>
> Thanks crogers! The song is by Kate Rusby, called Village Green Preservation Society

BuffalosRule (1 day ago) Reply | Spam | Remove | Block User 0

Another good one - super easy and so nicely presented. Does your kitchen look like that all the time? ;o) Will defiately be having a go at these ones...

TinkabellT (1 day ago) Reply | Spam | Remove | Block User 0

need to try these but they look as good as the gingerbred!!

sarahcook212 (1 day ago) Reply | Spam | Remove | Block User 0

Look and taste delicious. I will definately be trying this recipe!

DesertRider999 (1 day ago) Reply | Spam | Remove | Block User 0

Another excellent video to add to the collection. Clear dialogue, easy to understand instruction and great delivery - you're a natural !!

Comment on this video

Search Support Enter keyword or serial number
Search tips and advanced search

A lifesaver !!
oo

iMovie 8.0 Help

Starting a new video project

Before you can add titles, transitions, or additional audio to your video, you first create a video project. Changes you make video in the project don't affect the video in your source video library.

To start a new video project:

1. Choose File > New Project or click the Plus (+) button in the Project Library, and then type a name for the project.

2. Choose a screen format from the Aspect Ratio pop-up menu:

   Widescreen (16:9): Makes the movie appear much wider than it is high. Widescreen movies are optimized for viewing on high-definition (HD) TVs. When viewed on a standard television or computer monitor, they appear with black areas above and below (sometimes referred to as "letterbox").

   iPhone (3:2): Produces a movie of the best size for viewing on an iPhone.

   Standard (4:3): Makes the movie more square in shape. When viewed on a standard TV or computer monitor, these movies can fill the screen. When viewed on an HD TV, they appear with black areas on the left and right of the video (sometimes referred to as "pillarbox").

3. To include titles and transitions styled after Apple-designed themes in your project, choose a theme. You can choose Photo Album, Bulletin Board, Comic Book, Scrapbook, or Filmstrip. Move the pointer over a theme to see a preview.

   If you choose a theme, you can still include standard, non-themed transitions and titles in your project.

   You can always set or change the theme for your project if you change your mind later.

4. If you want to set your project to automatically include transition effects between video clips as you add them, do one of the following:

   - If you didn't choose a theme for your project, select "Automatically add," and then choose a transition style from the pop-up menu.

     As you add clips to your project, iMovie automatically inserts the selected transition style between clips.

   - If you chose a theme for your project, transitions are automatically added by default.

As you add video clips to your project, iMovie automatically inserts cross-dissolve transitions and transitions based on the theme between clips. And iMovie also adds a theme-styled introductory title over the first clip in your project, and a theme-styled credits title over the last clip.

If you don't want transitions and beginning and end titles to be added automatically, deselect "Automatically add transitions and titles."

5. Click Create.

6. To add video to your project, select some video frames from a clip in one of your Events, and then drag the selected frames into the project. Or click the "Add to Project" button or press E. Continue adding as much video as you want.

The filmstrips in the Event are marked with a color stripe to indicate that they contain video frames that are used in a video project. You can add the same video to multiple projects.

Keywords: khelp kimovie

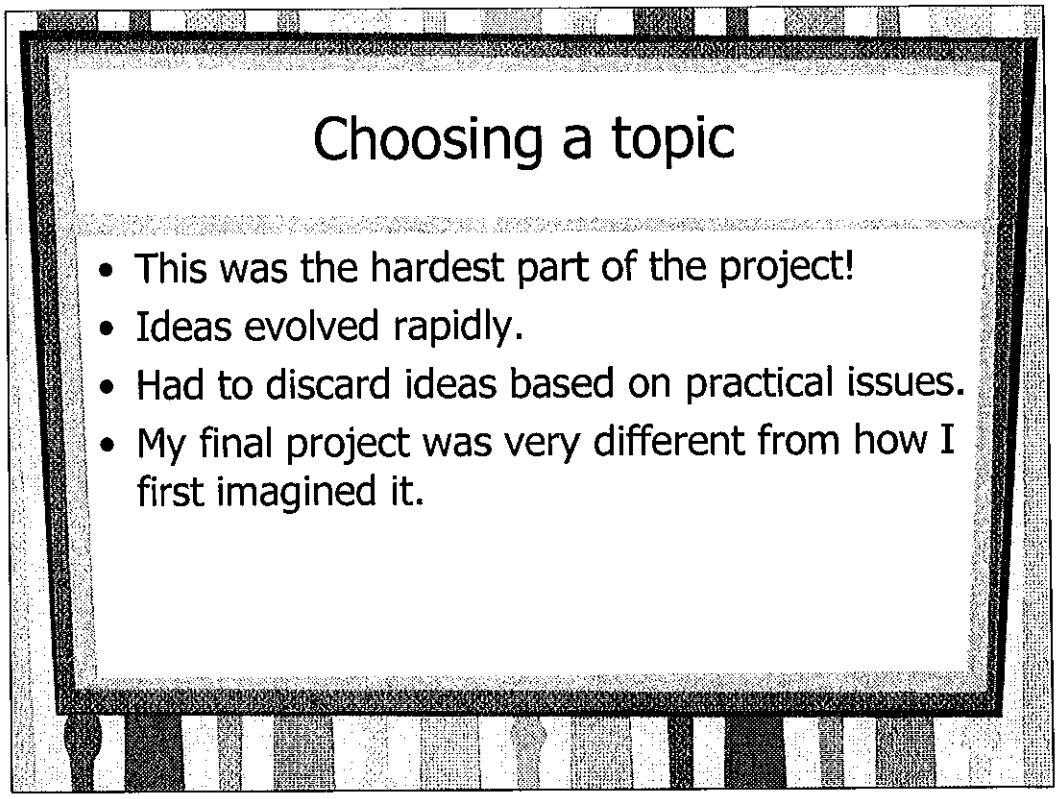
Presentation



Extended Project by Emma [redacted]

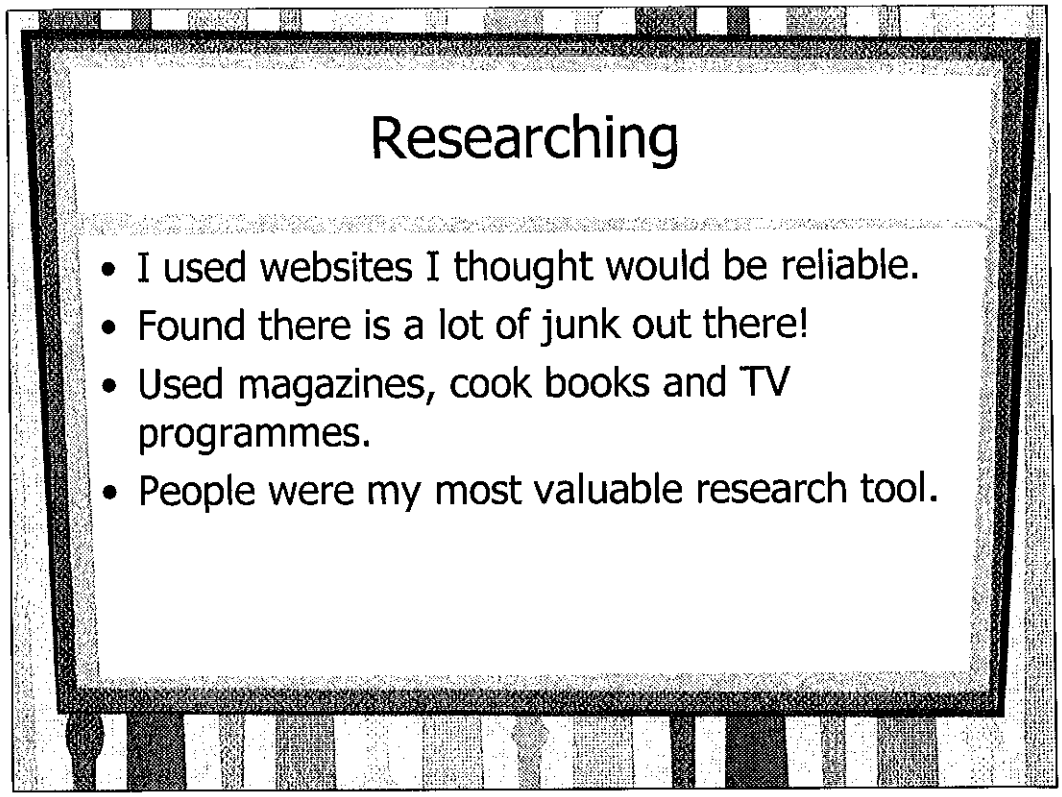


Welcome to my presentation on my Extended Project. I hope to tell you about the journey this has taken me on and where I ended up! There will be an opportunity for any questions at the end.



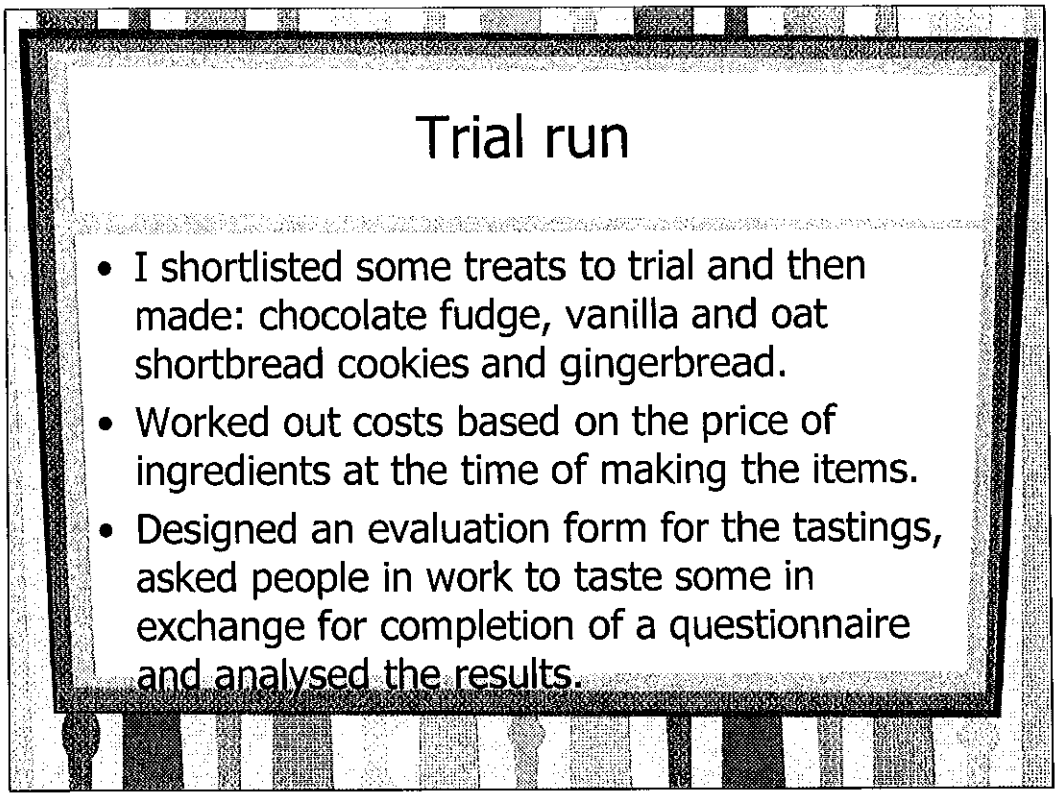
I talked to my friends and also my supervisor about what to do. I thought about my interests, and which one I could really expand on in terms of knowledge skills etc.

I initially thought of doing a photo shoot (like a magazine spread) with captions. I decided this was already widely done in magazines, and I would not really learn much from it. I then wanted to do a 'cook along live' but had nowhere to do this (multiple ovens and equipment etc). I have never used a video camera before, and I was also decidedly uncomfortable about being filmed (out of my comfort zone you could say) so decided to do what eventually became my finished films!



I looked at lots of resources but ended up directly using just 5 recipes.

Getting feedback from people is hard, as they are busy with other things. I also found you need to be specific in what you want to hear from them e.g. comment on taste, would they be happy to get it as a present etc.

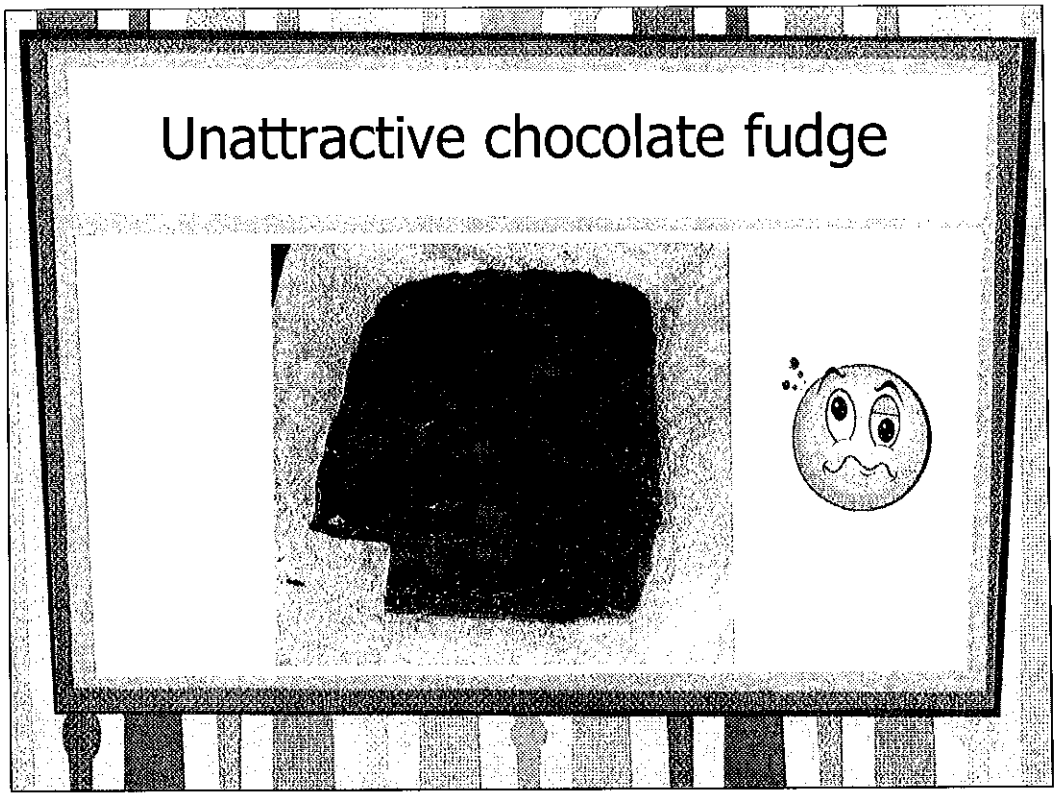


Bribery was needed to get the feedback, which even included having some pre-printed forms for people to complete. I did not get nearly as much feedback as I would have liked from the gingerbread. People ate them, told me they would complete a evaluation and didn't!

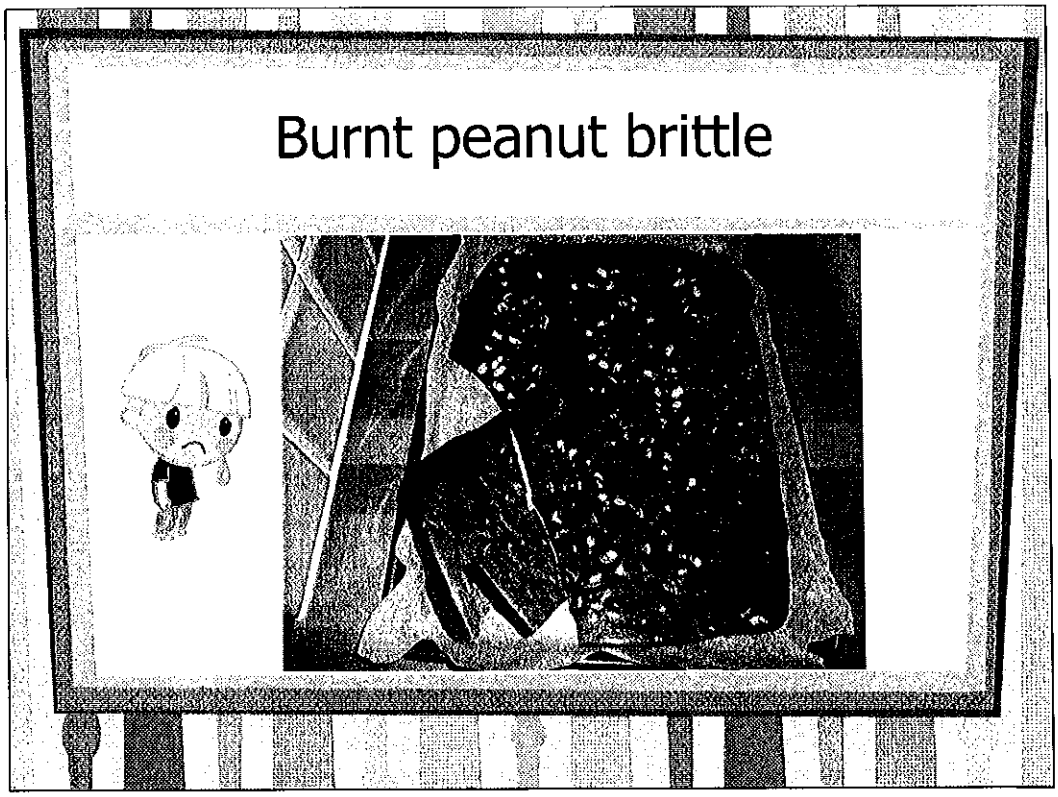
I ended up getting 77 opinions (aged 23-52) on the 4 trials. These were mainly women, so perhaps biased?



16 people out of 16 gave the maximum score for the taste of gingerbread, and that included some people who told me they didn't think they liked ginger flavoured biscuits!



Once cut up this did not look nearly so bad! 14/20 rated it either 4 or 5 out of 5 (70%) So quite positive. But I decided not to use this for an edible present video.



This looked lovely but tasted burnt, and so went straight in the bin.
It did not get to the public for feedback, it was not needed!

Trial run (2)

- From researching 'gifts' on sites such as Fortnum & Mason and Harrods I decided on doing one more trial....
- ...chocolate truffles

- The response from tasters....
- ...overwhelmingly positive!!



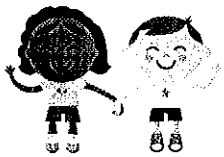
Chocolate truffles – found a recipe for dark chocolate.

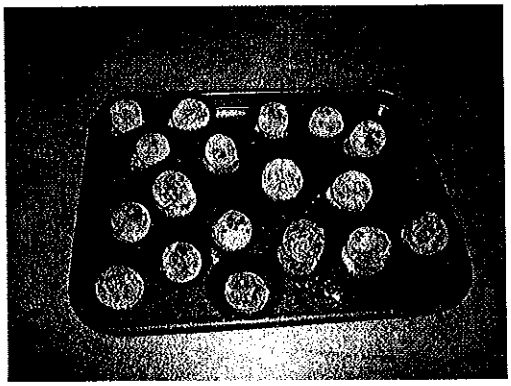
Adapted it to milk chocolate.

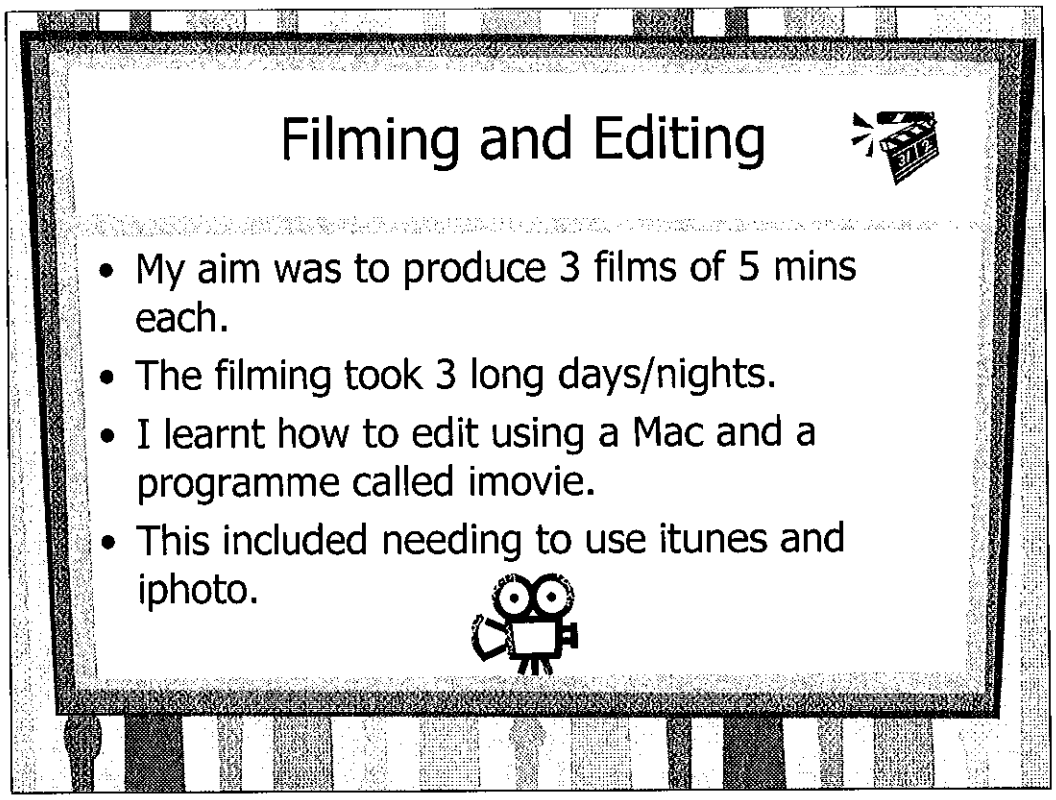
Cocoa powder coating too bitter for some, icing sugar too sweet.

Mix the two – perfect! 20 out of 20 rated these as 4 or 5 out of 5 in terms of taste. They were also much more positive about receiving these as a present than the fudge.

Tasty truffles

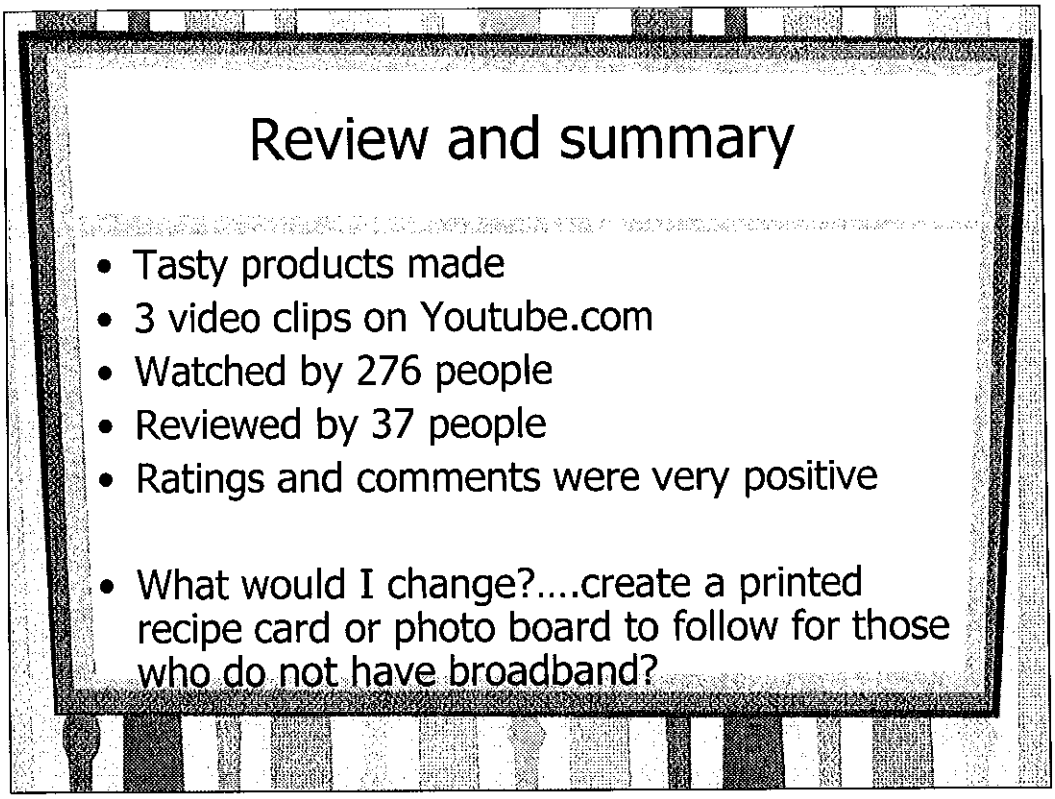






Some scenes took several takes as I messed up on my lines or other factors meant it was not suitable. In my plan I had not really allowed for this so it took longer than planned. I was also reliant on borrowing a video camera so when I could do the filming was not totally in my control.

I learnt how to use the programme as I used it. So the first edit took 3 ½ hours, which was a lot longer than I anticipated. As I got used to the software it was quicker to edit.



The printed cards would go along with the videos but I have no idea how I would link them to the youtube films.

I also intended to create packaging for the products. While I did a trial run of an origami box for truffles, I did not get time to complete it or do anything with it!

I enjoyed doing this project though I prefer cooking to being filmed!!

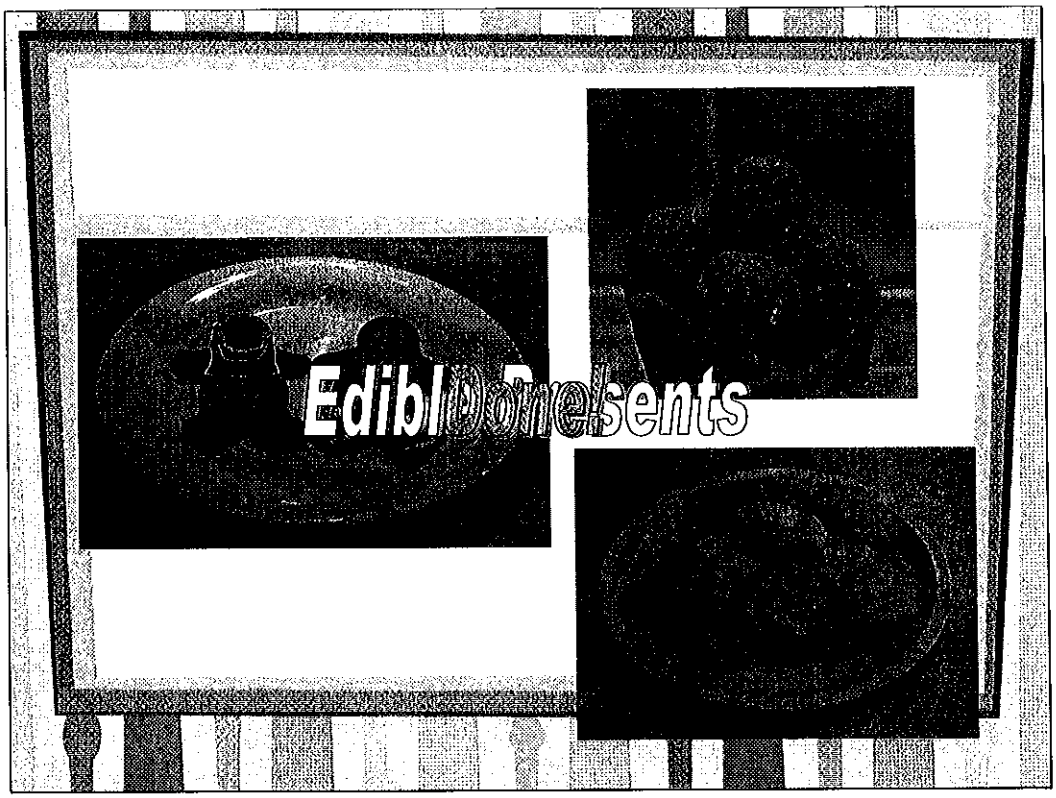
Oat and vanilla cookies – 140 views and 13 ratings

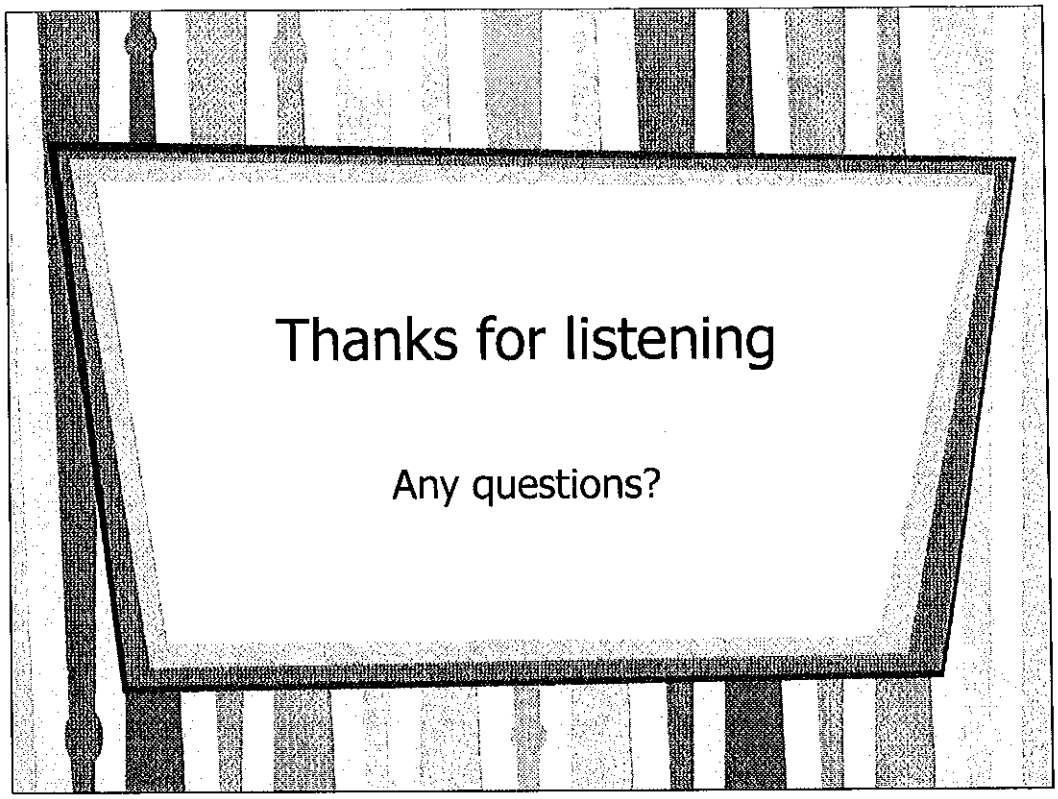
Gingerbread – 81 views and 10 ratings

Truffles – 55 views and 14 ratings

Some of the comments I received...

- Cookies - A clear and engaging presentation of how to make a simple but very delicious biscuit. Easy to follow and well explained. It was reassuring to see how the biscuit dough crumbled slightly when you cut it but you squidged it back together.
- Gingerbread - Easy to watch and understand - may try it with my toddler as it looks lots of fun!
- Truffles - Anyone who knows me will testify that I am a disaster in the kitchen! But I am sure that even I will be able to follow this simple step-by-step video and make some delicious truffles. Wish me luck!


Edible Presents



Questions asked

1) What made you pick the outfits/look?
2) Why were the films longer than you planned?
3) What do you feel you have learnt from doing this project?

Evaluation



Extended Project by Emma [redacted]

ridge Assessment

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Sort by: Title | Time | **Date Added** | Views | Rating



Edible Presents 3 - Chocolate Truffles

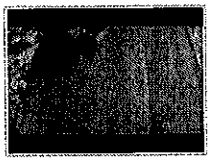
An easy to follow guide for making melt in the mouth truffles which will have recipients inviting you back to their house time after time!!

Added: Thu 13 Aug 2009 15:42:11 PDT
Time: 7:05
Views: 55
Rating: ★★★★½
Comments: 7
Responses: 0
Broadcast: Public
Raw File: medium.m4v

Live!

Play | Edit | Annotations | AudioSwap | Insight | Delete

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Edible Presents 2 - Gingerbread

How to cook gingerbread as an alternative present. Please note the video suggests 15 mins cooking time, however depending on your oven it could be as little as 8!!

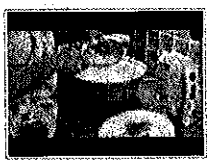
(more)

Added: Wed 12 Aug 2009 23:58:33 PDT
Time: 8:58
Views: 81
Rating: ★★★★★
Comments: 7
Responses: 0
Broadcast: Public
Raw File: medium.m4v

Live!

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Edible Presents - Oat and vanilla shortbread cookies

Cooking with Emma. How to make tasty treats to give to friends and save yourself money at the same time!

Added: Tue 11 Aug 2009 17:01:50 PDT
Time: 6:58
Views: 140
Rating: ★★★★★
Comments: 9
Responses: 0
Broadcast: Public
Raw File: medium.m4v

Live!

Play | Edit | Annotations | AudioSwap | Insight | Delete

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1 - 3 of 3

Evaluation

Upon completion of this project I have found many aspects enjoyable and equally others frustrating. However I am glad I did it as I have learnt many new things including IT skills and about peoples tastes.

What I have learnt

I learnt that having a free choice of project topic is brilliant but perhaps also the hardest thing about the course. I spent a long time deciding on what I wanted to do and how I was going to do it. This was a continually evolving process and my final outcome (the 3 films) was not what I originally intended to do, my idea evolved from a performance to the eventual artefacts. I learnt that the web is very unreliable as anyone can put recipes on there, but it doesn't mean they are reliable. I have learnt that the general public are at times a little unrealistic with their tastes and opinions, and therefore need to be taken with a pinch of salt.

The films

I ended up making 3 films which were each around 7 minutes long. I was pleased with how they looked when they were finished and editing was really easy using I-movie. However the whole process took me about twice the amount of time I had planned for so this meant several late nights. My internet connection was very variable so each film took almost an hour to upload to Youtube, this meant I had to set it running and leave it overnight. The second one failed to upload so this meant I had a delay in being able to give the link to people to view and rate.

My actual delivery was not perfect but hopefully this does not detract from the whole thing, nobody really commented about any mistakes, although some did think my use of language was amusing, particularly the phrase 'long log' which was not meant to be funny! The shots were perhaps not as dynamic as I would have like but I was limited by the video camera I was using as the focus was not as variable as I would have perhaps liked. Also during the filming of the gingerbread I realised my dough was not of the right consistency and would not combine to make a rollable dough. I ended up re-doing and therefore re-filming most of this film. This meant this film took twice as long as I planned to complete. I realised that I had used squeezy golden syrup, whereas normally I use the syrup in a tin. This was the only difference and so I ended up making this dough into mis-shapes for people to eat, which while they tasted fine were not as they were intended. The re-take was filmed using my normal syrup.

Choosing music was also tricky, partly due to there being so much music around, I needed to choose something fun, lighthearted and suited to the mood of each video. Whether or not I succeeded, I cannot say as there was only one comment from viewers on the music, in one of the films.

The presentation

I covered most of what I did during the project in my presentation, but I found it difficult to know how much detail to go into, so that I didn't bore people. I think including photos of my 'disasters' was good so that they realised that it did not all go to plan. Particularly as I had followed the recipe to the letter and

the peanut brittle was horribly burnt, and I had no reason for it! I was asked a few questions which I think I answered alright. But I wasn't able to explain how I chose the outfits for the films as I didn't really have a reason. I just chose them.

If I did it again?
I would perhaps script or plan the filming to try and speed up the process of filming and then editing as it would hopefully mean less retakes. I think I would also consider doing a still version, like you might find in a food magazine where captions accompany a series of still photographs. I would also make sure I left myself more time to gather feedback on the final outcome, as the first video had 6 days, the second 5 and the third only had 4 days in which people could give me feedback before I needed to finish my analysis and give my presentation, prior to tying up loose ends to hand my completed project to my supervisor.

The future
I would like to continue in my quest to convince people that cooking is easy and they should give it a go. However I am not sure that I will be making any more youtube videos as I did not feel particularly comfortable on camera. I think the next step is to start writing my own recipes or adapting existing ones rather than use them as they are. Where I put these though, I am not sure. Maybe I just need to start with my friends and hope they try them and pass them on. In an ideal world I would love to be the next 'Cookie Girl' providing a little happiness to office workers in the form of a biscuit, but I am not sure this is going to happen any time soon!

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