

Food Challenge

If you need help with
this idea see:

A Food technology
teacher

Nude food lunch

You are required to investigate, design, produce and evaluate a nude food lunch. You will select a box suitable to put your nude food lunch in and investigate a range of lunch ideas that meet the design brief. You will then select one option to produce in a safe and hygienic manner (the total number of lunch items to be produced will be discussed with your teacher). You are then required to submit a completed booklet and a photo-graph of your completed lunchbox items.

Design brief

You are to design, produce and evaluate your own nude food lunchbox. The nude food lunchbox options need to be able to be brought to school in a lunchbox without the need for additional packaging. The food items must contain three seasonal ingredients and one ingredient from each of the five food groups. The lunch must be able to be safely stored at room temperature until it is eaten at lunchtime and must look and taste delicious.

