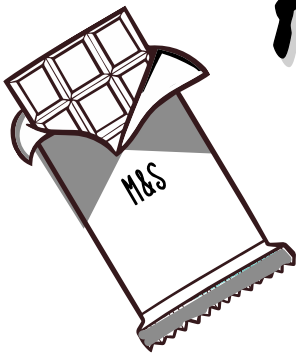


M&S ARCHIVE

PROOF OF
the pudding



At Home

Explore the science of baking and chocolate, and find out about our Chocolate Melt in the Middle Pudding.

Downloadable resources provided

- Short films;
 - Promoting the Pudding
 - Perfect Pudding?
 - Ice Cream film
- Invent a Pudding worksheet
- Taste Test score sheet
- Ice Cream instruction and observation sheets



You will need (not supplied with this pack)

- M&S Chocolate Melt in the Middle Puddings (sold as a 2 pack)
- Access to a microwave
- A grown-up to prepare the puddings
- Equipment and ingredients to make your own ice cream (see page 7)

ALLERGENS AND DIETARY REQUIREMENTS

- The puddings do not contain nuts but are **not suitable for people with nut/peanut allergies** due to the manufacturing process.
- Puddings contain **milk, egg, gluten** and **soya**.
- They are suitable for vegetarians.

Let's get started...

Q. What's your favourite pudding?

Q. Why do you like it so much?

Now watch the **Promoting the Pudding** film

Q: Why do you think so many people bought the pudding after seeing the advert?

Think about what you can see and hear, the words that are used and what information is being given. How does the advert appeal to a customer's senses?



Creating the Pudding

It took 18 months for the pudding to be developed. This is a long time in food development terms.

Q: Why do you think it took so long to get the pudding right? Think about what's special about this pudding.

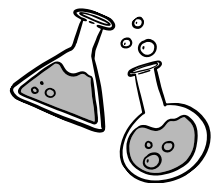
Now watch the **Perfect Pudding? film** and look for all the ways the pudding goes wrong.

Q: What has happened each time to cause the failure?

What else do you think might have gone wrong during the testing and development of the pudding?

ACTIVITY: What would a failed pudding look, smell and taste like? What about a successful pudding?

You could write or draw your answers on a sheet of paper.



Invent a Pudding

Now it's your turn to be a food technologist and invent a new pudding!

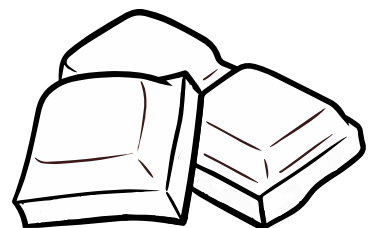
You will need: Invent a Pudding worksheet or a sheet of paper, pencil, coloured pens or pencils.

Draw your invented pudding, give it a name, label the drawing and write a list of ingredients.

INVENTING TIP – Getting started

Coming up with a new idea can be really tricky.

Try thinking about your top two favourite puddings and combine the best bits to make something totally new!



Make your own ice cream!

We're going to try making ice cream in a plastic bag!

The instructions are on the next page, and you can watch our **Ice Cream film** to see the whole process from start to finish.

TOP TIPS

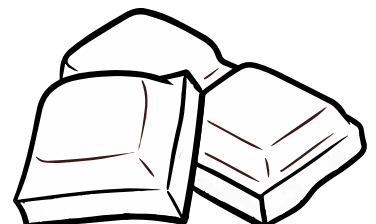
Aprons are recommended, this can be a messy activity!

Using two large freezer bags for the ice is recommended to safeguard against the bag splitting during shaking.

Keeping one hand on the bottom of the bag when shaking also helps to prevent splitting.

The ice bags get cold! You could wear warm gloves for the shaking bit or share the shaking out between you.

Try to make sure the milk bag stays upright when you put it into the ice bag, and that it also has contact with plenty of ice.



Ice Cream in a Bag Instructions

Equipment

- 2 large freezer bags
- 1 small ziplock freezer bag

Ingredients

- A bag of ice
- 180ml milk
- 3-4 tbsp sugar
- 6 tbsp salt
- $\frac{1}{4}$ tsp vanilla essence

Instructions

- Put one of the large freezer bags inside the other, then half fill the inner bag with ice.
- Add 6 tablespoons of salt to the ice.
- Put the milk into the small ziplock bag. Add 4 tablespoons of sugar and $\frac{1}{4}$ teaspoon of vanilla essence to the milk..
- Seal the milk bag. Check that the milk bag is sealed.
- Place the milk bag in the ice bag directly on top of the ice. Seal the ice bag.
- Shake the bag until the ice cream is ready (about 5-10 minutes).
- Don't shake too hard, if the bags split you'll have to start again.
- After 5 minutes, stop shaking and see if the mixture has solidified, if it's the texture of soft ice cream then it's ready!

Taste Test

You will need: M&S Chocolate Melt in the Middle Puddings, Taste Test score sheet

Let's do a taste test with the M&S Chocolate Melt in the Middle Pudding – just like our food technologists do with all our food products.

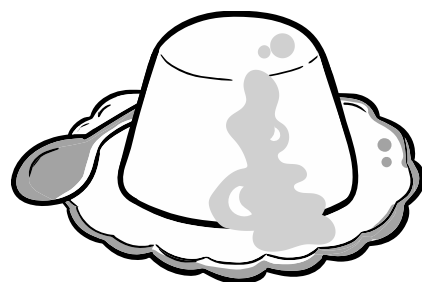
Remember to eat slowly so you can concentrate on what you can taste and what textures you can feel.

Taste the pudding and score it out of five for each of the rows on the worksheet.

Q: What got the lowest score and why?

Q: What got the highest score and why?

Q: Can you suggest one thing that would improve the pudding?



We hope you've enjoyed these activities, have a look at our Families, Schools and Home Educators pages for more things to do!

Useful information

M&S Archive Learning

<https://archive.marksandspencer.com/learning>

M&S Archive with My Learning

<https://mylearning.org/collections/the-mands-company-archive>

Contact us

archive@mands.com

