

Briefs from Taste of Success

One of the following briefs must be used for the Awards Scheme.

Gold

Soup and Salad

Design and make a new salad or soup which encourages people to eat more fruits and /or vegetables.

The salad or soup should be appealing to look at and follow current healthy eating guidelines.

Tasty Pasty

Develop and new savoury filling for a pasty which would appeal to the 18-25 year old market. The pasty should have a regional flavour from the UK or take inspiration from Europe.

Silver

Healthier Lunchbox

Design a complete 'healthier option' packed lunch for secondary school pupils. Consideration should be given to nutritional need, product variety and appeal of foods to this age group.

Healthier Meals

The UK government's Food Standards Agency (FSA) dietary guidelines are that the levels of salt, fat and sugar should be reduced in the average daily diet. Develop and main meal or dessert product that shows that you understand how levels of salt , fat or sugar can be reduced without affecting eating quality.

Perfect Pizza Surprise

Design and make a pizza or calzone that contains two portion of fruits or vegetable per serving.

Pasta

Design and make a range of pasta products suitable for the 13-19 year old market. Each prototype should contain pasta and a complimentary sauce.

Gold

Party Snacks

Design and make a range of finger foods that could be served at a party. All products should be able to served cold or reheated.

New Kids

Develop a fish product for 'kids' that could be reheated as part of a main meal. The fish product should have a seaside theme.

Platinum

Food for All

A recent report by the British Nutrition Foundation suggests that as many as 20% of the population perceive themselves to have a food allergy or intolerance, however current estimates suggest only 1-2% adults have a true food intolerance and around 5-8% of children.

Eating a well balanced diet can be tricky if you or a member of your family has a food allergy or food intolerance. These people strive to find alternatives to basic everyday foods and tasty treats or snacks. Design and make a tasty everyday bakery product which meets the following criteria:

- suitable for a person with an intolerance to gluten or wheat;
- made with the minimum use of additives such as food colours
- packed with all the flavour and texture of a gluten/wheat containing equivalent product
- comparable cost with a gluten/wheat containing equivalent product