

## Conceptual statement

I am going to make a savory food product to serve to my whānau. The food product will represent the identity of my whānau. I am making a meat pie from scratch. My product is targeted at my dad. While using his Australian culture. I am making it to show my Dad that I love him by making food from where he was born. It is also one of his favourite foods so I'm making it to make him happy. I'm planning to connect with my dad by sharing the food I will make for him. It will be made while I'm in class. I will be making different pastries to see what one tastes the best. I will also be trying different cheeses with it and see if I need to add any spices.

## RESEARCH

whanau - Dad

1. Where is my dad from? Born Adelaide, But grew up in Canterbury
2. Where are his parents from? Adelaide and Ashburton
3. What kind of food they have in those countries - nz food
4. What his favorite food is- BBQ Pork Belly burnt ends.

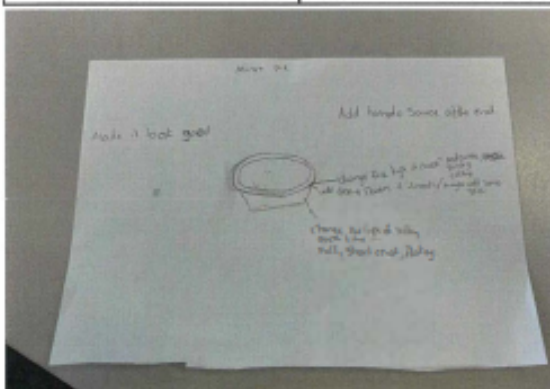
What type of savories he likes the most - sausage rolls, hot chips

5. What food do you like making the most - pork shoulders, leg of lamb, turkey, or burnt ends on bbq
6. What is the easiest thing you like making? Stir Fry
7. Do you like spicy food- Yes
8. What is the family go to? Spag bol
9. Where are your grandparents from? My Grandparents immigrated from Holland in the 1950s and there is a lot of dutch history in food in the family it normally comes out around christmas: Spacelas, Dutch christmas cake, Olie Bolin

## IDEATION/CONCEPT DESIGN



IDEA	What I like about this idea	What i dislike about this idea	How I can adapt/improve this deas
Ollie bollin	It looks delicious	I don't know if i will have the time to let it rise	Add a savory filling
Pigs in blanket	Its savory and sounds yum	Feels too simple to make	Make a different outer shell
<b>Pie</b>	<b>Delicious and sort of easy to make</b>	<b>Too big for finger foods</b>	<b>Maybe make them smaller</b>
Bitter bollien	I like meat balls and they sound quite yum	Not sure how well i will be able to make it	Change some of the fillings or add something to make it taste different
Empanadas	Looks delicious	Too many veggies	Add less veggies



## TESTING & TRIALING

Class trials

recipe	
<p>Cornish pasty</p> 	<p>I liked how filling it is and the flavors in it. I didn't like how there wasn't enough meat because it was overtaken by the veggies. I found it a bit challenging when we had to do the crimping. We used grating, combining, and rolling out the dough and then once the meat and veggies were put on the pastry and then we primped the sides.</p>
<p>Sausage rolls</p> 	<p>I like how easy it was to make and I like the taste of it when it has sauce with it. I dislike the taste of the meat with no sauce because I think it tastes a little bit minty and I also don't like the peas in it.</p> <p>We learnt how to plait pastry and I found it challenging when I was doing the plait's because it was hard to know what way it was supposed to go.</p>
<p>Samosas</p> 	<p>I really liked the filling in it, I disliked the fact that the pastry was a bit dry and crumbly. I found that it was quite interesting that we added curry powder to the pastry. We used the circle rolling process then cut it in half to put the filling in.</p>
<p>Spring rolls</p> 	<p>I liked how delicious they were and the crunch of the outside. I disliked when we were folding them and rolling them together because the flour glue was quite sticky and slippery so it was quite difficult. I found it interesting when we used a different kind of pastry that we never used before and using flour and water as a glue to stick it together. We used the folding and rolling process to keep the filling in the inside of the spring roll.</p>

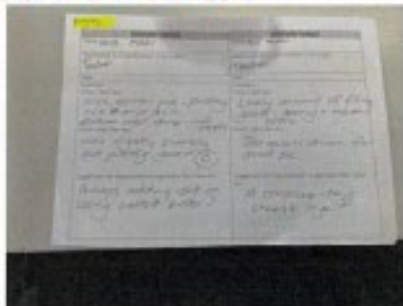
**Trial 1: mince pie**

Functional attribute 1 - outer layer

Functional attribute 2 - savory filling



Stakeholder feedback:



Finished product



Next time i am going to add salt and add less onion

**Trial 1: mince pie**

Functional attribute 1- outer layer

Functional attribute 2 - savory filling



Stakeholder feedback



Finished product



Next time i will make sure that it has enough flavoring in the mince but keep the same pastry

Trial 1: mince pie	
Functional attribute 1- outer layer 	Functional attribute 2 - savory filling
Stakeholder feedback	Finished product 

### STAKEHOLDER FEEDBACK & DECISIONS

He thinks it is a really good idea to make mince pies and is excited to try them when I make them.

### FINAL OUTCOME



I believe I met the brief because I got told that the mince pies were really good and to maybe add cheese so I did and to add less onion so for my last trial I added less onion and added cheese. It was really good. This brought back memories for him from when he lived in Australia and eating mince pies like that. By making mince pies I showed manaakitanga by being generous for making my dad the pies that I made.

Specification	yes/no	Because
Edible wrapping/ outer layer to contain the filling	yes	I made a pastry for the outer layer
Savory filling, at least 3 components which reflect the culture of your whanau	Yes	It had mince, onions, beef stock, flour, worcestershire sauce, water
Able to fit in 1 hand	yes	I made it in a cupcake tin to make sure it was definitely able to fit in 1 hand
Served with dipping sauce	Yes	When i gave it to my dad he put tomato sauce on top
Affordable to make	Yes	It was just mostly ingredients from out of your pantry i think the most expensive thing in it would be the cheese which is up to you to add or not
Appealing and delicious	Yes	It looked very good when it came out the oven and it was really good i think it have the right amount of everything in the filling