

What Shape is my Jam Tart?

Glossary

Pastry	baked foods made from a dough of flour, fat, and
Structure	The way an object is made.
Baked blind	Baking pastry before adding any filling.
Design specification	A detailed document outlining an exact criteria.
Consumer	Person or group that buys goods.
Product	An item of substance that is made through a process of effort
Prototype	An early model made.
Evaluation	the systematic process of judging the quality, value, importance, or effectiveness of something

Jam tarts are a traditional British food made from pastry and filled with jam. Pastry products are used in many cultures. Pastry can be sweet or savoury.



Pastry is made using flour, salt, water and butter. These ingredients must be weighed accurately. Hands must be washed, hair tied back and the table cleaned.



Information is gathered from the consumer about the products to be made. Questionnaires are used to gain this knowledge.

Instructions: For each statement, please check whether you Strongly Agree, Agree, Disagree, or Strongly Disagree.				
My college classes are ...	Strongly Agree	Agree	Disagree	Strongly Disagree
more demanding than my high school classes.	☐	☐	☐	☐
more interesting than my high school classes.	☐	☐	☐	☐
more interactive than my high school classes.	☐	☐	☐	☐
larger than my high school classes.	☐	☐	☐	☐

Prototypes are made in the design process. Pastry should be 3d to hold the filling. The correct amount of filling per pastry should be used. The design specification should include a labelled diagram.



Design specification is used in the making process. Consumer to sample product as soon as possible to evaluate.



Evaluating the final product is important. Look at the differences between the design specification and final product. Include the consumer's opinion.

