**Design your own Olympic Bakery**

**Task 1**

Children divide into groups of about 4

Each group given a type of bread from a particular country

Baguette: France

Croissant: France

Bagel: USA

Pita: Greece

Chapatti: India

Corn bread: USA

Focaccia: Italy

Sliced sandwich bread: Britain

Laptop internet research

**Objectives:**

* To develop research skills
* To search efficiently for key information
* To develop effective team working skills

**Task:**

* Use the internet to find out about your team’s type of bread
* Make clear sketches of what it looks like
* Make notes about different ways that it can be served
* Find a recipe for your type and write down the ingredients so that you know what your bread will contain

**Resources:** laptops, team folders to build a portfolio

**Task 2:**

Watch CBeebies clip of Small Potatoes: You can be what you want to be

**Objectives:**

* To continually review and refine ideas
* To develop successful team working skills

**Task:**

* Work individually to sketch a design for a bread character to advertise your bakery (will be in one of the areas where the games are being held)
* Join with the rest of the group to discuss and agree on a character to represent your group. You could combine bits of different people’s ideas, or you could vote
* As a group design a bakery logo, a slogan and a name for your bakery based around the character

**Resources:** Folders, paper

**Task 3:**

Decide exactly what you will be selling

How will you serve your bread?

Who will your target customers be?

Are you going to serve your bread in a traditional way or are you going to offer specialities?

Will you concentrate on just one or two ways of serving your product and making a really good job of it or will you risk serving it in a wider range of ways?

What other products will you sell? Drinks? Other snacks – healthy or unhealthy? Will you provide a place for people to sit and eat or will you concentrate on using the area you have available (everyone will have the same amount of space) for making and selling your products?

**Objectives:**

* To develop the skill of prioritising a range of factors
* To make group decisions

**Task:**

* Each group has the same amount of capital to spend
* Decide as a group how you can best use your budget?

**Resources:** Price list of equipment and ingredients, budget sheets

One quarter of the total capital will be needed for renting the space during the Olympics

One eighth of the total capital will be needed to hire the baking equipment during the Olympics

One eight of the total capital will be needed for staffing costs

**Task 4:**

Designing the area

**Objectives:**

* To develop the skill of prioritising a range of factors
* To make group decisions

**Task:**

Each group has the same square metres of space

How will your group use the space?

One quarter of your space needs to be used for baking

How much of the space will be used for preparing your products after baking?

Will your customers be able to see the preparation area?

Where will they queue?

**Resources:** white boards and pens, squared paper, scissors, sugar paper, glue

**Task 5:**

Advertising campaign

**Objectives:**

* To continue to develop team working skills
* To use design skills to present key information persuasively

**Tasks:**

* Design a poster and a leaflet about your bakery
* Groups to use organisational skills to divide up the tasks

Resources: A4 and A3 paper

**Task 6:**

Prepare a presentation

**Objectives:**

* To develop clear roles for all team members
* To present information in a clear and interesting manner

**Task:** To provide a short, informative and interesting presentation about your group’s bakery

**Resources:** Posters, leaflets, Percussion instruments

**Evaluation**

At the end of each session groups to decide:

* What their group did well and why
* Who worked particularly well and why
* Who should receive the gold medal
* Who is in danger of being fired from the team and why
* Other groups to offer good advice to those in danger of being fired