

6. In a Biscuit Factory

A biscuit is so crisp and tasty.
We all love biscuits.
We get different types of biscuits in shops.
They come in colourful packets.
They are made in a factory.
But how are biscuits made in a factory ?
Let's find out.



Get
a recipe.

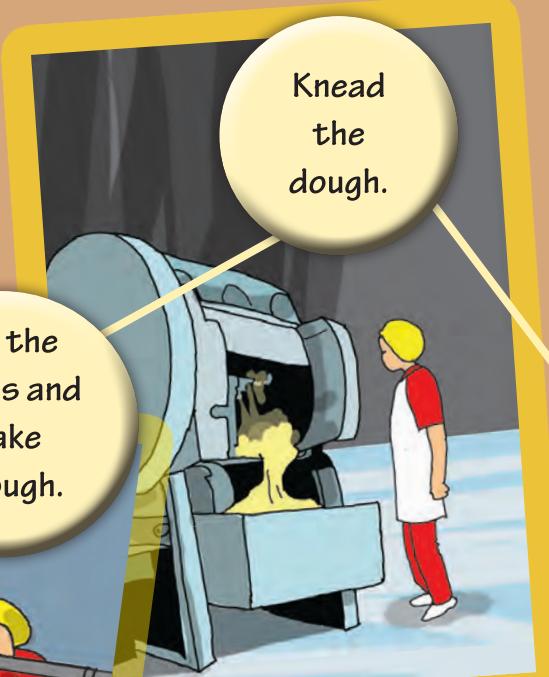


Get the
ingredients –
things that go
in a biscuit.

Decide how
much of each
to use –
weigh each
ingredient.

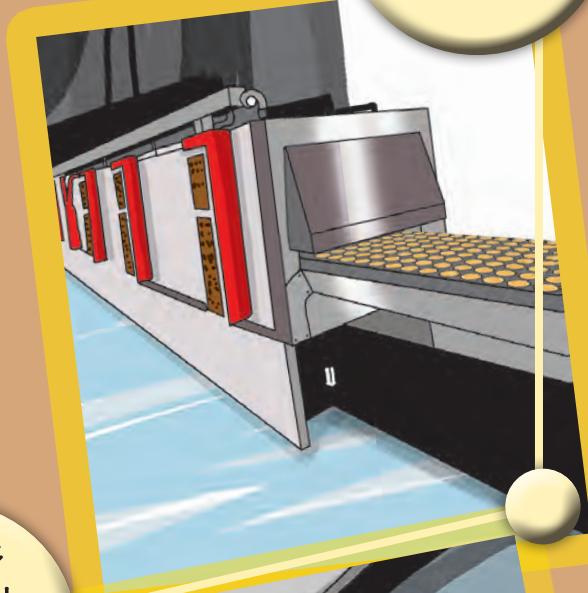
Knead
the
dough.

Mix the
things and
make
a dough.

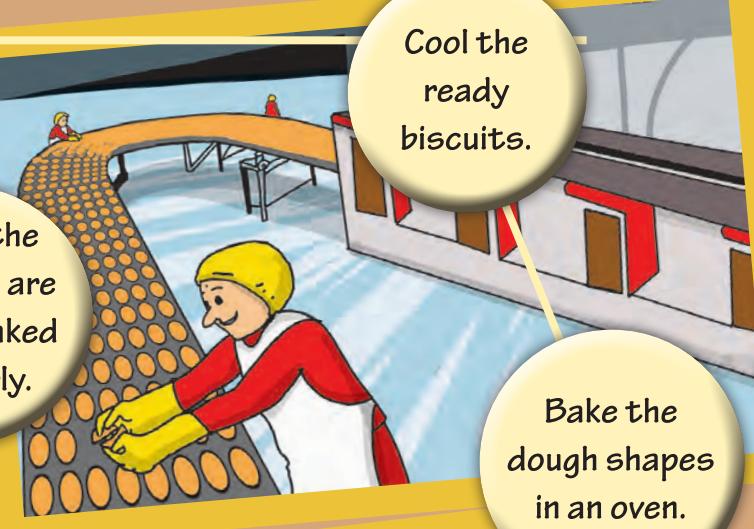




Roll out the dough.



Cut out the dough into biscuit shapes.



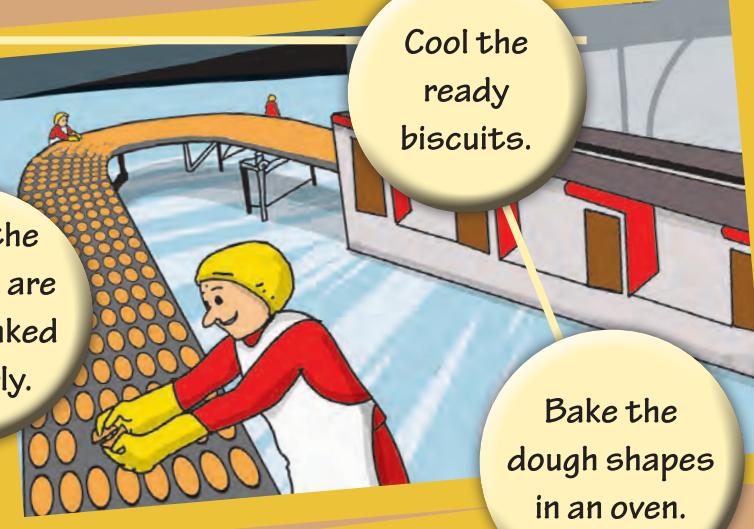
Pack the biscuits into packets.



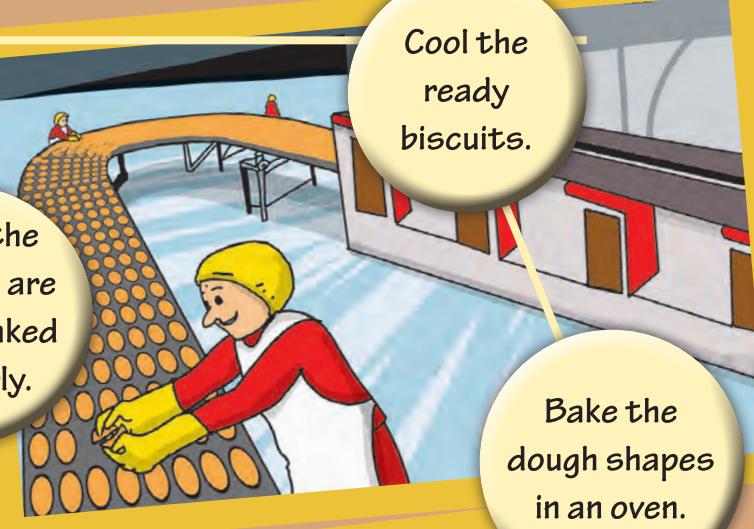
Store and sell the packets.



See if the biscuits are done/baked properly.



Cool the ready biscuits.

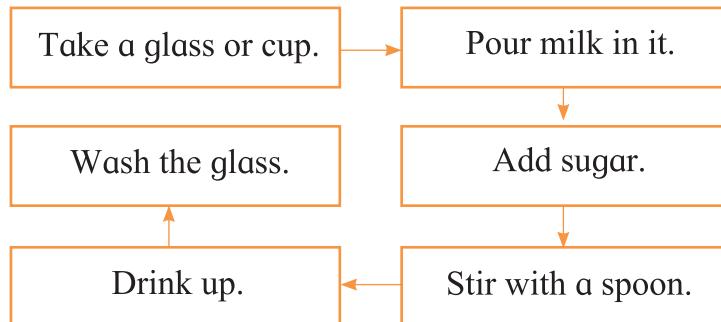


Bake the dough shapes in an oven.

Things to do :

1. Guess the meaning of these words – * factory * recipe * ingredients * dough.
2. A flow chart shows how something is done – the different steps and the order in which they are carried out. Look at the flow chart on pages 10 and 11 that shows how biscuits are made in a factory. Make a similar flow chart in your notebook. Write each step in a separate box. Join the boxes in the correct order.
3. Prepare a simple flow chart (with 3-5 steps) for any task of your choice.

For example, Drinking milk :



4. Given below is a recipe for making Nankhatai at home. Read it carefully and make a list of all the ingredients or the things that go into a Nankhatai.

- * Sift together, 1 cup maida (fine wheat flour), 3-4 tablespoons besan (gram flour) and 1/4 teaspoon baking soda.
- * Mix half a cup of melted ghee and 1 cup of powdered sugar well to make a smooth paste.
- * Now add the flour mixture to this paste little by little and make a dough.
- * Knead the dough gently.
- * Leave it for 1-2 hours.
- * Make small balls from the dough and flatten them.
- * Arrange the dough shapes on a baking tray.
- * Bake the dough shapes in a hot oven for about 15 minutes, till they become light brown.
- * Let the Nankhatai cool for some time.
- * Store the Nankhatai in a jar with a tight lid.

5. Collect a few wrappers of different kinds of biscuits/cookies. Paste them in your scrapbook. Note and write the following below each wrapper.
 - * The name of the biscuit.
 - * The name of the company that makes it.
 - * The date of packing/manufacturing.
 - * 'Use by' date.
 - * Place where the biscuits were made.
 - * The price on the packet.
 - * Ingredients.