

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.

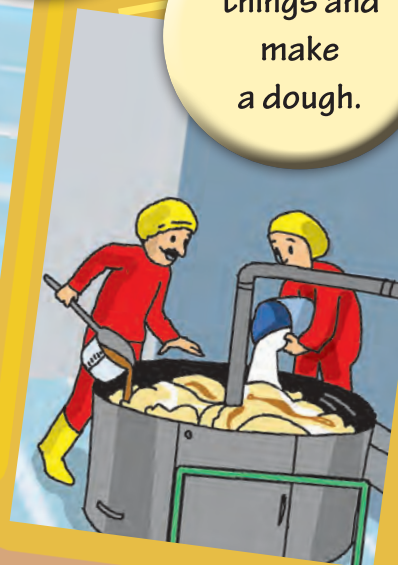


Decide how
much of each
to use –
weigh each
ingredient.

Knead
the
dough.



Mix the
things and
make
a dough.





Pack the biscuits into packets.



Store and sell the packets.



Cool the ready biscuits.

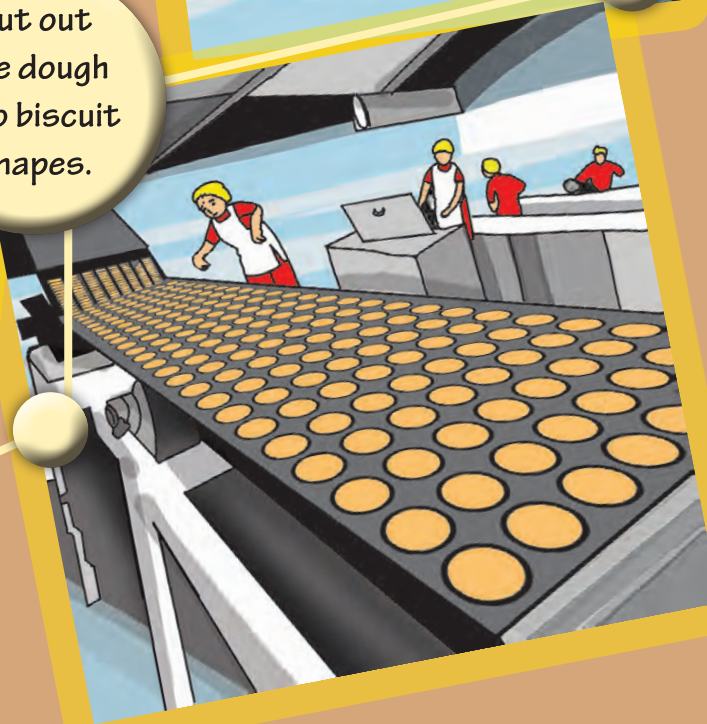
Bake the dough shapes in an oven.



Cut out the dough into biscuit shapes.

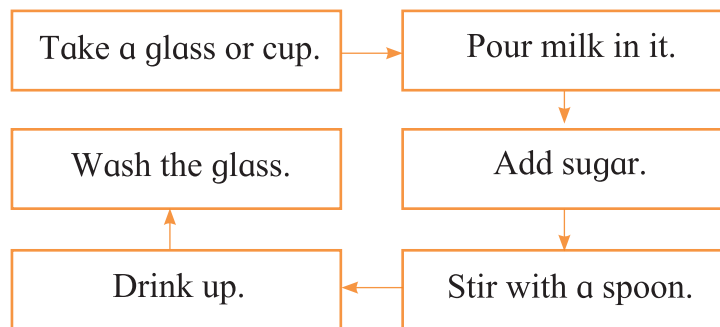


Roll out the dough.



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.