KUMARA CHEESECAKE

AIM:
TO DEVELOP A NOVEL BAKERY PRODUCT USING AT LEAST ONE INGREDIENT (EITHER KUMARA, WHEAT OR BERRIES) WHICH WAS CONSUMED IN NEW ZEALAND 150 YEARS AGO, THIS INDICATES A LINK BETWEEN THE PAST AND THE FUTURE.

FINAL PRODUCT:
• A HEALTHIER AND LOW SUGAR CHEESECAKE WITH KUMARA BROWNIE
• NO ARTIFICIAL FLAVOURS, ADDITIVES OR COLOURS

PRODUCT ATTRIBUTES:
• HAVING ONE INGREDIENT CONSUMED IN NEW ZEALAND 150 YEARS AGO
• DIFFERENT FROM THE CURRENT SUPERMARKET PRODUCT RANGE

ITERATIVE PROCESS:
• RESEARCHING EXISTING PRODUCTS ON THE MARKET
• GENERATING INITIAL IDEAS BASED ON RESEARCH
• GATHERING FEEDBACK AND SCREENING IDEAS
• TESTING AND TRIALING FOLLOWED WITH FEEDBACK
• DEVELOPING AND REFINING IDEAS
• FINAL PROTOTYPE

ISSUE:
BY 2060 IT IS PREDICTED THAT THE WORLD WILL HAVE A POPULATION OF 9 BILLION PEOPLE. THE AVAILABILITY OF FRESH WATER AND FOOD SOURCES WILL BE THREATENED.

CHALLENGES FACED:
• DETERMINING THE BEST WAY TO APPROACH PROBLEMS
• THE CHEESECAKE NEEDS TO BE REFRIGERATE FOR FOUR HOURS

STAKEHOLDER FEEDBACK RATING OUR CHEESECAKE OVERALL

5% 3% 9%
7/10 6/10 8/10

40% 43%
10/10 9/10

ANNIE XU & LINDA HU

DIOCESAN SCHOOL FOR GIRLS

THE NEW ZEALAND INSTITUTE OF FOOD SCIENCE & TECHNOLOGY INC

HawkinsWatts Food Ingredient Specialists

futureintech

ROYAL SOCIETY TE ARAKANGI

CREST