1. A wedding catering company asked you to design and make a prototype of a selection of six healthy and innovative hors d’oeuvre to be part of its wedding set menu. Every item should have different main ingredients. You are requested to highlight the difference between your prototype and the way it is produced in industry. These items should be batch produced, stored and transported.

2. A family-run bread baker wants to extend their products. As a designer you are asked to use the bread dough to produce a new low fat healthy product that can be sold as a packed snack aimed for primary school children. It is important to have adequate labelling on the packaging of your product. This product must be produced in the same setup of a bakery. The dough should be the main ingredient and this product can be either sweet or savoury.

3. ‘Ikel Bnin’ limited is a local company producing organic fruits and vegetables. However, the company's sales are decreasing as a result of an increase in competition from product imports from abroad which are cheaper and longer-lasting. As a designer you are asked to design and make TWO new products using different types of preservation methods that are produced from their organic products. Since these products are going to be sold in supermarkets, a great attention to the packaging and labelling should be made.

(It is important that these products are kept in school until moderation is carried out).