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Mana Tohu Mātauranga o Aotearoa  
New Zealand Qualifications Authority

## **Level 1 Materials and Processing Technology 2025**

**92015 Demonstrate understanding of techniques  
selected for a feasible Materials and Processing  
Technology outcome**

# **EXEMPLAR**

**Excellence**

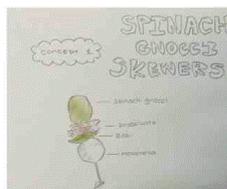
**TOTAL 08**

## BRIEF: Conceptual Statement

To make a finger food that can be served at a school function

My final food product is spinach gnocchi skewers with mozzarella, prosciutto, and basil. I am designing this product to provide the PCO class with a finger food, sustainable for school celebrations such as prize giving. It allows the use of fresh ingredients including spinach from the school garden, aligning with the class's goal of incorporating garden produce into catering. This product is designed for guests attending school functions, including students, teachers, parents and board of trustee members. The product will be prepared during scheduled year 11 food technology periods, and will also be made in the food technology kitchens using standard equipment such as ovens, stoves and microwaves. Presented on skewers, the product is designed to be both practical and aesthetic, and best suited for a school function.

Photos and drawing of my final product: Gnocchi skewers with Mozzarella, Prosciutto and Basil



## Intended environment



## Physical and Functional attributes and specifications of my final product

Physical Attribute tested	Specification
It must contain three components - a base, topping and a garnish	The product contains spinach gnocchi as the base, prosciutto and mozzarella as the topping, and a parmesan crisp with basil as the garnish.
The base must be potato	Includes a spinach gnocchi made from starchy potato.
It must contain silverbeet or spinach	Spinach incorporated into the gnocchi dough, providing colour and spinach taste
It must contain a herb	Fresh basil included in the skewers adding aroma and balance
It must have an edible garnish	A parmesan crisp to add texture and visual appeal
It should have a variety of textures	Demonstrate a range of textures by using soft gnocchi, creamy mozzarella, chewy prosciutto, crunchy parmesan crisp, and fresh basil.

Functional Attribute tested	Specification
Tasty morsel with a burst of flavour,	Contains salty prosciutto, creamy mozzarella, fresh basil. Contains a flavourful spinach gnocchi to provide a strong flavour in each bite
Appetising so guests want to eat it,	Contains contrasting colours and textures such as green spinach, pink prosciutto, white mozzarella, and golden parmesan to make the product visually appealing
Stays together when picked up and can be eaten while standing,	Gnocchi is firm but soft, and skewers hold all components securely so the product remains intact when lifted
Eaten in 1-2 bites	Each skewer contains one gnocchi piece, half a slice of prosciutto and mozzarella so it can be eaten comfortably in one or two bites.

### Functional Attribute 1: A tasty morsel with a burst of flavour

I evaluated two distinct flavour techniques for gnocchi preparation to determine which method would deliver the most impactful taste. The first approach involved incorporating garlic and herb-infused creamed spinach directly into the gnocchi dough, while the second used wilted spinach as the flavouring component. This comparison aimed to identify which technique would produce gnocchi with the most pronounced flavour profile.

The first technique i tested relating to this functional attribute is **herb and garlic-infused cream spinach incorporated into gnocchi.**

Photo of results of tracking in relation to the functional attribute



Photo of trialing of the techniques in relation to the functional attribute



# Stakeholder feedback of garlic herb-infused creamed spinach gnocchi

Personal feedback	I found the garlic herb cream gnocchi tasty at first bite but the richness quickly took over. The garlic and cream blended into a heavy flavour that covered up the freshness of the spinach. The spinach was almost lost in the cream. The mouth feel was soft and creamy but it lacked the burst of flavour that makes a dish exciting to eat it without filling but not virant.
Feedback from PCO student	I think the garlic herb cream took away from the purpose of the dish. Spinach is naturally light and fresh, but adding cream dulled both the flavour and the colour. The gnocchi ended up looking pale and the taste felt one dimensional. There was no moment where the flavour really burst in your mouth. It also made the texture of the arc feel heavier than it needed to reduce the balance of the soft gnocchi.
Feedback from teacher	The garlic cream version felt too heavy. It didn't highlight the spinach. The garlic and cream created a nice smell but the flavour was dominated by the dairy and richness rather than the natural freshness of the spinach. It didn't have a light vibrant quality that spinach usually brings so it ended up tasting more like garlic cream gnocchi than spinach gnocchi. Although this is a very good idea it felt like it was hiding the main ingredients rather than highlighting it.

## Response to stakeholder feedback

From the feedback I learned that garlic herb spinach didn't achieve the attribute of a tasty morsel of a burst of flavour. Instead of enchanting the spinach the cream overpowered the gnocchi. I discovered that the heaviness of the cream dulled both the vibrancy and the taste of the Gnocchi. This made me realise that adding more ingredients doesn't always equal more flavour. I'll avoid using garlic cream because it doesn't let the spinach stand out, and fails to deliver the fresh flavour burst that I'm aiming for.

## Functional Attribute 1: A tasty morsel with a burst of flavour

The second technique i tested relating to this functional attribute is **wilted spinach incorporated into the gnocchi**

Photo of trialing of the techniques in relation to the functional attribute



Photo of results of trialing in relation to the functional attril

Personal feedback	The wilted spinach gnocchi instantly felt lighter and fresh. Each bite had a clear spinach flavour that came through strongly and it gave much more of an exciting taste compared to the cream version. The bright green colour made it look appealing and suggested freshness before even tasting. It was sharp but not overwhelming, and balanced nicely with gnocchi dough.
Feedback from PCO student	I thought the wilted version worked far better than the cream spinach gnocchi. The flavour carried through into the gnocchi dough without being overpowered by extra ingredients. The taste was clean and distinct. The bright green colour also showed that the spinach was prepared in a way that preserved its natural freshness.
Feedback from teacher	The wilted spinach gave the gnocchi a flavour burst. It was fresh vibrant and much lighter to eat. The spinach taste came through clearly and gave each mouthful freshness. Visually, the colour suggested something healthy and appetising which made me more eager to eat it. Compared to the cream version, this one felt more natural clean and closer to what I want in a balanced dish.

## Response to stakeholder feedback

From this set of feedback, I learned that wilted spinach gnocchi successfully delivered the attribute of a tasty morsel with a burst of flavour. This simple preparation meant the spinach flavour stood out strongly, giving a fresh and exciting taste in each bite. I discovered that wilted spinach doesn't just enhance the flavour, it also improves colour which makes the dish more visually appealing and gives the impression of freshness before eating. The feedback showed me that the clean fresh flavour of the wilted spinach creates the balance i was aiming for, unlike the garlic herb cream version. This influences my final dish because I will use wilted spinach to achieve both a vibrant appearance and a burst of flavour that keeps the eating experience light fresh and also enjoyable.

## Comparing and contrasting techniques and results

The wilted spinach technique was most effective in achieving the attribute of a tasty morsel with a burst of flavour. When spinach was combined with garlic and cream, the richness of the cream dulled but the flavour and colour, while the garlic overpowered spinach. This resulted in a heavy and gnocchi with a flatter taste that failed to delivered the fresh burst the flavour I was aiming for. In contrast, the wilted spinach retained a green colour and a light taste. The natural freshness of the spinach came through strongly creating an exciting experience that balanced nicely with the soft texture of the gnocchi. Overall, wilting the spinach concentrated the flavour and appearance in a way that garlic cream could not, making it the superior technique for achieving my attribute

## Functional Attribute 2: Appetising so guests want to eat it

I evaluated two distinct cooking methods for gnocchi preparation to determine which technique would create the most appetising presentation that would entice the guests to eat my product. The first approach involved traditional boiling, while the second method was deep frying. This comparison aimed to indemnify which cooking technique would produce gnocchi with the most appetising appearance that would draw guests to the dish.

The first technique i tested relating to this functional attribute is **boiled spinach gnocchi**

Photo of trialing of the techniques in relation to the functional attribute



Photo of results of trialing in relation to the functional attribute

## Stakeholder feedback of boiled spinach gnocchi

Personal feedback	Out of all the methods I tried, I found the boiled spinach gnocchi to be most successful. The texture was soft, and slightly chewy which is exactly the quality I look for in good gnocchi. The boiling process helped the gnocchi maintain lightness and freshness, and also preserve the natural green colour of the spinach. In terms of flavour. The boiled gnocchi allowed the spinach to come through clearly without being overpowered. I could easily see how it would pair while with other components of my final dish such as mozzarella prosciutto and Basil.
Feedback from PCO student	I also prefer the boiled gnocchi and it was the most natural tasting version with the best overall texture. It tasted fresh and complimented the other elements on the skewer rather than clashing with them. The deep fried version was crispy had some positive terms but didn't match the flavour profile of the rest of the dish as well as the boiled version did
Feedback from teacher	The boiled gnocchi was the strongest option. It has the right and softness with a fresh flavour that kept the spinach clear and identifiable. The boiled looked the most appealing because the green colour stayed bright and consistent while the other versions became too dark and heavy. The boiled gnocchi paired most successfully with the basil and mozzarella which need a lighter based to shine.

### Response to stakeholder feedback

The consistent positive feedback from both my stakeholder and teacher confirmed what I had already felt, that the boiled gnocchi was the best method for my final dish. Their comments reassured me that the boiled version not only suited my personal taste but also aligned with the expectation of others which is essential when designing a product for a wide audience. What stood out across all the feedback was that the boiled gnocchi allowed the spinach to remain the hero ingredient, and showed me that I should stick with the boiled method as it brings out freshness lightness and balance. This reinforced the idea that sometimes the simplest cooking method is the most effective especially when the goal is to highlight natural flavours and create how many between multiple components.

### Functional Attribute 2: Appetising so guests want to eat it

The second technique i tested relating to this functional attribute is **deep fried gnocchi**

Photo of trialing of the techniques in relation to the functional attribute



Photo of results of tracking in relation to the functional attribute

Personal feedback	I found the deep fried gnocchi interesting but it gave me mixed results. The texture was crunchy and golden which was quite appealing to bite into and it gave the gnocchi unique twist compared to the boiled version. However I also felt that it lost the lightness that I associate with gnocchi, and instead became more like a snack food or something that would be paired with a dip. While the crunch was satisfying, the heaviness of the fried gnocchi distracted from the freshness of the spinach.
Feedback from PCO student	The deep fried version had a nice texture and looked good visually, but it didn't fit well with the rest of the skewer. The crunch contrasts with the soft ingredients like mozzarella. The deep fried gnocchi was something that seemed better suited to a completely different style of dish.
Feedback from food teacher	The deep fried gnocchi had appealing qualities especially in terms of visual presentation and texture. The golden exterior made it look appetising but it didn't match the fresh flavour of the other ingredients. Instead of enhancing the dish, the fried version made it feel heavier and less refined which worked against the idea of the skewer being elegant finger food

## **Response to stakeholder feedback**

The feedback confirmed that while deep-fried version had some attractive qualities such as crunch and visual appeal. It was not the best fit for the overall concept of my final product. Both my stakeholder and teacher noted that it felt mismatched with the other elements, which made me realise that successful food design is not about making one component taste good on its own but about how well it works with the full combination of flavours and textures. Although the deep fried gnocchi could be effective in a different context, it was clear from feedback that it didn't provide the lightness and balance my final. This showed me that creativity and experimentation are valuable but they must always align with the purpose and context of the dish

## **Comparing and contrasting techniques and results**

when comparing the techniques of boiling and deep frying, it became clear that each method produced very different results. Not only in terms of texture but also in flavour, and how well gnocchi paired with the other ingredients. The deep fried version changed the character of the gnocchi completely. It introduced a crunchy golden exterior that was visually attractive and texturally satisfying but it shifted the dish away from being refined and balanced, and made it more suitable for casual snack. By contrast, the boiled gnocchi produced qualities that I was aiming for. It was tender and pillowy, and allowed the spinach flavour and colour to remain vibrant while pairing natural and delicate with components like mozzarella basil and prosciutto. The boiled version had the right balance between texture flavour and presentation which is why I've chosen it as the technique for my final product. This comparison highlighted how important it is to test multiple methods as even small changes and technique can completely transformed the direction of a dish. By carefully considering feedback and aligning my choice with the intended outcome. I was able to confidently select boiling as the method that achieve the attributes required for my spinach gnocchi skewers.

## Excellence

**Subject:** Materials and Processing Technology

**Standard:** 92015

**Total score:** 08

Q	Grade score	Marker commentary
One	E8	The candidate identified two functional attributes and evaluated results from the chosen techniques. Selection of techniques was evaluated from trialling. The candidate reflected on both expert and client stakeholder feedback to improve the feasibility of the outcome.