

Biscuit Analysis

Explain, analyse and evaluate (to justify) the following biscuits – Arnott’s Monte Carlo Black Forest and Arnott’s Custard Cream.

Arnott’s Monte Carlo Black Forest	Arnott’s Custard Cream																																																
Price: \$3.00	Price: \$2.00																																																
Health star rating: 0.5/5	Health star rating: 0.5/5																																																
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<b>Ingredients:</b> Wheat flour, sugar, vegetable oil (contains antioxidant soy lecithin, E307b from soy), jam (5%) (sugar, apple puree, glucose, raspberry juice, colour (carmine), gelling agent (pectin), food acids (E330, E331), flavour), cocoa powder (14%), chocolate (1.1%), desiccated coconut, food colour (caramel III), salt, baking powder, eggs, spices, food acid (E330), emulsifier (soy lecithin), natural flavour.	<b>Ingredients:</b> Wheat flour, sugar, vegetable oil, salt, eggs, condensed milk, baking powder, emulsifier (soy lecithin), flavour, food colours (tartrazine, sunset yellow FCF, caramel IV), antioxidant (E307b from soy).																																																

Explain the use of music elements and concepts

When you explain, you present descriptions and reveal relevant facts of music elements and concepts in repertoire or music sources.

When you explain, you present descriptions and reveal facts regarding the ingredients, nutritional value, and other relevant aspects of the biscuits.

Analyse music

When you analyse, you examine and consider the constituent parts and the relationship between music elements, concepts and stylistic characteristics.

When you analyse, you examine and consider the constituent parts and the relationship between ingredients, nutritional value, and other relevant aspects of the biscuits.

Evaluate music to justify the use of music elements and concepts

When you evaluate, you make judgments about the ideas and concepts evident in music in relation to purpose and context, examining and determining the value or significance of music from various perspectives. When you justify, you give valid reasons or evidence to support a viewpoint, response or conclusion.

When you evaluate, you make judgments about the ideas and concepts associated with the biscuits in relation to purpose and context, examining and determining the value or significance of the biscuits from various perspectives. When you justify, you give valid reasons or evidence to support a viewpoint, response or conclusion concerning the biscuit.


As you work through these processes from the beginning, hopefully you quickly realise that without a frame of reference – a theme, viewpoint or a guiding idea – your **explanation** and **analysis** could be essentially endless or even perceived as ‘nihilistic’ (what’s the point!). Well, our ‘point’ is framed by a question of value and/or significance, and in doing this we also establish a criteria through which we evaluate the analysis. So, for example:

Question:

Which biscuit is better for me to eat every morning tea?

Guiding criteria:

tasty, healthier option, cost/week etc....



to establish your **viewpoint** (e.g. that the Monte Carlo is better)

Now, formulate your own question and guiding criteria as so you can analyse the biscuit in relation to purpose and context.

Arnott’s Monte Carlo Black Forest	Arnott’s Custard Cream
<b>Explain:</b> When you explain, you present descriptions and <u>reveal facts</u> regarding the ingredients, nutritional value, and other relevant aspects of the biscuits.	
<b>Analyse:</b> When you analyse, you <u>examine and consider the constituent parts and the relationship between</u> ingredients, nutritional value, and other relevant aspects of the biscuits.	
<b>Evaluate (to justify):</b> When you evaluate, you <u>make judgments</u> about the ideas and concepts associated with the biscuits <u>in relation to purpose and context</u> , examining and determining the value or significance of the biscuits from various perspectives. When you justify, you give valid reasons or evidence to support a viewpoint, response or conclusion concerning the biscuit.	