

ANZAC BISCUIT COMPREHENSION QUESTIONS

Read the 'Anzac Biscuit Fact File' and answer or highlight the questions that follow.

Literal Comprehension

1. When did the first published recipe for Anzac biscuits appear in a cookbook?

- 1927
- 1921
- 1917
- 1914

2. Why were eggs not used as a binding agent in Anzac biscuit recipes? Highlight two.

- eggs were scarce during wartime
- eggs were not commonly used in baking
- eggs made baked goods more likely to spoil
- eggs were expensive

3. List the basic ingredients in Anzac biscuits.

- _____
- _____
- _____
- _____
- _____

4. Where can you usually find Anzac biscuits today?

- at home, at school, at work
- supermarkets, cafes, galas
- parades, galas, fundraisers
- at the Anzac biscuit shop

Inferential Comprehension

(You need to write in the answers.)

1. What could have happened if ingredients were used that spoiled easily during the war?
2. Explain the significance of the name ANZAC and Anzac Day.
3. Why was the original hard army biscuit used as a substitute for bread?
4. Why were eggs scarce during the First World War?

Thinking Critically

1. The answer is: 'a hard biscuit that was used as a substitute for bread.' What could the question be?
2. The answer is: 'as a tribute to the soldiers who inspired the name.' What could the question be?

Evaluative Comprehension

1. Why do you think that the recipe is still basically the same and that the Anzac biscuit is still so popular today?
2. There is often debate about the preferred texture of an Anzac Biscuit. What are the qualities of your perfect Anzac biscuit?

Highlight the criteria that appeal to you:

- Thick biscuit
- Thin biscuit
- Chewy on the inside and crispy on the outside
- Chewy all the way through
- Crispy all the way through
- Traditional recipe
- A recipe with other ingredients added
- Chocolate dipped

- No chocolate

3. Coconut was added to the recipe in 1927. What do you think would make a delicious addition to the recipe and why?

Cloze Passage Fill in each blank.

The Anzac biscuit recipe is still popular. Although the first recorded recipe for the biscuits appeared in a _____ way back in 1921, Anzac biscuits are still commonly made today, using the initial basic recipe. The core ingredients have remained the same. These include sugar, _____, butter, golden syrup and rolled oats.

The _____ biscuit has a proud history in New Zealand. The biscuits were originally made as part of _____ efforts during the war. While it is true that biscuits were sometimes sent to soldiers overseas, research has found that Anzac biscuits were not sent to soldiers at _____.