

What goes into making a Girl Scout Cookie?

Cookieology is a fun program that helps girls learn how to use their skills on a research and development (R&D) team to create a new Girl Scout Cookie. The program encourages girls to explore their own skills as a food scientist or engineer, drawing on STEM (science, technology, engineering, math) learning principles. Girls also develop skills in marketing and entrepreneurship.

Your resources:

- Council PowerPoint template
- Bakery Tour video (optional)
- Girl Scout S'mores video
- America's Favorite Treats video (optional)
- Cookie Career Finder worksheet
- More Cookies! App
- Needed: iPads for playing the game, poster boards and markers



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Agenda for 1-hour program

What goes into making a Girl Scout Cookie? (10 minutes)

Use these discussion points and the accompanying Council PowerPoint to begin the event. (The optional *Bakery Tour* video can be playing in the background as the girls enter the room if you wish.)

- Talk about examples of how women in **STEM-related** careers participate in the making of Girl Scout Cookies:
 - Food scientists make sure cookies have the right flavor chemistry. They also do a lot of research and testing to make sure ingredients are safe.
 - Using technology, engineering and math skills, factory production personnel bake cookie recipes at fast speeds, high volumes, consistent quality and safety.
- Highlight how **creativity** is also an important ingredient. For instance, cookies like Girl Scout S'mores have a unique design and special ingredients. (Play the *Girl Scout S'mores* video.)

2 A test of cookie-making skills (10 minutes)

Pass out **Cookie Career Finder worksheets** and ask girls to complete forms. Invite girls to share results.

Based on their results, some girls may find that their personalities are suited to factory roles. Others may find they're an ideal match for scientific or business positions. If possible, form groups that are comprised of girls with varied career interests.



Time to bake up an idea for a new Girl Scout Cookie (25 minutes)

- Provide each group or table with an iPad that's preloaded with the More Cookies! app. Instruct teams how to activate the app.
- Walk teams through the steps of coming up with a new cookie concept:
 - Decide on a cookie flavor, shape and ingredients.
 - Where would you go to test the new cookie?
 - What would you name the new cookie?
 - How would you describe the new cookie?
 - How would you want your cookie packaging and design to look?
- Instruct teams to draw their new cookie concepts on the poster board on their table.

Presentation of cookie concepts (15 minutes)

Invite each team to present their cookie concept to the full group. Solicit feedback from other teams, if time allows.

Conclusion

Thank the girls and volunteers for attending.



