

# Anzac Biscuit Comprehension Questions

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

## Literal Comprehension (the answers appear in the text)

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? Tick **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 (the answers are not directly stated)

1. What could have happened if ingredients were used that spoiled easily during the war?

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2. Explain the significance of the name ANZAC and Anzac Day.

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3. Why was the original hard army biscuit used as a substitute for bread?

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4. Why were eggs scarce during the First World War?

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## Thinking Critically

1. The answer is: 'a hard biscuit that was used as a substitute for bread.' What could the question be?

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2. The answer is: 'as a tribute to the soldiers who inspired the name.' What could the question be?

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## Evaluative Comprehension (formulate a response based on your opinion)

1. Why do you think that the recipe is still basically the same and that the Anzac biscuit is still so popular today?

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2. There is often debate about the preferred texture of an Anzac Biscuit. What are the qualities of your perfect Anzac biscuit? Tick the criteria that appeal to you.

chewy on the inside       crispy on the outside       thick biscuit

chewy all the way through       crispy all the way through       thin biscuit

traditional recipe       recipe with ingredients added to the mix

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?

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### Cloze Passage

Fill in each blank with an appropriate word from the text.

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 \_\_\_\_\_.

# Anzac Biscuit Comprehension Suggested Answers

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

## Literal Comprehension (the answers appear in the text)

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? Tick **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.

- golden syrup
- butter
- rolled oats
- flour
- sugar

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 (the answers are not directly stated)

1. What could have happened if ingredients were used that spoiled easily during the war?

Because soldiers had no means of preserving food, it was important that rations or food parcels from home had ingredients in them that would last. It took a long time to get parcels overseas to the soldiers, so foods made with ingredients that spoiled easily wouldn't have been edible by the time they reached the soldiers.

2. Explain the significance of the name ANZAC and Anzac Day.

After Gallipoli, the New Zealand and Australian troops became known as Anzacs (Australian and New Zealand Army Corps). Anzac Day marks the anniversary of the first campaign that led to major casualties and loss of life for the New Zealand and Australian forces during the First World War.

3. Why was the original hard army biscuit used as a substitute for bread?

Soldiers at war on the front line would have had no means of obtaining fresh bread. Soldiers were issued with food rations, which included biscuits that would keep for a long period of time, unlike bread. The biscuit was used as a carbohydrate substitute for bread.

4. Why were eggs scarce during the First World War?

Food prices rapidly increased because of lower numbers of products from farms - many men joined the armed forces and had to leave their farms. The increased food prices meant that many foods were unaffordable.

## Thinking Critically

1. The answer is: 'a hard biscuit that was used as a substitute for bread.' What could the question be?

Answers may vary. Common responses should be similar to the examples below.

What was included in rations for soldiers and sailors during the First World War?

How would you describe the very first type of standard Army biscuit?

2. The answer is: 'as a tribute to the soldiers who inspired the name.' What could the question be?

Answers may vary. Common responses may be similar to the examples below.

Why do we still make Anzac Biscuits?

Why do Anzac biscuits feature so strongly during Anzac Day activities?

Why did the term 'Anzac' become widely used to describe this kind of biscuit?

## Evaluative Comprehension (formulate a response based on your opinion)

1. Why do you think that the recipe is still basically the same and that the Anzac biscuit is still so popular today?

Answers may vary but common responses may be similar to the examples below.

The recipe is still the same because it is easy to follow.

The ingredients are common ingredients found in many households.

The simple recipe means that children often make these biscuits.

The recipe has stayed the same because of its connection Anzac Day.

The recipe makes such a delicious biscuit; this could be one of the reasons why the recipe has stayed the same and remained so popular.

2. There is often debate about the preferred texture of an Anzac Biscuit. What are the qualities of your perfect Anzac biscuit? Tick the criteria that appeal to you.

Answers will vary.

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

Suggestions may vary but possible common responses may include dried fruit and nuts, chocolate, honey, maple syrup.

Some responses may include ingredients to make the recipe gluten or sugar-free, opinions should be backed up with evidence. For example:

I would include almond meal instead of flour and rice flakes instead of rolled oats to make the recipe gluten-free.

### Cloze Passage

Fill in each blank with an appropriate word from the text.

The Anzac biscuit recipe is still popular. Although the first recorded recipe for the biscuits appeared in a **recipe book** 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, **flour**, butter, golden syrup and rolled oats.

The **Anzac** biscuit has a proud history in New Zealand. The biscuits were originally made as part of **fundraising** 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 **Gallipoli**.