



Safekeeping Cookies

The holiday season is not only busy for passenger transport but also for shipments and cargo. Put your engineering skills to the test and design a container that can keep even the most fragile handmade-with-love cookies safe during a turbulent flight.

**Safekeeping Cookies
Engineering Challenge**

PREP: 10 MIN • FUN: UNLIMITED MINS

Materials
Cookies which crumble easily (Biscoffs, Graham, Sugar Cookies, etc.)
Paper, Scissors, Tape

Rubber Bands
Paper Clips
Pipe Cleaners

Method

1. Create a container that will keep your cookies safe during travel.
2. Recreate the different stages of a flight to test the effectiveness of your container: Take-Off (tilt your container), Turbulence (shake your container), and landing (drop your container from a height of about 1 ft).
3. Open your container to check on the state of your cookies.
4. Test and compare different types of containers!

Which of your designs worked best to protect the cookies during take-off, turbulence, and landing? Why do you think that is? Do you see similarities between your design and the way cookies are packaged in stores? Try putting store designs to the test! How do they compare?

