




Hapton CE Methodist Primary School - Year 4 Summer 2 Knowledge Organiser

Design & Technology - Adapting a basic biscuit recipe

I will lift up my eyes to the hills, where does my help come from? My help comes from the Lord, the maker of heaven and earth."

Psalm 121 v 1-2

<p style="text-align: center;">What should I know ...</p> <ul style="list-style-type: none"> How to work safely and hygienically How to measure and weigh food items How to follow a recipe How to select ingredients according to their properties How to select a range of tools with accuracy How to select the techniques used i.e. grating, chopping and peeling How to evaluate a product against the design criteria 	<p style="text-align: center;">I will be taught facts on...</p> <ul style="list-style-type: none"> How to make and test a prototype. How to cook food safely – following basic hygiene rules. That it is important to use oven gloves when removing hot food from an oven. The following cooking techniques: sieving, creaming, rubbing method, cooling. How to cook to a recipe and adapt it to create a new biscuit prototype. To evaluate and compare a range of biscuit prototype. 	<p style="text-align: center;">Key Questions ...</p> <ul style="list-style-type: none"> What ingredients/flavours can you taste? How does it feel when you put it into your mouth? Does it crumble or crack? What is its texture like? What does it remind you of? What colours are used? How will that change the taste/smell/texture/appearance? Who would that appeal to? What would you like to change? How might that alter the biscuit? 										
<p style="text-align: center;">Key Vocabulary and Definition...</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">innovative</td> <td>Something original and more effective and new</td> </tr> <tr> <td>Texture</td> <td>The feel or look of a surface.</td> </tr> <tr> <td>Ingredients</td> <td>One of the parts of a mixture.</td> </tr> <tr> <td>Recipe</td> <td>A list of ingredients and instructions for making a food dish.</td> </tr> <tr> <td>Taste</td> <td>To experience and recognize the flavour of something by putting it into the mouth.</td> </tr> </table>	innovative	Something original and more effective and new	Texture	The feel or look of a surface.	Ingredients	One of the parts of a mixture.	Recipe	A list of ingredients and instructions for making a food dish.	Taste	To experience and recognize the flavour of something by putting it into the mouth.	<p style="text-align: center;">Key skills...</p> <ul style="list-style-type: none"> To design a biscuit to a given budget Consider biscuits we have tasted and the successes of the prototypes we have made. Make decisions as part of a team to finalise the recipe we will make. Create branding for my group's final product. To think ahead about the order of their work and decide upon tools and materials they will use To select from a range of tools for cutting, shaping, joining and finishing and use these with accuracy To analyse the taste, texture, smell and appearance of a range of biscuits To follow instructions/recipes To adapt a recipe and explain why they have made the adaptations they have chosen. 	<p style="text-align: center;">Web links ...</p> <p> https://www.jamieoliver.com/features/category/get-kids-cooking/ https://realfood.tesco.com/recipes/collections/easy-recipes-for-kids.html </p> 
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