



Subject: DT		Year group: 4 Term: Spring		Title: Food - Biscuits							
What should I already know? • I can understand and apply the basic principles of a healthy and varied diet to prepare dishes. • I can follow a recipe to cook a savoury dish. • I can use a safe cutting technique to chop up fruits and vegetables. • I can understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. • I can talk about different food groups and name foods from each group. • I can understand that food has to be grown, caught or farmed in Europe or the wider world.		Facts I will learn • How to follow a baking recipe with some support. • To cook food safely following basic hygiene rules.		Key questions • Who do the biscuits appeal to and why (target audience)? • How much will it cost? • How will the ingredients change your biscuit's taste/smell/appearance? • How can we be hygienic and safe when preparing food? 							
Key Skills • Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. • Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional diagrams. • Select from and use a wider range of tools and equipment.		Experiences that school will provide Comparing and tasting a variety of biscuits. Adapting a recipe to create a new biscuit. Working to a budget. Making biscuits. 		<table><tr><th>Key vocab</th><th>Definition</th></tr><tr><td>adapt</td><td>To change or alter something to fit a given purpose or improve it.</td></tr><tr><td>budget</td><td>To set an amount of money that can be used for something and then making sure you record what you spend so you don't spend more than the amount you set.</td></tr></table>		Key vocab	Definition	adapt	To change or alter something to fit a given purpose or improve it.	budget	To set an amount of money that can be used for something and then making sure you record what you spend so you don't spend more than the amount you set.
Key vocab	Definition										
adapt	To change or alter something to fit a given purpose or improve it.										
budget	To set an amount of money that can be used for something and then making sure you record what you spend so you don't spend more than the amount you set.										

Investigate and analyse a range of existing products.		flavour	How food or drink tastes (e.g. sour, sweet, bitter, salty).
Web links https://www.bbcgoodfood.com/recipes/basic-biscuit-dough (Easy biscuits recipe)	Experiences that could be provided at home Tasting different biscuits and evaluating. Choosing different ingredients that could be used in biscuits.	packaging.	The packet or container that holds a product safe, ready to be sold and has information on about the product.
		target audience	A person or group of people who the product is aimed at.
		evaluation	When you look at the good and bad points about something and think about how you can improve it.