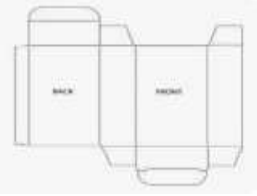





Knowledge Organiser: YEAR 4 Cooking and Nutrition Adapting a Biscuit Recipe

DT

TOPIC	KEY SKILLS	KEY VOCABULARY
<p>Topic: Adapting a biscuit recipe</p> <p>Ingredients: flour, sugar, butter, locally sourced jam and honey</p> <p>Market Research: Pupils will look at a range of existing biscuits on the market to evaluate the packaging and taste</p> <p>Key focus: Pupils will make a basic biscuit recipe and then adapt it to appeal to a chosen audience</p>	<p>Measuring: Accurately measure ingredients on weighing scales using grams</p> <p>Baking: Combine ingredients to form a dough. Shape the dough into equally sized biscuits which look aesthetic</p> <p>Designing: Design and make a net for the packaging which looks appealing to the chosen target audience</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Packaging net</p> </div> <div style="text-align: center;">  <p>Biscuit packaging ideas</p> </div> </div>	<p>adapt aesthetic budget combine cuboid evaluate hygiene locally sourced market research net prototype sieve sift target audience</p>
<p>OBJECTIVES</p> <ul style="list-style-type: none"> Describe the features of a biscuit using taste, texture and appearance Follow a biscuit recipe Budget how much it would cost to adapt a basic biscuit recipe using locally sourced ingredients Design and build a prototype net to package the biscuits in 	<p>Example Target Audiences</p>	

A target audience is who will enjoy the product most. Having a target audience makes it easier to choose how the product is designed.



family



people at work



tourists



gift givers

