

# Key Question: Can you create a biscuit to take to a celebratory picnic?

## *Biscuits – Explore, design, create and decorate.*

### Vocabulary

<b>Nutrition</b>	Everything necessary for health and growth.
<b>Balanced diet</b>	A diet consisting of a variety of food necessary for good health.
<b>Taste</b>	The flavour of food in your mouth.
<b>Texture</b>	The feel or consistency of something.
<b>Appearance</b>	What it visually looks like.
<b>Bake</b>	To cook food by dry heat typically in an oven.
<b>Decorate</b>	To make something more attractive.
<b>Food hygiene</b>	The measures undertaken to ensure food is fit for consumption.
<b>Ingredients</b>	Any food or substances that are combined to make a particular recipe.
<b>Recipe</b>	A set of instructions for preparing a particular dish.



In this topic, **we are learning to:**

- **Explore** different types of biscuits.
- **Generate** different designs and evaluate their qualities,
- **Decide** upon a final idea and include detailed plans of how to make it.
- **Create** a final product using appropriate techniques.
- **Evaluate** our final products deciding upon successes and area for improvement.

### Skills required:

- Measure
- Mix
- Roll
- Cut
- Decorate

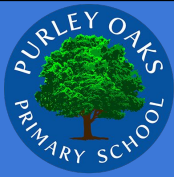
# Key Question: Can you create a biscuit to take to a celebratory picnic?

How do different ingredients affect the quality of a biscuit?

What processes do you need to follow to make a biscuit?

What makes an enticing biscuit?

How happy were you with your finished biscuit?



## **Explore:**

- identify a purpose and establish criteria for a successful product.
- understand how well products have been designed, made, what materials have been used and the construction technique.
- learn about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.
- start to understand whether products can be recycled or reused.
- begin to disassemble and evaluate familiar products and consider the views of others to improve them.
- evaluate the key designs of individuals in design and technology has helped shape the world

## **Generate:**

- Start to generate ideas, considering the purposes for which they are designing- link with Mathematics and Science.

## **Decide:**

- Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail.
- Identify the strengths and areas for development in their ideas and products.
- When planning consider the views of others, including intended users, to improve their work.
- When planning explain their choice of materials and components according to function and aesthetic.

## **Create:**

- Select a wider range of tools and techniques for making their product safely & hygienically, where appropriate with the use of a heat source.
- Know how to use a range of technique such as peeling, chopping, slicing, grating, mixing, spreading, Kneading and baking.
- Know how to measure ingredients using appropriate tools, equipment

## **Evaluate:**

- Evaluate their products carrying out appropriate tests.
- Start to evaluate their work both during and at the end of the assignment.