

**What we should be able to do and/or know by the end of the unit:**

Follow a recipe, with some support.  
 Describe some of the features of a biscuit based on taste, smell, texture and appearance.  
 Adapt a recipe by adding extra ingredients to it.  
 Plan a biscuit recipe within a budget.

**What we are going to learn (LOs)**

- To follow a baking recipe.
- To make, adapt and test a prototype.
- To design a biscuit to a given budget.
- To make a biscuit that meets a given design brief.

**Key vocabulary**

<b>diet</b>	What a person consumes in a day and how balanced the foods are that they eat (Five a Day Model for food).
<b>packaging</b>	The container used to hold a product, such as food or drinks. Packaging is typically designed to inform and attract buyers.
<b>texture</b>	The feeling and sensation of an object, in this case foods.
<b>innovative</b>	A person discovering and creating new ideas.
<b>aesthetic</b>	The look of something, such as foods, and it nice too look at because of its colour, symmetry, design, etc.
<b>measure</b>	An important step in cooking and baking, as accuracy in how much of an ingredient you include will effect the end product you've made.
<b>cross-contamination</b>	The unintentional mixing of bacteria's and foods.
<b>processed</b>	Food that has been change in some way before it's sold in stores.
<b>budget</b>	



**Key skills or knowledge**

<b>Design</b>	<ul style="list-style-type: none"> <li>• Designing a biscuit within a given budget, drawing upon previous taste testing judgements.</li> </ul>
<b>Make</b>	<ul style="list-style-type: none"> <li>• Following a baking recipe, from start to finish, including the preparation of ingredients.</li> <li>• Cooking safely, following basic hygiene rules.</li> <li>• Adapting a recipe to improve it or change it to meet new criteria (e.g. from savoury to sweet).</li> </ul>
<b>Evaluate</b>	<ul style="list-style-type: none"> <li>• Evaluating a recipe, considering: taste, smell, texture and appearance.</li> <li>• Describing the impact of the budget on the selection of ingredients.</li> <li>• Evaluating and comparing a range of food products.</li> <li>• Suggesting modifications to a recipe (e.g. This biscuit has too many raisins, and it is falling apart, so next time I will use less raisins).</li> </ul>
<b>Cooking and Nutrition</b>	<ul style="list-style-type: none"> <li>• To know that the amount of an ingredient in a recipe is known as the 'quantity.'</li> <li>• To know that it is important to use oven gloves when removing hot food from an oven.</li> <li>• To know the following cooking techniques: sieving, creaming, rubbing method cooling.</li> <li>• To understand the importance of budgeting while planning ingredients for biscuits.</li> </ul>