

## Year 4 DT Adapting a recipe

### Key Skills

1. To follow a baking recipe
2. To make and test a prototype
3. To design a biscuit to a given budget
4. To make a biscuit that meets a given design brief



### Vocab/Key Words

**Adapt** - To change or alter something to fit a given purpose, or to improve it.

**Budget** - To set an amount of money that can be used for something or for a project and then making sure that you record what you spend and don't spend more than the amount that you set.

**Packaging** - The packet or container that holds a product safe, ready to be sold and has information on about the product.

**Prototype** - A simple model that lets you test out your idea, showing how it will look and work.

**Recipe** - A set of instructions for making or preparing a food item or dish.

**Target audience** - A person or particular group of people at whom a product is aimed.

### Key Knowledge

There are many different **ingredients** to think about, each one can change the **flavour** of the plain biscuit recipe.

Marshmallows



Chocolate



Lemon zest



Raisins

### Did you know?



There are five different tastes our tongues can detect.

1. Sweet (fruits, honey, cupcakes)
2. Bitter (olives, dark chocolate, spinach)
3. Sour (lemon, lime, vinegar)
4. Salty (hard cheese, anchovies)
5. Umami (tomatoes, miso, seaweed)

### Previous Learning

- Eating seasonally (Year 3)
- A balanced diet (Year 2)
- Fruit and vegetable smoothie (Year 1)

### What I will know/be able to do by the end

- Children work in groups to adapt a simple biscuit recipe, to create the tastiest biscuit. While making they will also ensure that their creation comes within the given budget of overheads and costs of ingredients
- I can follow health and safety rules
- I can suggest appropriate design criteria points to fulfil the design brief

### Websites/Signposting/Connection to a famous person

<https://www.kapowprimary.com/subjects/design-technology/lower-key-stage-2/year-4/food-adapting-a-recipe/>