

Year: 4
 Term: Autumn 2
 Topic: Cooking and nutrition - Adapting a recipe



Where does this learning link to aspirations for the future?

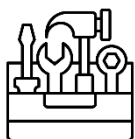
Furniss Foods are a Cornish company that make a range of biscuits. Maybe you could design them a new flavour?

In DT we follow this five step process.

Research



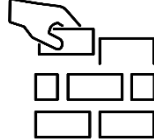
Skills



Design



Make



Evaluate



Adapting a recipe is making a simple recipe unique by thoughtfully adding or removing ingredients.



Working to a budget is spending a certain amount of money so the final product is affordable for the people who want to buy it.

A target audience is who will enjoy the product and having on in mind makes easier to design the product.



family



people at work



tourists



gift givers



measuring



shaping



cutting out



sifting



mixing or stirring

Glossary

- adapt** To change something to make it suitable for a new purpose.
- budget** A plan of how to spend money.
- combine** Mixing two or more ingredients together.
- construct** To build something.
- design** A plan for a recipe or product.
- evaluate** To decide how good something is.
- hygiene** Keeping things clean.
- ingredients** The foods used in a recipe.
- market research** Gathering information from the target audience.
- sieve** A piece of kitchen equipment often used to remove lumps.
- sift** The process of removing lumps and adding air.
- target audience** Groups of people that a product is made for.
- taste** The flavour of a food.
- texture** The feel of a food when eaten.