

Design Technology – Food Biscuit Unit – Year 5 Spring Term

Prior Learning

Y1 – fruit and vegetable kebabs

Y3 – Fruit ice lollies

Vocabulary

Design brief – it outlines the most important factors to consider when starting a project.

Recipe – the order in which ingredients are added and what is done with them to produce the biscuits.

Measure – ascertain the amount, of (something) by using an instrument or device marked in standard units.

High fat – denoting or relating to food or a diet that is high or relatively high in fat

High sugar – denoting or relating to food or a diet that is high or relatively high in sugar

Evaluation – to judge how successful the final product is.

Jobs in food



Methods and Processes

Sieving



Rubbing ingredients together



Rolling



Decorating



Tools

Digital Scales



Cookie Cutters



Bowl and rolling pin



Baking trays



Design Process



Materials and Consumables

Flour

Fruit

Sugar

Sweets

Butter

Icing

Can I answer?

- Tell me about food hygiene and how it affects this unit of work?
- What ingredients would you except in a basic biscuit dough?
- How can flavours be added to a basic biscuit?