# 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

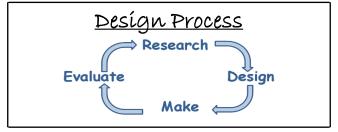
**High fat** - denoting or relating to food or a diet that is high or relatively high in fat

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.

### lobs in food



# Methods and Processes Sieving Rubbing ingredients together Rolling Decorating



Materials and Consumables	
Flour	Fruít
Sugar	Sweets
Butter	Icing

<u>Tools</u>	
Dígítal Scales	The same of the sa
Cookíe Cutters	
Bowl and rolling pin	
Baking trays	

### 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?