

Food Technology – Advent biscuits

Prior Learning:

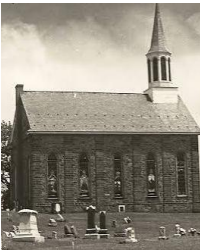
Pupils already have an understanding of preparing food from KSI where they learnt basic food hygiene, chopping and cutting skills.

Key Vocabulary

Advent	A Christian season of waiting and preparation for the birth of Jesus Christ at Christmas.
Consistency	The degree of firmness or thickness of a dough, batter, or other baked product.
Food hygiene	Conditions necessary to maintain a clean environment during food handling, preparation, and storage to ensure food is safe to eat.
Quality	The overall excellence of a baked good, encompassing its sensory attributes, structural integrity, and consistency.

Key Inventor

German Lutherans – inventors of the advent calendar in the early 1800’s.



Key Learning

- What makes a biscuit suitable for a Christmas or Advent celebration?
- What can we learn from tasting and evaluating different biscuits?
- How do ingredients affect the texture, flavour, and appearance of biscuits?
- How do different baking methods and techniques influence the final biscuit?
- How can we design a festive biscuit that meets a specific design brief?
- How successful is our festive biscuit design?



Visual Vocabulary



A cookie cutter is a sharp metal or plastic tool used to cut dough into specific shapes.



Measuring scales are instruments used to determine the weight or mass of an object



A timer is a tool that measures time. It can count down from a set time to zero, or count up to measure how long a task takes.

The Big Question

How can we design and make a festive biscuit that is appealing, safe, and suitable for an Advent celebration?

Cross Curricular Links

Mutual Respect
RE – Christianity