

Food technology – Willy Wonka's Fair Trade Chocolate

Prior Learning:

Pupils have previously prepared food, learned about healthy diets, and designed products for different celebrations. They have experience with both cooked and uncooked food.

Key Vocabulary

Fair trade	A global movement and certification system that aims to help producers in developing countries receive a fair deal for their products.
Ethical	Someone or something that is morally right, honest, and conforms to a high standard of conduct.
Consumer	A person or group that buys and uses goods or services for their own personal or household needs, and not for business or resale.
Trade	The action of buying and selling goods and services.

Key Inventor

John Cadbury – Early advocate for ethical trading and fair treatment of workers.



Key Learning

- What is Fair Trade and why does it matter when choosing ingredients?
- What can we learn from evaluating existing biscuits and cookies?
- How do ingredients affect the flavour, texture, and quality of a cookie?
- How can we use maths to scale, cost, and improve a recipe?
- How can we design and make a Fair Trade cookie for a specific user?
- How successful is our Fair Trade cookie design?



Visual Vocabulary



Fair trade ingredients are items made by workers who get fair pay and good working conditions. They all show the Fair Trade symbol



Antibacterial wash is a product that destroys bacteria.



Food safe containers are vessels certified to hold food without leaking harmful chemicals or changing the food's taste.

The Big Question

How can we design and make a delicious Fair Trade cookie that meets the needs of consumers while supporting ethical trade?

Cross Curricular Links

Empathy

Maths – measurement

Geography – Ethiopia