Adapting a Recipe

DESIGN AND TECHNOLOGY
Food- Year 4
Autumn Term

Overview

During this topic, children will be creating their own biscuit recipe by adapting a previous recipe. They will design a biscuit within a given budget and conduct a market research to assist them in their recipe, helping them understand the important of budgeting while planning ingredients for a recipe. Some of the cooking skills they will learn are: sieving, measuring, mixing/stirring, cutting out and shaping.

Key Information



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.







Vocabulary

adapt	adapt – to change something to make it suitable for a new purpose
budget	budget – a plan of how to spend money
combine	combine – mixing two or more ingredients together
design	design – a plan for a recipe or product
evaluate	evaluate – to decide how good something is
fold	fold – to bend something for a purpose
hygiene	hygiene – keeping things clean
ingredients	ingredients – the foods used in a recipe
sieve	sieve – a piece of kitchen equipment often used to remove lumps
sift	sift – the process of removing lumps and adding air
target audience	target audience – groups of people that a product is made for
taste	taste – the flavour of food
texture	texture – the feel of a food when eaten