



Intended outcome of the unit

Pupils who are **secure** will be able to:

- Describe features of biscuits using taste, texture and appearance.
- Explain why some biscuits might be made for children, adults or special occasions.
- Remember and follow simple rules for working in a safe and clean way.
- Follow a recipe with support.
- Use a budget to plan a recipe.
- Adapt a recipe using additional ingredients to fit a design or budget.
- Measure and mix ingredients properly.
- Contribute to a discussion about criteria for evaluation.

For lesson 5, it is important that a participant is invited to the lesson for market research for each group.

Key vocab

adapt	hygiene
addition	ingredients
appearance	layout
budget	market research
buttery	modify
combine	multiplication
comment	opinion
compare	pounds
construct	sieve
cream	sift
crunchy	target audience
cuboid	taste
cut	texture
design	unique
evaluate	wooden spoon
fold	

Week 1

[Lesson 1: Existing biscuits](#)

To evaluate existing biscuit products.

Week 2

[Lesson 2: Basic biscuits](#)

To prepare and cook a dish.

Week 3

[Lesson 3: Budgeting](#)

To select ingredients and follow a budget.

Week 4

[Lesson 4: Packaging](#)

To take inspiration from existing products.

Week 5

[Lesson 5: Testing a new recipe](#)

To make and test a prototype biscuit.

Week 6

[Lesson 6: Evaluating biscuits](#)

To evaluate a final product.

Suggested Prior Learning

[Cooking and nutrition: Eating seasonally](#)

Suggested Next Steps

[Cooking and nutrition: Developing a recipe](#)

Unit specific links

[Knowledge organiser - D&T Y4: Cooking and nutrition: Adapting a recipe](#)
[Vocabulary display - D&T Y4: Cooking and nutrition: Adapting a recipe](#)