



## Curriculum

### Year 4 Scheme of Work for Design Technology

**Term: Spring 1**

**Topic: Food: Adapting a recipe- Biscuits**

#### Key Skills and Knowledge:

##### Key Skills

##### Developing, planning and communicating ideas

- Following a baking recipe.
- Understanding safety and hygiene.
- Identifying a target audience.
- Designing a biscuit within a given budget.
- Conducting market research.

##### Working with tools, equipment, materials and components

##### Evaluating processes and products

- Evaluating and comparing a range of products.
- Suggesting modifications.
- Adapting a recipe.
- Evaluating an adapted recipe.

##### Key Knowledge

##### To know:

- That the amount of an ingredient in a recipe is known as the 'quantity'.
- That safety and hygiene are important when cooking.
- The following cooking techniques: sieving, measuring, mixing/stirring, cutting out and shaping.
- The importance of budgeting while planning ingredients for a recipe.
- That products often have a target audience.

#### Reading and Writing Opportunities (Long and Short Activities)

##### Creative Ideas and Hooks

##### Hooks

- Taste testing
- Growing own seasonal fruits/ herbs.
- What does a 'balanced diet' mean? Section a paper plate and collage foods
- Opportunities for children to look at/ read books linked to healthy eating.

##### Writing opportunities

- Instructional writing
- Designing a healthy eating poster
- Write a recipe for a healthy snack.
- Design a menu/ dish promoting healthy eating.
- Write a recipe for a healthy snack

#### Links to PSHCE, Equality and British Values Work

##### British Values

##### Democracy

The children must take the views and opinions into account but still have the right to make their own choices.

##### The Rule of Law

- To understand the importance of safety rules when using tools.

##### Individual Liberty

- To understand that they are able to listen to others but can use their own ideas and design choices.
- To understand that many great design ideas originate from other cultures.

##### Mutual Respect

- To listen to and consider the ideas and opinions of others even if they differ from your own.
- To offer supportive comments in evaluations that will improve learning outcomes in a way that is objective but sensitive to the listener.

##### PSHCE

- Link to 'Healthy Me' unit and taking care of ourselves.

##### Equality

- Research famous chefs from different countries of the world.
- Fair trade
- Know where and how a variety of ingredients are grown, reared, caught and processed.

##### Key Vocabulary:

Adapt, Budget, Cooling rack, Creaming, Equipment, Evaluation, Flavour, Ingredients, Method, Net, Packaging, Prototype, Quantity, Recipe, Rubbing, Sieving, Target audience, Unit of measurement, Utilities

##### Previous Knowledge:

Do I know which foods are healthy? Do I know how to follow a recipe?

##### Useful Websites:

<https://www.kapowprimary.com/subjects/design-technology/lower-key-stage-2/year-4/new-cooking-and-nutrition-adapting-a-recipe/>

##### Resources Available / Visits/Visitors

6 different types of biscuits, Plates, Ingredients for basic biscuit recipe, Additional ingredients to add flavour, Butter knives, Bowls, Wooden spoons, Scales, Baking trays, Baking parchment, Oven, Empty biscuit boxes, A3 card