




D&T Knowledge Organiser – Year 3 Food Designing and Making Biscuits

What I should already know	Key Knowledge:			Key Vocabulary														
<ul style="list-style-type: none"> How to follow a recipe, mix, combine and shape mixtures. using appropriate equipment. How to create a finished chocolate product. How to evaluate chocolate bar in terms of appearance, flavour and texture. 	<table border="1"> <thead> <tr> <th colspan="2" data-bbox="488 379 1442 424">Exploring Biscuits</th> </tr> </thead> <tbody> <tr> <td data-bbox="488 429 958 584">Evaluating and describing food characteristics</td> <td data-bbox="965 429 1442 584">sweet, savoury, plain, flavoured, sandwiched, enrobed, with a variety of shapes, textures and finishes</td> </tr> <tr> <td data-bbox="488 588 958 663">Compare different types of biscuits</td> <td data-bbox="965 588 1442 663">taste, appearance, audience, packaging, price and preferences.</td> </tr> <tr> <td data-bbox="488 668 958 847">Biscuits Recipes</td> <td data-bbox="965 668 1442 847">What are the common ingredients? What ingredients are used to make the biscuits different? Investigate the purposes of the different ingredients e.g. flour, butter, sugar.</td> </tr> <tr> <td data-bbox="488 852 958 962">Ingredients</td> <td data-bbox="965 852 1442 962">Where in the world the ingredients are grown, how they are grown, stored and processed.</td> </tr> <tr> <td data-bbox="488 967 958 1145">Food Preparation and Hygiene</td> <td data-bbox="965 967 1442 1145">Wash your hands and tie back long hair Remove jewellery and wear an apron Wash utensils in soapy water and clean surfaces thoroughly</td> </tr> <tr> <td data-bbox="488 1150 958 1329">Making Biscuits</td> <td data-bbox="965 1150 1442 1329">Weighing/Measurement Premixing – dry ingredients Mixing- dough formation Molding – shape formation Baking – using the oven</td> </tr> </tbody> </table>		Exploring Biscuits		Evaluating and describing food characteristics	sweet, savoury, plain, flavoured, sandwiched, enrobed, with a variety of shapes, textures and finishes	Compare different types of biscuits	taste, appearance, audience, packaging, price and preferences.	Biscuits Recipes	What are the common ingredients? What ingredients are used to make the biscuits different? Investigate the purposes of the different ingredients e.g. flour, butter, sugar.	Ingredients	Where in the world the ingredients are grown, how they are grown, stored and processed.	Food Preparation and Hygiene	Wash your hands and tie back long hair Remove jewellery and wear an apron Wash utensils in soapy water and clean surfaces thoroughly	Making Biscuits	Weighing/Measurement Premixing – dry ingredients Mixing - dough formation Molding – shape formation Baking – using the oven	 	<p>Market research -the action or activity of gathering information about consumers' needs and preferences.</p> <p>Nutritional Value- The nutritional value of a food describes the amount of carbohydrates, fats, proteins and energy that can be used during digestion.</p> <p>Food Hygiene- Food Hygiene, can be defined as handling, preparing and storing food or drink in a way that best reduces the risk of consumers becoming sick from the food-borne disease</p> <p>Allergies/Allergen-a damaging immune response by the body to a substance, especially a particular food, pollen, fur, or dust, to which it has become hypersensitive.</p> <p>Quality control- is a set of activities for ensuring quality in products by identifying defects in the actual products produced.</p> <p>Contamination- Food contamination is the presence of unwanted elements in food.</p> <p>Utensils- Scales, Mixing bowls, Spoons/spatulas, Sieves, Cutters, Baking tray, Oven, Cooling rack, Oven Gloves, Greaseproof paper</p> <p>Best before dates-The best before date, sometimes shown as BBE (best before end), is about quality and not safety. The food will be safe to eat after this date but may not be at its best. Its flavour and texture might not be as good</p>
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<p>Things I need to know</p>																		
<ul style="list-style-type: none"> How to select ingredients for a purpose. How key ingredients are grown, stored and processed. Understand relevant food hygiene and safety procedures. Evaluate product identify future improvements and the impact. 																		
<p>This will help me in the future:</p>																		

<p>✚ Year 4 – Designing and Making bread Products</p>		<p>Cooling – before decoration Packing – presentation</p>		<p>Expiry dates- Expiration dates tell consumers the last day a product is safe to consume. Use by dates- A use-by date on food is about safety. This is the most important date to remember. You can eat food until and on the use-by date but not after</p>
	<p>Evaluating their product</p>	<p>Any changes? What went well? What would they improve? What was the impact of added ingredients, and different finishes/shapes on the end product?</p>		