



Key facts to learn:

- **Topic:** Field to fork
 - How to adapt a biscuit recipe
 - How to design a biscuit within a given budget, drawing upon previous taste testing
 - To follow a baking recipe
 - Cook safely
 - Follow basic hygiene rules

Key skills to do:

- Evaluating a recipe, considering: taste, smell, texture and appearance
- Describing the impact of the budget on the selection of ingredients
- Evaluating and comparing a range of products
- Suggesting modifications
 - Understanding the impact of the cost and importance of budgeting while planning ingredients for biscuits
- Understanding the environmental impact on future product and cost of production

Words to know and spell (Tier 2 Vocabulary)

Recipe	Biscuit	Taste
Testing	Cook	Smell
Texture	Appearance	Ingredients



Meerkats – DT Cooking and Nutrition

Words to understand and spell (Tier 3 Vocabulary)

Adapt	Make something suitable for purpose
Hygiene	Conditions to maintain good health and prevent disease
Evaluating	To judge quality and assess results
Budget	An estimate of expenditure for a set period
Modifications	To change something
Environmental	Relating to the natural world and the impact of human activity on its condition
Impact	A marked effect or influence
Product	A substance that is manufactured for sale
Production	The act of making
Cost	Estimate the price of
Comparing	Noting the similarities and differences between

Concept check questions. Test yourself:

Can you list ways in which you can stay safe when cooking?

What are the basic hygiene rules?

When testing and evaluating a recipe what four factors do you have to think about.

Name ways in which you could modify a recipe

Why is it important to budget when planning ingredients?