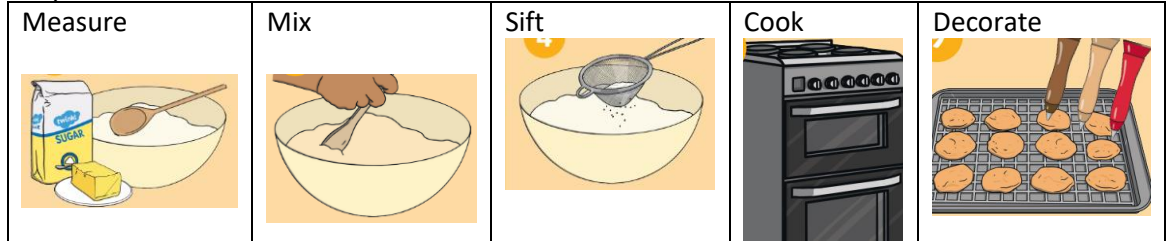


DT Knowledge organiser - Biscuits

Key Vocabulary

Product	Something made by means of either human work or that of a machine
Texture	Whether the biscuit is chewy, crunchy, soft, hard
Ingredients	The items you need to make your product
Recipe	The instructions you need to follow
Taste	Flavours that can be detected in the food e.g. sweetness, spice, heat.
Aroma	Smell of the food.
Appearance	What food looks like
Edible	Food that is fit to eat e.g. not raw, not too salty etc
Inedible	Food that cannot be eaten e.g. tastes bad, raw meat etc.

Preparation Methods



We will be using equipment such as scales, mixing bowl, rolling pin



HEALTH AND SAFETY

Remove any jewellery and tie back long hair

Wear an apron and roll up your sleeves

Walk safely and calmly around the classroom

Keep your work area and floor area clean

Follow the teacher's cutting instructions

Washing your hands should be done before, during and after preparing food.

Finally, report all spillages and clean up properly after yourself, leaving the classroom tidy.

Learn where biscuits are on the Eatwell plate.



