



**Year 4 Knowledge Organiser
Food – Adapting a Recipe**

Key Knowledge

What you need to consider while planning and designing your biscuits

- Variety
- Seasonality
- Techniques
- Packaging
- Allergies
- Cross-contamination
- Hygiene

Ingredients

There are many different ingredients to think about, and each can make a big difference to the taste of your biscuit.



You adapt a recipe by adding or changing something in the recipe. So you may replace vanilla for almond or raisins for lemon zest. This makes the recipe personal to you.

Key Knowledge

Tastes



There are 5 different tastes our tongue can detect.

Sweet- fruits, honey, sugar, cupcakes
 Sour- lemon, lime, vinegar
 Bitter- olives, dark chocolate, spinach
 Salty- hard cheese, anchovy, bacon
 Umami – tomatoes, miso, soy sauce, seaweed

| Vocabulary | |
|-------------------|--|
| • Adapt | |
| • Bitter | |
| • Budget | |
| • Equipment | |
| • Evaluation | |
| • Flavour | |
| • Ingredients | |
| • Method | |
| • Net | |
| • Packaging | |
| • Prototype | |
| • Quantity | |
| • Recipe | |
| • Salty | |
| • Sour | |
| • Sweet | |
| • Target Audience | |
| • Techniques | |
| • Unit of measure | |
| • Umami | |
| • Utilities | |
| • Utensils | |
| • Variety | |

| I can... | |
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| I can follow a recipe with some support. | |
| I can Describe some of the features of a biscuit based on taste, smell, texture and appearance | |
| I can adapt a recipe by adding extra ingredients to it. | |
| I can plan a biscuit within budget | |
| I can make a biscuit from an adapted recipe and its packaging all within budget | |