

Year 6 -Term 4 – DT



Food – Day of the Dead biscuits.

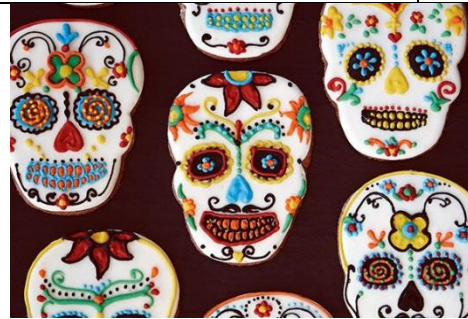
Curriculum Key Question: How can I take care of myself and others?

Topic: Who were the Ancient Maya and what impact did they have?

What should I already know?

Safety and hygiene when cooking.
Following basic instructions, weighing, mixing, baking.

Day of the dead traditions and food from Mexico - English, History and Geography topics.



Mixing techniques: Rubbing, mixing, kneading.

DT skills:

Carry out research into user needs and existing products, using surveys, interviews, questionnaires, and web- based resources

Celebrating culture and seasonality

- Write a step-by-step recipe
- Select and use appropriate utensils and equipment accurately and safely

Evaluate their product, identifying strengths and areas for development, and carry out appropriate tests.



Cutting:



Decorating:



Key Vocabulary

Ingredients: the edible items needed to make a recipe.

Recipe: how to make a dish.

Knead: to massage or squeeze with hands.

Dough: the mixture made when all ingredients are added together.

Rubbing in: mixing the flour and butter into sand-like consistency.

Cutter: a sharp edged item that is used to cut out a shape from the dough.

Shape: to make the dough into a particular shape.

Decorate: to use icing of different colours to add pattern to a biscuit.

Pattern: the design of shapes and images.

Utensils: items needed to make the biscuits as listed in the recipe.

Names and ingredients of different biscuits:

