Design Technology: Y4 Easter Biscuits- Food Technology

Year 4

Key vocabulary

finishing	the appearance of the product in terms of colour, shape and decoration
sieve	to pass through a wire or plastic mesh to remove lumps
quality control	the act of ensuring the standard of a product is maintained
sweet	tasting of sugar
savoury	food that is salty or spicy and not sweet to taste

We are building on our knowledge from making a salad in Year 3

This will help us when we make grab-and-go snacks in Year 6

Key knowledge

Rubbing in is the process of rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.



Rolling is the process of making the dough an even thickness so that the biscuits cook evenly.



You can change the finishing of a biscuit by changing its:

1) shape
2) colour
3) coating
4) decoration

This links with our Personal Development learning about celebratory foods and different religions.