



Be the best that we can be.

EBJ Knowledge Organiser Design Technology Year 4

Spring

Cooking and nutrition - adapting a recipe



Skills used in cooking and adapting a recipe



measuring



shaping



cutting out



sifting



mixing or stirring

Measuring, shaping, cutting out, sifting and mixing or stirring are all skills required in cooking but not necessarily at the same time.

Working with a budget



Working to a budget is spending a certain amount of money so the final product is affordable for the people that want to buy it.

Adapting a recipe



Adapting a recipe is making a simple recipe unique by thoughtfully adding or removing ingredients.

Target audience

A target audience is who will enjoy the product the most. Having a target audience makes it easier to choose how the product is designed.



family



people at work



tourists



gift givers

Key vocabulary

Adapt	To change something to make it suitable for a new purpose.
Budget	A plan of how to spend money.
Combine	Mixing two or more ingredients together.
Evaluate	To decide how good something is.
Hygiene	Keeping things clean.
Ingredients	The food used in a recipe.
Market research	Gathering information from the target audience.
Sieve	A piece of kitchen equipment often used to remove lumps.
Sift	The process of removing lumps and adding air.
Taste	The flavour of a food.
Texture	The feel of a food when eaten.

