

Knowledge

A scone is a British baked good.



Scones originated in Scotland in the early 1500s.

The original scone was round and flat, usually as large as a medium-sized plate.

Four million tonnes of flour are produced in the UK every year!

Ingredients can be combined according to taste, appearance or texture to create a product that contributes to a healthy diet.

Vocabulary

- Ingredients - food used to prepare a product.
- Savoury - a food typically salty or spicy.
- Sweet - a food typically tasting of sugar or honey not salty or spicy.
- Combine - join substances together.
- Aroma - the smell of the product.
- Consumer - a person who will eat the product.
- Customise - personalise an item.
- Substitute - replace a product or ingredient.

Design, make, evaluate.

1. Sample different types of scones. Identify main ingredients and intended consumer.
2. Customise a basic scone recipe. Sweet or savoury? What will be added? How much? Which food preparation method will be used?



3. Make following the recipe.
4. Evaluate-describe what they like and dislike about their own and others' recipes. How could the product be improved? Which ingredients could be substituted?

Skills

The children need to use various cooking techniques to prepare their scones.



Health and safety



Always use dry, heavy hot pads or an oven mitt to place food in or to remove food from the oven.



Always turn the oven off after you are done baking.

- Follow a simple recipe.
- Use an oven safely.
- Measure ingredients to the nearest gram.

Skills	
Design	<p>Begin to research others' needs.</p> <p>Show design meets a range of requirements.</p> <p>Describe purpose of product.</p> <p>Follow a given design criteria.</p> <p>Have at least one idea about how to create a product.</p> <p>Create a plan which shows order, equipment and tools.</p> <p>Describe design using an accurately labelled sketch and words.</p> <p>Make design decisions.</p>
Make	<p>Select suitable tools/equipment, explain choices; begin to use them accurately.</p> <p>Select appropriate ingredients, fit for purpose.</p> <p>Work through the plan in order.</p> <p>Consider how good the product will be.</p> <p>Begin to measure, cut and shape with some accuracy.</p> <p>Begin to apply a range of finishing techniques with some accuracy.</p>
Evaluate	<p>Look at design criteria while designing and making.</p> <p>Use design criteria to evaluate the finished product.</p> <p>Say what they would change to make design better.</p> <p>Begin to evaluate existing products, considering: how well they have been made, ingredients, how they have been made, fit for purpose.</p> <p>Begin to understand by whom, when and where products were designed.</p> <p>Learn about some chefs of products.</p>
Cooking and Nutrition	<p>[Scones]</p> <p>Carefully select ingredients.</p> <p>Use equipment safely.</p> <p>Prepare and cook some dishes safely and hygienically.</p> <p>Grow in confidence using the following techniques: sifting, chopping, grating, mixing, stirring, kneading and baking.</p> <p>Weigh to the nearest gram.</p>