

# Biscuits

## Innovation



### Prior Knowledge

In Key Stage 1, you practised cutting, mixing and combining ingredients.

### Where next? Future learning

In Year 4, you will make pizzas. You will apply your knowledge of mixing and measuring to this project.

### My Component Knowledge:

- Lesson 1: Research—I can understand the design brief.
- Lesson 2: Investigate—I can evaluate existing products.
- Lesson 3: Practise—I can practise and apply key skills such as cutting.
- Lesson 4: Design—I can design my final product.
- Lesson 5: Make—I can apply my knowledge to make my product.
- Lesson 6: Evaluate—I can evaluate my product.

### My Composite Knowledge:

I will produce a final product based on the brief, applying key skills such as cutting, measuring and cooking.

### My Powerful Knowledge:

I am developing my nutritional understanding and can learn to cook a variety of dishes.

### Key Vocabulary

**Tier 1:** Make, cook, sugar, butter, flour, icing sugar, food colouring

**Tier 2:** Design, research, brief, product, biscuit

**Tier 3:** Prototype, evaluate, nutrition, appearance



## Who was Robert McVitie?



The brief...  
 Design and make biscuits for yourself.

Significant designer...  
 Robert McVitie—created the brand McVities.

What will your biscuits be like?

What is the design brief?