

Caroline Haslett Primary School - DT

Topic: Food

Year 3

Scones

Knowledge

- A scone is a British baked good



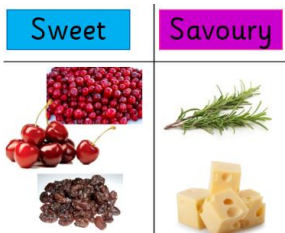
- Scones originated in Scotland in the early 1500s
- The original scone was round and flat, as large as a medium-sized plate
- 4 million tonnes of flour are produced every year in the UK
- Ingredients can be combined according to taste, appearance or texture to create a product that contributes to a healthy diet.

Vocabulary

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

Design, make, evaluate.

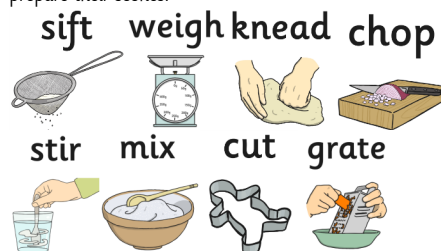
- Sample different types of scones. Identify main ingredients and intended consumer.
- Custom a basic scone recipe. Sweet or savoury? What will be added? How much? Which food preparation method will be used?



- Make following recipe.
- Evaluate-describe what you 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.