



design criteria	The important features that a product must have or do to work correctly.
evaluation	Thinking about how well something worked.
research	Finding out information to learn more or help make a decision.
target audience	A person or group of people that a product is aimed at.

Target audience could be individual people or groups of people attending events.



A **recipe** is a set of instructions for making food. Sometimes people **adapt** recipes, which means changing them to make them better or more suitable.

They might do this by adding more ingredients, such as chocolate chips or icing.



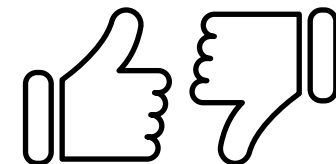
A biscuit recipe can be **adapted** for different people and events. For example, seeds and raisins could be added for someone who needs energy for a race, or icing could be used to create themed designs, such as yellow suns for a summer party.

The **budget** is how much money there is to spend. The **cost** is how much you pay for something.



When choosing **ingredients**, the person making the biscuits needs to make sure the **cost** does not go over the **budget**.

When people make a product, they **evaluate** it to see how well it went. They receive **feedback** (ideas and suggestions) from others to see what **improvements** can be made to make it better.





The **ingredients** are the items of food that are put in a **recipe**. They need to be **measured** to make sure the right amount goes in.



Scales are used to **weigh ingredients** to **measure** how heavy they are.



Measuring spoons are used to **measure** smaller amounts. For example **teaspoons (tsp)** and **tablespoons (tbsp)**.

Hygiene is important when cooking to ensure that equipment and surfaces are clean to stay safe and healthy.



Items used when making biscuits include:



An **apron** to keep clothes clean.



A **baking tray** to put the biscuits on in the oven.



A **sieve** to sift the flour and remove lumps.



A **rolling pin** to roll out the biscuit dough.

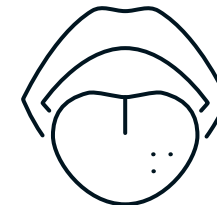


A **wooden spoon** to stir the ingredients.



A **cutter** to cut the dough into shapes.

Taste is the flavour of the food.



Texture is how something feels when it is touched or eaten.