



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 help you learn or 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.



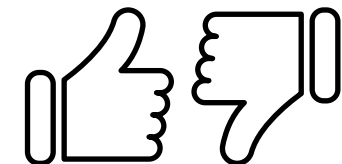
A biscuit recipe can be **adapted** for different people and events. For example, seeds and raisins could be added for someone who needs energy for a race, or icing could be used to create themed designs, such as yellow suns for a summer party.

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.

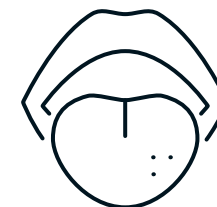


A **wooden spoon** to stir the ingredients.



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

Taste is the flavour of the food.



Texture is how something feels when you touch it or eat it.