

River Bank Primary Knowledge Organiser	Year 4	Summer 1	Design technology Scones				
Planning process		Designing	Making				
<p style="text-align: center;">A scone is a British baked good.</p> <p>Children learn basic food preparation techniques and ways of combining components to create products for a particular purpose. They develop their making skills by learning to combine components according to taste, appearance or texture to create a product that contributes to a healthy diet.</p> <p style="text-align: center;">Texture - the feel, appearance, or consistency of a surface or a substance</p>		<p>Children can pick a savoury or sweet filling for their scone. Depending on their filling, the children will need to pick a cooking and preparation technique.</p> <table border="1" style="width: 100%; text-align: center;"> <tr> <td data-bbox="884 430 1075 502">Sweet</td> <td data-bbox="1108 430 1310 502">Savoury</td> </tr> <tr> <td data-bbox="884 518 1075 774">  </td> <td data-bbox="1108 518 1310 774">  </td> </tr> </table>	Sweet	Savoury			<p>The children need to use various cooking techniques to prepare their scones.</p> <p style="text-align: center;">sift weigh knead chop</p>  <p style="text-align: center;">stir mix cut grate</p>
Sweet	Savoury						
							
Evaluate		Key Vocabulary and Important Facts	Knowledge and understanding				
<p>Children need to be able to describe what they like and dislike about their own and other people's product.</p> <ul style="list-style-type: none"> • What could we do next time to improve our product? • Could we substitute the ingredients or some fillings? 		<p style="text-align: center;">Four million tonnes of flour are produced in the UK every year!</p>  <p style="text-align: center;">The original scone was round and flat, usually as large as a medium-sized plate.</p> <p style="text-align: center;">Scones originated in Scotland in the early 1500s.</p>	<p>Health and safety</p>  <p style="text-align: center;">Always use dry, heavy hot pads or an oven mitt to place food in or to remove food from the oven.</p>  <p style="text-align: right;">Always turn the oven off after you are done baking.</p>				

1. Scones originated in...	a. Scotland	b. England	c. Wales	d. Ireland
2. Why should we wear oven mitts?	a. To look fashionable.	b. To protect ourselves from food.	c. To protect our hands from heat that comes from the oven.	d. We do not need to wear them.
3. Scones always looked the same.	a. True	b. False		
4. What is the texture?	a. The feel and consistency	b. The taste	c. The smell	d. The shape
5. Which is an example of a savoury filling?	a. Cranberry	b. Cheery	c. Raisin	d. Rosemary