

Key vocabulary

finishing	the appearance of the product in terms of colour, shape and decoration
sieve	to pass through a wire or plastic mesh to remove lumps
quality control	the act of ensuring the standard of a product is maintained
sweet	tasting of sugar
savoury	food that is salty or spicy and not sweet to taste

We are building on our knowledge from making a salads in Year 3

This will help us when we make grab-and-go snacks in Year 6

Key knowledge

Fairtrade is when food is supplied through a fair supply chain, meaning farmers who produce the goods receive a fair price.

Rubbing in is the process of rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.



You can change the finishing of a biscuit by changing its:

- i) shape
- ii) colour
- iii) coating
- iv) decoration