

End Points

Year 4 – Adapting a recipe



What I know and can explain

- To know that the amount of an ingredient in a recipe is known as the 'quantity.'
- To know that safety and hygiene are important when cooking.
- To know the following cooking techniques: sieving, measuring, stirring, cutting and shaping.
- To understand the importance of budgeting while planning ingredients for pizzas.
- To know that products often have a target audience
- Designing a pizza within a given budget, drawing upon previous taste testing judgements.
- Following a baking recipe, including the preparation of ingredients.
- Cooking safely, following basic hygiene rules.
- Adapting a recipe to meet the requirements of a target audience.
- Evaluating a recipe, considering: taste, smell, texture and appearance.
- Describing the impact of the budget on the selection of ingredients.
- Evaluating and comparing a range of food products.
- Suggesting modifications to a recipe

Useful vocabulary

adapt
addition
budget
buttery
combine
construct
fold
hygiene
layout

market research
modify
opinion
pounds
sieve
sift
target audience
texture

