Design and Technology – Farm to fork – Savoury Scones

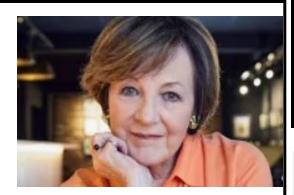| Design	Make	Evaluate	Technical Knowledge
Technologists design products to fulfil design criteria.	Technologists use a variety of tools and methods to accurately make a product.	Technologists accurately evaluate the strengths and weaknesses of their own and others' products.	Technologists use wider technical knowledge to inform the design, make and evaluate process.

What should I already know?

Last year, you taste-tested chocolate and created a product. You also looked at the packaging and design of the products.

Key Designer

Delia Ann Smith CH CBE is an English cook and television presenter, known for teaching basic cookery skills in a direct style. One of the best-known celebrity chefs in British popular culture, Smith has influenced viewers to become more culinarily adventurous

Key Vocabulary	Definition
market research	the action or activity of gathering information about consumers' needs and preferences.
flavour	the distinctive taste of a food or drink.
packaging	materials used to wrap or protect goods.
recipe	a set of instructions for preparing a particular dish, including a list of the ingredients required.
ingredients	any of the foods or substances that are combined to make a particular dish.

Existing Products

Product Specification	Plan	Final Product
Choose a healthy filling.		
Looks aesthetically pleasing to the user.		
Measure out ingredients accurately.		
Has a light and crumbly texture/		

What am I going to learn?

We are going to taste-taste the products and think about what kind of fillings we could use in our scones. We are also going to talk about what healthy choices they could make.