



Objectives and Sticky Knowledge

Previous Knowledge:

1. Understand the basic rules of food hygiene and safety.
2. Follow the instructions within a recipe.
3. Design their own tart recipe using seasonal ingredients.



Land Objectives and Sticky Knowledge:

Design their own Roman recipe based on knowledge of what the Romans ate.	Follow and adapt a recipe, following basic hygiene rules	Suggest modifications to their recipe – evaluating their finished product
<ol style="list-style-type: none"> 1. The Romans brought food over from other countries in their empire (imported food). Many of these foods were new to Britain and had therefore never been tasted by people in Britain. 2. New foods included vegetables such as carrots, cucumbers, cabbages and celery. 3. Rich Romans could afford to eat lots of meat, including: boar, venison, goat, lamb, pig and dormice; chicken, geese, ostrich, and peacock. 	<ol style="list-style-type: none"> 1. I know that ingredients are listed with the correct amounts. 2. I wash my hands before preparing food and ensure the work space is clean. 3. I can follow step-by-step instructions, including safety measures. 	<ol style="list-style-type: none"> 1. I can identify flavours and textures that work well. 2. I can identify flavours and textures that could be improved next time.

Sea:

Links with 'Communication' Golden Thread

Links to CST and CTK Values:

Year 4 Design Technology Knowledge Organiser

Key Vocabulary

Equipment	Use clean equipment – use anti bacterial spray on surfaces.
Mix	To combine or blend two ingredients together.
Roll	To turn over one or more times.
Beat	To stir or mix in forceful way



Roman Honey Biscuit Recipe



The Romans loved luxury and used honey in lots of their recipes to sweeten them. These honey biscuits are simple to make and the Romans served them to guests, as well as eating them for breakfast.

You will need:

- 300g rice flour
- 2 eggs
- 120g butter (softened at room temperature)
- 175g honey
- $\frac{1}{2}$ tsp baking powder
- 50g sesame seeds



Instructions:

1. Preheat the oven to 180°C.
2. Use butter to grease a baking tray.
3. Add the butter and honey to a mixing bowl. Beat together until the mixture is smooth and creamy.
4. Add the eggs and mix until combined.
5. Add the flour and baking powder and mix well. This should come together to form a biscuit dough.
6. Roll the dough into small balls. The mixture should be enough to make approximately 15 biscuits.
7. Flatten the biscuit dough balls to about $\frac{1}{2}$ cm thick.
8. Put the sesame seeds into a bowl. Gently press one side of your biscuit into the seeds to cover the surface.
9. Place your biscuits on your baking tray with the sesame seeds facing upwards.
10. Bake for 20 minutes. You are aiming for a golden brown biscuit.
11. Let them cool and then serve on their own or as part of a Roman feast!

Instructions:

The Romans often shaped their biscuits so why not use biscuit cutters or go freestyle and create some shapes of your choice.

Sky Objectives:

1. Designing a stable structure that is aesthetically pleasing and selecting materials to create a desired effect
2. Measuring, marking, cutting and assembling with increasing accuracy.
3. Describing what characteristics of a design and construction made it the most effective