

Pastry - Jam tarts

Innovation

Prior Knowledge

Year 3 D&T: Designing a cool drink.

Year 2 D&T: Making toast to a specification.



Key Vocabulary

Tier 1: Design, ideas, experimenting, labelled drawing, edible

Tier 2: Product, packaging, ingredients, advertisement, traditional, questionnaire, preferences

Tier 3: Consumer, nutrition

Recipe for jam tarts

225g (8oz) plain flour
 100g (4oz) hard margarine
 pinch of salt
 up to 3 tablespoons water



My Component Knowledge:

Lesson 1: I can identify the ingredients of a jam tart.

Lesson 2: I can investigate jam tarts.

Lesson 3: I can make a traditional jam tart.

Lesson 4: I can find out consumer preferences.

Lesson 5: I can model design ideas and write a design specification.

Lesson 6: I can make a new pastry product for a particular group of people.

My Composite Knowledge:

I can research consumer preferences and use this information to design and make a product suitable for them.

My Powerful Knowledge:

I know that in order to make a successful product, consumer research needs to take place. I also know the importance of a design brief to be followed.

Are home-
 made or
 shop
 bought
 products
 healthier?

Why is it important to conduct consumer research?

