

# Pastry - Jam tarts

## Innovation

### Prior Knowledge

Year 3 D&T: Designing a cool drink.

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



### 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.

### 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



Are home-made or shop-bought products healthier?

Why is it important to conduct consumer research?

