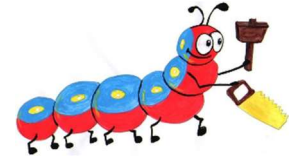




Lyng Primary School Knowledge Organiser

Design Technology



Topic: DT

Victorians

Year 4

Spring

Design Brief for pupils:

- Explore the purpose of Victorian Funeral Biscuits, taking inspiration from history.
- Change a recipe to improve it's taste, through experimenting with flavours, to create a recipe for an appealing edible biscuit.
- Prepare ingredients hygienically and safety.
- Using your mathematical knowledge, assemble ingredients and bake a biscuit.
- Design wrapping for your biscuit, in-keeping with historical designs.

Purpose: bake edible Victorian style funeral biscuits.

Audience: Victorians celebrating a common practice of a funeral.

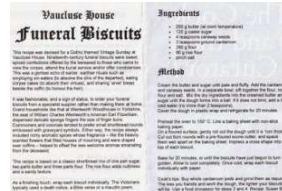
Skills and techniques

- Take inspiration from design through history.
- Explore and research why Funeral Biscuits were used during this period.
- Improve upon existing designs/ recipes, giving reasons for choices.
- Apply mathematical knowledge (Measure ingredients to the nearest gram accurately).
- Prepare ingredients hygienically using appropriate utensils.
- Follow a recipe.
- Assemble or cook ingredients (controlling the temperature of the oven or hob when cooking).

Agreed outcome:

To bake edible Victorian-style funeral biscuits hygienically and safely.

Spring Term Food



What Goldilocks and Step On words will I use?

Spelling	Defintion
Assemble	gather together in one place for a common purpose
Bake	cook (food) by dry heat without direct exposure to a flame, typically in an oven
Cook	prepare (food, a dish, or a meal) by mixing, combining, and heating the ingredients
Edible	fit to be eaten
Hygiene	conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness
Ingredients	any of the foods or substances that are combined to make a particular dish
Recipe	a set of instructions for preparing a particular dish, including a list of the ingredients require
Utensils	a tool, container, or other article, especially for household use

What are funeral biscuits?

Funeral biscuits were a type of biscuit traditionally served at funerals in England, a kind of sugared biscuit, which were wrapped up, generally two of them together, in a sheet of wax paper, sealed with black wax. The biscuits were given to each person attending the funeral and were a custom of the funerals of lower- and middle-class people, who regularly attended funerals due to high mortality rates during the Victorian era.