

## Food - Adapting a recipe

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|---------------------|--|
| Adapt               | To change or alter something to fit a given purpose, or to improve it.   |
| Budget              | To set an amount of money that can be used for something or for a project and then making sure that you record what you spend and don't spend more than the amount that you set. |
| Building hire       | To pay to use a particular building such as a factory or a professional kitchen for it's facilities.   |
| Equipment           | Items and objects which are needed to complete a task.   |
| Evaluation          | When you look at the good and bad points about something, then think about how you could improve it.   |
| Flavour             | How food or drink tastes (for example, sour, sweet, bitter, salty).  |
| Ingredients         | Items that make up a mixture, for example foods that make a recipe.  |
| Method              | Following a process or list of instructions.   |
| Net                 | A flat 2D shape, that can become a 3D shape once assembled.  |
| Packaging           | The packet or container that holds a product safe, ready to be sold and has information on about the product.  |
| Prototype           | A simple model that lets you test out your idea, showing how it will look and work.  |
| Quantity            | An amount of an item.  |
| Recipe              | A set of instructions for making or preparing a food item or dish.   |
| Target audience     | A person or particular group of people at whom a product is aimed.   |
| Unit of measurement | The unit which you use to measure a quantity. (for example, grams, centimeters, litres).   |
| Utilities           | Services such as water, electricity, gas and internet.   |

## Key facts

There are many different **ingredients** to think about, each one can change the **flavour** of the plain biscuit recipe.

Marshmallows

Chocolate



Lemon zest

Raisins

## Did you know?



There are five different tastes our tongues can detect.

1. Sweet (fruits, honey, cupcakes)
2. Bitter (olives, dark chocolate, spinach)
3. Sour (lemon, lime, vinegar)
4. Salty (hard cheese, anchovies)
5. Umami (tomatoes, miso, seaweed)