

D&T - Cooking and nutrition: Adapting a recipe

adapt	To change something to make it suitable for a new purpose.	hygiene	Keeping things clean.
budget	A plan of how to spend money.	ingredients	The foods used in a recipe.
combine	Mixing two or more ingredients together.	market research	Gathering information from the target audience.
construct	To build something.	sieve	A piece of kitchen equipment often used to remove lumps.
cuboid	A 3D shape with six rectangular sides.	sift	The process of removing lumps and adding air.
design	A plan for a recipe or product.	target audience	Groups of people that a product is made for.
evaluate	To decide how good something is.	taste	The flavour of a food.
fold	To bend something for a purpose.	texture	The feel of a food when eaten.



Adapting a recipe is making a simple recipe unique by thoughtfully adding or removing ingredients.



Working to a budget is spending a certain amount of money so the final product is affordable for the people who want to buy it.

D&T - Cooking and nutrition: Adapting a recipe

A target audience is who will enjoy the product the most. Having a target audience makes it easier to choose how the product is designed.



family



people at work

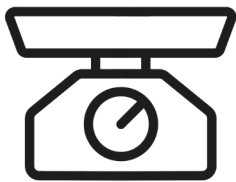


tourists

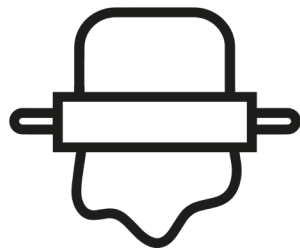


gift givers

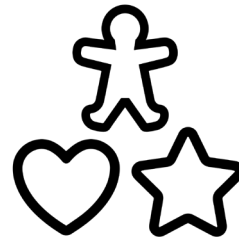
Skills



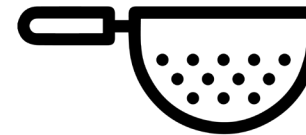
measuring



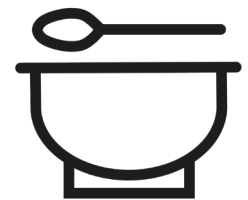
shaping



cutting out



sifting



mixing or stirring