

Willerby Carr Lane Primary School – Design and Technology

Topic: British Bake-off – Cup cakes

Year: 4

Strand: Cooking and Nutrition

What should I already know?

- An awareness of basic food hygiene and using equipment safely
- That cupcakes can come in all shapes and sizes

What will I know / be able to do by the end of the unit?

What are the usual ingredients of cupcakes?	<ul style="list-style-type: none"> • Margarine or butter, caster sugar, self-raising flour and eggs • Butter icing – butter, icing sugar, milk • Additional ingredients can be added e.g. cocoa, chocolate chips, colourings
What could you do to make your cupcake different?	<ul style="list-style-type: none"> • Adapting basic recipes by adding or substituting ingredients. • Creating a design for the icing using extra toppings such as sprinkles or food colouring
Why was your cupcake successful?	<ul style="list-style-type: none"> • I weighed and measured my ingredients correctly. • I used the skills I had learnt about making the cake mixture: beating/creaming the butter and sugar, avoiding curdling, folding the flour in • I created a design which fitted the specification (Christmas related icing) • I practised my icing skills during the design phase • I chose appropriate additional ingredients for my product • I worked safely and hygienically

Vocabulary

Designing	
evaluating	Judging the quality of something
preferences	The things you like the best (e.g. chocolate flavoured cake)
specification	The requirements for the finished product (e.g. Christmas related icing design)
Making	
beating	Stirring ingredients vigorously
creaming	Beating sugar and butter together to create a light and fluffy mixture
curdling	When parts of a mixture split up (may happen if eggs added too quickly)
folding	Mix ingredients gently with a spoon
ingredients	The food items you need to include to make your finished product
method	The ordered way in which things are done to create the product
quantities	The amount of each of the ingredients needed
recipe	The full list of ingredients and method of how to make something.
sifting	Put through a sieve to get rid of the lumps
wire rack	A tray with holes to cool your baking when it comes out of the oven
baking	Cooking in an oven
Knowledge and understanding	
bacteria	Microorganisms which can cause disease
butter icing	A creamy icing made from butter and icing sugar
caster sugar	A sugar of fine granules
fondant icing	A thick paste made from sugar and water which can be used to make items to decorate cakes
food safety	Taking care to keep yourself and others safe when preparing food
hygiene	Keeping clean to maintain health
self-raising flour	Flour that has a raising agent in it already so it helps your cakes to rise

Key Design Decisions & Skills

- Gain knowledge and understanding from investigating and evaluating existing products and from exploring the properties of ingredients (taste a number of different flavoured cakes and icings)
- Practise working with icing, using icing bags (butter icing) and cutters (fondant icing) to create elements for their Christmas design.
- Draw on this knowledge when designing and making their own cupcakes to a given specification (Christmas related icing)
- Use a range of skills and techniques using basic food tools and equipment - sifting flour, beating butter and sugar, cracking eggs, folding flour.
- Take account of appropriate safety and hygiene issues. (clean hands, equipment and work area, hair tied back, care near ovens)
- Evaluate their finished product against their original design.

Tools and Resources

- Range of cakes for tasting
- SR flour, caster sugar, butter, eggs, icing sugar
- Additional ingredients as required for designs e.g. cocoa, chocolate chips, dried fruit, colourings, sprinkles, balls etc
- Mixing bowl, wooden and metal spoon, sieve, bun cases and bun trays, weighing scales, spatula, icing bags and nozzles, wire cooling racks
- Access to an oven
- Hygiene related equipment – antibacterial cleaner, handwashing facilities, aprons

Pictures



Creaming



folding in



eggs curdling



Sifting

cooling wire rack



700 x 467

The Creaming Method for Cake Making ...



144 x 1424



480 x 360

