

## Celebrating Culture & Seasonality

### Possible products



siscuits



savoury scones



savoury muffins



### Possible techniques that children could use



Mixing to combine ingredients if making savoury muffins or scones



rubbing in to mix fat and flour if making a yeast-based product



kneading a bread dough



### Example of a recording table:

Type of cultural/seasonal food product	Appearance	Smell	Texture	Taste
Savoury scone	Golden/rough	Fresh/baked	Crumbly	Cheesy



## Engineer Study

### Lisa Goodwin-Allen

**Lisa Goodwin-Allen** (born 29 April 1981) is a British chef best known for being executive chef of the [Michelin starred Northcote](#) restaurant near Preston.

She was also one of four winning chefs on season five of the BBC cooking show [Great British Menu](#).

She was placed in charge of the kitchen at Northcote aged 23.

## Vocabulary

**Finishing:** related to the appearance of the product shape, decoration and colour.

**Rubbing in:** rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.

**Knead:** pulling and squeezing dough to make it smooth.

**Bran:** the hard, protective shell of a grain of wheat.

**Dough:** a mixture of flour, yeast and water before it is cooked.

**Germ:** part of the seed where the root and shoots grow from.

**Yeast:** a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.

**Unleavened bread:** flat bread where yeast has not been added.