

Technical knowledge

There are a variety of different biscuits around the world. Biscuits come in all shapes and sizes, some are soft, some are hard. Some have a variety of toppings others can be very basic and plain. Biscuits can be made at home as well as bought from a shop.

Techniques for making biscuits



Rubbing butter into flour

Sieving flour

Rolling the mixture

Use your finger tips to rub the butter into the flour, until it looks like breadcrumbs.

Sieving or sifting flour, breaks down any lumps making sure your biscuits are of a smooth texture

Roll the biscuit dough to the thickness you want. You will need to add some flour to the surface to stop it from sticking.

Key Vocabulary

variety	a number of things or items that have something in common
popular	something or someone that is well liked by many
texture	the feel or consistency of something
appearance	the way that something looks
brand	a particular company under a particular name that manufactures products
preheat	to heat something ahead of time e.g. the oven
wire rack	a cooling rack, used to allow baked goods to cool

Biscuits around the world



Scottish shortbread



French palmiers



Spanish almendrados



Australian anzac biscuits

Keeping safe

How to work safely and hygienically with food...

Hands must be washed before handling food and kept clean.

Long hair must be tied back securely.

Aprons must be worn to protect clothes and to stop the spread of bacteria.

Equipment must be kept clean and tidy. No spoon licking!

Cuts and grazes must be covered up with a plaster or dressing.

Surfaces must be kept clean and tidy.

Oven gloves must be worn when taking items out of the oven.

Do not cough or sneeze over food preparation areas.

Questions to think about

 What did you enjoy most about making your biscuits?

What did you enjoy least about making your biscuits? 

 How pleased were you with your finished product?

What would you change about your recipe or design if you were to make your biscuits again? 