



Runnymede St. Edwards School – Knowledge Organiser

Topic: DT

Biscuit Houses

Year: 6

Term: Autumn

Key Knowledge and Vocabulary

Hygiene Rules	How to prevent the spread of germs when preparing food.
Template	2D template which can be used to create a 3D structure that fits together.
Prototype	A prototype is full-scale, functional model, used for demonstration or testing a design. It can be used to iron out any problems with the initial design before it is mass produced
Allergens	An normally harmless substance that causes an immediate allergic reaction in a susceptible person.
Perpendicular join	Where the walls and roof join to make a right angle

Tools and Equipment



Corrugated Cardboard



Royal Icing



Knives



Sweets for decorating



Biscuits



Measuring Tools

Technical Skills



Weighing and measuring



Creating a prototype



Piping

History of Gingerbread

Ginger has been used as a medicine and a spice for foods since the Roman times. Medieval and Tudor people would create elaborate designs out of gingerbread using moulds. Constructing gingerbread was linked to religious beliefs at the time. Only specially trained bakers were allowed to make it except from during Christmas and Easter when everyone could. Gingerbread houses originated in Germany during the 16th century. The elaborate cookie-walled houses, decorated with foil in addition to gold leaf, became associated with Christmas tradition.

Key Learning

- To design a product which meets design criteria
- Plan a simple method of construction for their product
- Draw inspiration from existing products and incorporate similar features into their own design
- Come up with success criteria based on existing ideas
- Design and create accurate and amend a design based on testing
- Measure ingredients and dimensions accurately
- Evaluate an edible house against the original criteria

Design Brief



To make a biscuit house as a Christmas gift

