

Name:

Date:

KS2 Quiz

Unit title: Adapting a recipe

1 What are the cooking instructions called to make a dish?

A Manual.

B Plan.

C Diagram.

D Recipe.

2 Adapting a recipe is...

A ...using everything in the fridge to make a dish.

B ...using lots of kitchen equipment.

C ...adding or removing ingredients for a reason.

D ...replacing all the cooking steps with dance moves.

3 What is a target audience?

A The person who designed a recipe or product.

B An advert for food.

C The group of people a recipe or product is made for.

D The place where something is sold.

4 What would you use to weigh flour?

A A sieve.

B A rolling pin.

C A balance or scales.

D A vegetable knife.

5 Before cutting the dough into biscuit shapes, you should...

A ...baking it in the oven.

B ...package it in a box.

C ...eat it.

D ...roll it out with a rolling pin.

6 Market research is...

A ...testing a product or recipe on the target audience.

B ...buying all the ingredients from a market.

C ...eating the recipe yourself.

D ...using a microscope to check the ingredients.

Name:

Date:

KS2 Quiz

Unit title: Adapting a recipe

7 What is a budget?

- A** All the money you own.
- B** A set amount of money for a project.
- C** The bank you use to save money.
- D** £50.

8 Which of these materials is not suitable for biscuit packaging?

- A** Wet fabric.
- B** Card.
- C** Plastic.
- D** Foil.

9 Why do we sieve flour?

- A** To double the amount of flour.
- B** To remove lumps and aerate the flour.
- C** To add extra nutrients.
- D** To make it soft.

10 Explain how to adapt this recipe.