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| **Make international flag biscuits** | | | |
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| Create biscuits in national flag colours to celebrate the World Cup | | | |
| **Subject(s):** Design and Technology, Cooking and Nutrition  **Approx time:** 50-80 minutes |  | | **Key words / Topics:**   * Biscuits * Countries * Decorating * Flags * Icing * Food preparation * Football * World Cup |
| **Stay safe**  Whether you are a scientist researching a new medicine or an engineer solving climate change, safety always comes first. An adult must always be around and supervising when doing this activity. You are responsible for:    • ensuring that any equipment used for this activity is in good working condition  • behaving sensibly and following any safety instructions so as not to hurt or injure yourself or others    Please note that in the absence of any negligence or other breach of duty by us, this activity is carried out at your own risk. It is important to take extra care at the stages marked with this symbol: ⚠ | | | |
| **Suggested learning outcomes** |  | |  |
| * To be able to make biscuits. * To be able to use icing to decorate biscuits with national flags from football World Cup nations. | | | |
| **Introduction** |  | |  |
| This is one of a series of resources designed to allow learners to use the theme of the men’s football World Cup to develop their knowledge and skills in Design and Technology. This resource focusses on making and decorating biscuits with flags from World Cup nations.  Millions of people from all over the world will attend the men’s football World Cup in Qatar in 2022. Can you make and decorate biscuits to celebrate the event? | | | |
| **Purpose of this activity**  In this activity, learners will use the theme of the World Cup to make and decorate biscuits with national flags. They will consider the colours and shapes used in different national flags. They will then make and use icing to colour their biscuits in national flag colours from teams taking part in the World Cup.  This could be used as a one-off main lesson activity to develop making and finishing skills in Cooking and Nutrition. Alternatively, it could be used as a part of a wider scheme of work to develop practical skills in Design and Technology and Food. | | | |
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| **Activity** |  | | **Teacher notes** |
| **Introduction and starter (5-10 minutes)**  Teacher to introduce the activity and the theme of the 2022 men’s World Cup. Teacher to discuss Qatar as the host nation, its climate and location, and ask learners to locate where it is on the map. Identify the countries at the World Cup and their flag designs.  **Brief (5-10 minutes)**  Teacher to introduce and discuss the brief, to create a biscuit that shows the national flag of a World Cup country.  **Making and decorating the biscuits (40-60 minutes)**  Learners to either make biscuits from scratch and decorate them or decorate existing biscuits.  Making biscuits steps:   * Step 1 - Line a baking tray with baking paper. Rub together the butter and sugar, by hand until pale and smooth. * Step 2 - Gently rub in the flour until completely combined. Try not to work the flour too much or the biscuits will not be so crumbly. * Step 3 - Using hands, squeeze the mixture together into a ball of dough. * Step 4 - Gently pat out the dough to about 5 mm (¼ inch) thick (dust the work surface with a little flour if the dough sticks). Cut into rectangles (flag shapes). * Step 5 - Transfer the biscuits onto the baking tray and chill in the fridge for 15 minutes to rest. * Step 6 - Sprinkle each biscuit with a pinch of sugar. Bake for 15–20 minutes or until pale golden brown⚠.   Decorating biscuits:   * Option 1 – glace icing: use 125 g icing sugar, 15 ml water. Sift the icing sugar into a bowl. Gradually add the water until the icing becomes thick enough to coat the back of a spoon. Cover the biscuit with white icing to create a ‘base’.   Icing pens could be used to apply decoration.  .   * Alternatively, add food colouring to the remaining icing for the colours. This could be applied using icing bags. * Option 2 - fondant icing: cut out the required shapes for the parts of the flag. Use warm jam to ‘attach’ the icing to the biscuit. |  | | This activity could be reduced in scope by decorating pre-produced or purchased biscuits.  **Making biscuits from scratch**  Step 1 - The supervising adult needs to preheat the oven to 160 degrees/140 degrees Fan/Gas 3. Line the baking tray or grease with fat.  ‘Rub’ the fat into the sugar by rubbing both the ingredients together between the fingertips.  Step 2 - Rubbing the ingredients together between the fingertips until the mixture resembles breadcrumbs.  Step 3 - The heat of hands will create the ball as the fat starts to melt. There may be small bits of mixture left in the bowl.  Step 4 - The small mixture size will make rolling out with a rolling pin difficult. If the mixture has been scaled up then it will be easier. Trim the edges to create a ‘rectangle’, then cut into 2/3 pieces.  Step 5 - Label the trays so they do not get mixed up.  Step 6 - The cooking time may take longer/shorter than stated due to each oven varying slightly.  **Icing the biscuits**  Either glace icing or fondant icing can be used.  Food colouring can be as a liquid or a gel. The gels provide a stronger colour. Gloves should be worn when handling food colouring as it may stain hands.  Glace icing is smooth, runny and glossy and is ideal for biscuits as it sets hard. If necessary, add more water (a drop at a time) or icing sugar to adjust the consistency. Where multiple colours are needed, put the glace icing in separate small bowls before adding the colour. The best results are obtained if icing that has already been applied is allowed to set first before the next coloured icing is applied.  Fondant icing is made of icing sugar, water, and corn syrup or dried glucose syrup. This gives a smooth, glossy, soft iced finish. Colour can be added and worked into small pieces of the fondant icing as required. |
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| **Differentiation** |  | |  |
| **Basic** |  | | **Extension** |
| * Produce a range of different biscuits in advance, ready for decorating. * Provide templates for the biscuit shapes and flag designs. |  | | * Produce biscuits in the shape and style of the kits of participating World Cup nations. |
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| **Resources** |  | | **Required files** icon-docicon-pdficon-ppt |
| Making biscuits:   * 25 g caster sugar * 50 g soft butter * 75 g plain flour * Mixing bowl * Rolling pin (optional) * Table knife * Baking tray and baking paper (lined tray) * Cooling rack   Icing:   * Biscuits * Icing sugar * Food colouring * Ready-made fondant icing (optional) * Icing pens (optional) * Mixing bowls * Sieve * Spoons * Icing bags (optional) |  | | icon-ppt Make international flag biscuits – presentation |
| **Additional websites** |  | |  |
| * **FIFA – World cup 2022** Official website for the FIFA men’s world cup 2022 in Qatar   <https://www.fifa.com/tournaments/mens/worldcup/qatar2022>   * **Wikipedia –** **Qatar** Information about the host country for the world cup. <https://en.wikipedia.org/wiki/Qatar> * **YouTube - Official world cup soundtrack** <https://www.youtube.com/watch?v=vyDjFVZgJoo> | | | |
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| **Related activities (to build a full lesson)** |  | |  |
| **Starters** (options)   * Discuss Qatar as the host nation, its climate and location, and ask learners to locate where it is on the map. * Discuss the number of countries at the World Cup and identify their flag designs. | | **Plenary**   * Taste test the biscuits produced. * Self/peer assess the biscuits produced. | |
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| **The Engineering Context** film |
| * The football World Cup will require engineers of a wide range of disciplines to make sure that it runs smoothly and effectively. From structural engineers in charge of stadium design to textile engineers producing the players’ kits, the importance of engineers is huge. |

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| **Curriculum links** | |
| **England: National Curriculum**  D&T: Cooking and Nutrition   * KS2 prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. | **Northern Ireland Curriculum**  Personal development and mutual understanding   * Mutual Understanding in the Local and Wider Community: being aware of their own cultural heritage, its traditions and celebrations; recognising and valuing the culture and traditions of other groups who share their community. |
| **Scotland: Curriculum for Excellence**  Craft, design, engineering and graphics   * TCH 2-04a. * TCH 2-04c. | **Wales: National Curriculum**  D&T   * KS2 Skills: Designing 1, 4, 5. * KS2 Skills: Making 1, 2, 3, 4, 5. * KS2 Food: 7. |

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| **Assessment opportunities** | | |
| * Formal and informal teacher assessment of finished biscuits. * Self/peer assessment of finished biscuits. | | |
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