

DT

Pizza

Year 4

What I should already know

- A healthy diet is made up of a mixture of carbohydrates, fat and sugars, protein, dairy and fruit and name some food based sources of each. (Y3 Science Animals including humans)
- Food is grown, reared and caught in the UK, Europe and the wider world. (Y3 DT Scouse)
- Some recipes need to be adapted to suit particular diets, allergies and intolerances. (Y3 Science Animals including humans, Y3 DT Scouse)



Sticky Knowledge

Understand that pizza is traditionally an Italian food and was brought to England through immigration.

Understand that we import and export different foods and products to and from the UK because of the different temperatures and rainfall needed to grow, rear or catch them.

Know that yeast is used to make dough rise.

Know that when using an oven you need to adjust the

Know how to prepare and cook a pizza using an oven.

Vocabulary

Knead	Work into dough or paste with hands.
Fold	Cover or wrap something in.
Shape	Give a particular shape or form to.
Source	Get from a particular place.
Sprinkle	Cover with small drops of a substance.
Gluten	A mixture of proteins that some people are intolerant to.
Intolerance	An inability to eat a certain food or product.
Herbs	A plant, leaf, seed or flower used for flavouring food.
Base	The lowest part of edge of something.
Toppings	A layer of food poured or spread over a base of a different type of food to add flavour.

Technical Knowledge and skills

- Explore and evaluate the taste and appearance of a range of different pizzas and toppings, discussing their ingredients, preferences and the intended consumer.
- Carry out research surveys to determine the wants of particular groups.
- Select and use a range of tools and techniques to make pizza i.e chopping, dicing, rolling, kneading, grating,
- Prepare and cook pizza using an oven.
- Evaluate their pizza against their own criteria and consider the views of others.