

Perfect Pizzas (Food Technology)

Lesson sequence

Lesson 1 - Food hygiene and safety

Lesson 2 - Research (mood board)

Lesson 3 - Designing

Lesson 4 - Making

Lesson 5 - Evaluating

Can I follow good food hygiene and safety practices when making a pizza?

Key links

Science autumn 2 - diet and nutrition



Prior vocabulary

User

Audience

Design criteria

Product



Sticky learning

New Knowledge

Know that food can be classified as sweet and savoury and give examples of each.

Know which foods are reared, caught, or grown and that this happens in the UK and across the globe.

Know that recipes can be changed by adding or taking away ingredients.

Know that food and drink are needed to provide energy for a healthy and active lifestyle: identify that people should eat at least 5 portions of fruit and vegetables a day.

New Skills

Prepare simple dishes hygienically and safely, where needed with a heat source.

Use cooking techniques such as: chopping, peeling, grating slicing, mixing, spreading, kneading and baking.

Follow safety and food hygiene procedures.

Research facts about products, famous chefs linked to product.

Visuals



Basic cooking skills are required to make a dish.

Grate



Knead



Measure/weigh



Peel



Roll-out



Rub-in



