

What should I already know?

- How to group familiar food products.
- Cut, peel, grate and chop ingredients with growing confidence.
- Use spoons and cups to measure and weigh ingredients.
- Know where to find nutritional information on products.

What new skills and knowledge will I acquire?

- How to cut, grate, chop and slice a range of ingredients with confidence.
- How to measure and weigh ingredients accurately.
- How to join and combine ingredients.
- I will be able to follow a simple recipe.
- I will be able to analyse ingredients by thinking about the taste, texture, smell and appearance of the pizza.

Design and Technology Knowledge Organiser

Topic: Making pizza

Strand: Food technology



What will I be able to do by the end of the unit?

Design

- Research different pizzas to support my design ideas.
- Begin to create own **design** criteria.
- Show how my **design** meets a range of requirements and is fit for purpose.
- Explain my **design** decisions.
- Have a least one idea about how to create my pizza and suggest improvements for my design.
- Produce a plan, explain it to others and say how realistic it is.
- Describe my **design** for my pizza using labelled drawings from different views and showing specific features.

Make

- Select suitable tools and equipment, explain my choices in relation to required techniques and use accurately.
- Select appropriate materials that are fit for purpose and explain my choices.
- Work through my plan in order.
- Create my own pizza.

Evaluate

- Use the design criteria to **evaluate** my pizza and explain how it can be improved.
- Know about some chefs of ground breaking products.
- Evaluate existing products.

Vocabulary

Grate	Reduce (food) to small shreds by rubbing it on a grater.
Hygiene	The practice of keeping yourself and your surroundings clean.
Nutrition	The process of providing or obtaining the food necessary for health and growth.
Peel	Remove the outer covering or skin from a fruit or vegetable)
Pizza	A dish of Italian origin, consisting of a flat round base of dough baked with a topping of tomatoes and cheese, typically with added meat, fish, or vegetables.
Recipe	A set of instructions for preparing a particular dish.
Salty	Tasting of, containing, or preserved with salt .
Slice	To cut into slices.
Sweet	Having the pleasant taste characteristic of sugar or honey.

Existing products

We will explore existing pizzas to identify the different bases and toppings available.
We will explore existing pizzas to look at their nutritional values.

