



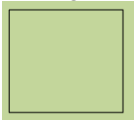


## Caroline Haslett Primary School - DT

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Topic: Food	Year 2	Pizzas
<b>Knowledge</b>		<b>Vocabulary</b>
<ul style="list-style-type: none"> <li>Know the five different food groups and understand the need for a balanced, healthy diet.</li> <li>Recognise that all food comes from animals and plants.</li> <li>The predecessor to pizza was a Roman flat bread with different toppings. Modern pizza developed in Naples, when tomato was added in the late 18<sup>th</sup> century.</li> <li>There are many different types of pizzas with various toppings.</li> <li>Passata is a typical base for pizza.</li> <li>Cheese is sprinkled across the top.</li> </ul>		<ul style="list-style-type: none"> <li><b>Balanced diet</b> - eating a variety of foods with required goodness.</li> <li><b>Healthy</b> - promoting good health.</li> <li><b>Food groups</b> - categories of food.</li> <li>Predecessor-a thing that has been replaced by another.</li> <li><b>Grate</b> - reduce food to shreds using a grater.</li> <li><b>Chop</b> - cut something into pieces.</li> <li><b>Measure</b> - find an amount of something.</li> <li><b>Assemble</b> - put items together.</li> <li><b>Passata</b> - a thick paste made from tomatoes.</li> <li><b>Appearance</b> - the look of something.</li> </ul>
<b>Design, make, evaluate</b>		
<ol style="list-style-type: none"> <li>1. Look at and name the five food groups. Understand the quantities recommended from each group. Identify where food comes from.</li> <li>2. Use previous experiences and look at existing products. Compare types of pizzas, data could be collected on which type is most popular.</li> <li>3. Design a pizza topping for your family. It must have at least one additional ingredient to a basic margherita.</li> <li>4. Prepare and cook their pizza.</li> <li>5. Evaluate product.</li> </ol>		
<b>Skills</b>		
<ul style="list-style-type: none"> <li>Select appropriate cooking techniques.</li> </ul>		
<p><b>chop</b></p> 	<p><b>grate</b></p> 	<p><b>slice</b></p> 
<ul style="list-style-type: none"> <li>Measure using electronic scales.</li> </ul>		
		
<ul style="list-style-type: none"> <li>Assemble ingredients to look appetising.</li> </ul>		
		
<ul style="list-style-type: none"> <li>Cook in an oven safely (use of oven gloves for protection).</li> </ul>		