Design & Technology Pizza Making Year 4 - Spring 2

Key Vocabulary				
Utensil	A tool or other article for kitchen use			
Ingredient	Food or substance combined to make a particular dish			
Seasonal	Relating to a particular season of the year			
Topping	A layer of food poured or spread over a base			
Slice	Safely drawing a knife across food to safely chop them.			
Appearance	The way that something looks			
Taste	The sensation of flavour perceived in the mouth			
Combine	Join or merge multiple substances to create something new.			
Mixture	A substance made by mixing other substances together.			
Product	An article that is refined or manufactured for sale			







In Year 3:	In Year 4:	In Year 5:	In Year 6
Bread Mixing multiple ingredients and baking in an oven to create a sharing loaf.	Pizza Developing our knowledge of ingredients and our skill of cutting safely, using an oven to bake.		Burgers & Buns Identifying safe frying and meat handling skills, we create and cook our own burgers and then buns as well.

Resources

- Bowl
- Clean hands
- Oven
- ingredients
- Self-raising flour
- Salt
- Water
- Sauce



What key knowledge will I have by the end of this unit?

I will know:

- How to identify risks when cooking
- Where ingredients come from
- What flavours I like and dislike
- Which flavours work well together
- The cultural origins of pizza
- How to choose flavours that go well together
- To follow recipes to suit different needs

What key skills will I have by the end of this unit?

I will develop the skill of:

- Cleaning surfaces ready for cooking
- Discussing ideas with others
- Combining and mixing ingredients
- Kneading dough effectively
- Baking for specific time limits
- Slicing vegetables safely.