



Year 6 - Spring term

Pizza

Key Vocabulary

Ingredients	Any of the foods or substances that are combined to make a particular dish.
Herbs	Any plant with leaves, seeds, or flowers used for flavouring, food, medicine, or perfume.
Spice	An aromatic or pungent vegetable substance used to flavour food, e.g. cloves, pepper, or cumin.
Savoury	Belonging to the category that is salty or spicy
Utensils	A tool, container, or other article, especially for household use.
Dough	A thick, malleable mixture of flour and liquid, used for baking into bread or pastry.
Nutrition	Obtaining the food necessary for health and growth.



Lesson sequence	
Evaluation of existing products	Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet. Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients. Look at what pizza products are already out there, why is a popular meal? What are their current opinions of it?
Focussed tasks	Know how to use utensils and equipment including heat sources to prepare and cook food. Understand about seasonality in relation to food products and the source of different food products. Know and use relevant technical and sensory vocabulary.
Design	Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose. Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas. Ensure there is a focus on making the Pizza healthy as possible, what veg can they include?
Make	Write a step-by-step recipe, including a list of ingredients, equipment and utensils Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. Make, decorate and present the food product appropriately for the intended user and purpose
Evaluate	Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.
Health and Safety	Pupils should be taught to work safely and hygienically, using tools, equipment, techniques and ingredients appropriate to the task. Prior to undertaking this project risk assessments should be carried out, including identifying whether there are children who are not permitted to taste or handle any food ingredients or products.