

Food technology—Pizza civilisation



Prior Knowledge

During Year 3, you learnt to make biscuits. You learnt and practised the skills of measurement and mixing which you will need during this sequence.

Future Knowledge:

During Years 5 & 6, you will use your knowledge of cutting, mixing and measuring to produce food from seasonal ingredients and from around the world.

Key Vocabulary

Tier 1: make, pizza, tomato, barbeque, spreading, mixing, tasting

Tier 2: design, research, brief, product, texture

Tier 3: prototype, evaluate, consumer, user, nutrition

My Component Knowledge:

Lesson 1: I can recall prior knowledge relating to food technology.

Lesson 2: I can explain a healthy and nutritious diet. I can collect data as part of my research.

Lesson 3: I can explain a healthy and nutritious diet. I can research ingredients.

Lesson 4: I can explore design choices.

Lesson 5: I can select appropriate tools to complete tasks such as cutting, spreading and mixing. I can follow food hygiene procedures and ensure my product is created safely.

Lesson 6: I can evaluate my own products and suggest improvements.

My Composite Knowledge:

I can prepare and cook food by following instructions while also being mindful of the importance of good hygiene while handling food.

My Powerful Knowledge:

I understand the importance of eating a balanced diet. I know that some foods are healthier and provide more nutrients for my body and that I need to make informed decisions about the things that I eat in order to stay healthy.

What ingredients are needed to make pizza?

What does it mean to have a balanced diet?

Why is good hygiene important when handling food?

