

Food technology—Pizza

Legacy & Significance

The lasting impact and importance of a person, event, object or idea.

Prior & Future Knowledge

During previous years, you have learnt the skills of cutting, mixing and combining. You will use these skills to plan, design and make your pizza

Throughout KS2 you will use your knowledge of cutting, mixing and measuring to produce food from seasonal ingredients and from around the world



My Component Knowledge:

Lesson 1: I can understand the key vocabulary and recall prior knowledge relating to food technology. I can explain a healthy and nutritious diet and collect data as part of my research.

Lesson 2: I can research ingredients and explore design choices for my pizza.

Lesson 3: I can select appropriate tools to complete tasks and follow food hygiene procedures to ensure my product is created safely. 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.

Key Vocabulary

Tier 1: make, pizza, tomato, spreading, mix, taste

Tier 2: design, research, toppings, texture recipe, diet,

Tier 3: flavour, evaluate, nutrition, preference



What is a healthy, balanced diet?
What ingredients are needed to make a pizza?
Can you make pizza nutritious?

