

What should I already know?

- What a pizza is
- Some components of a pizza
- That some foods are healthy and some are unhealthy.
- That some food comes from animals and some from plants.

Progression through unit

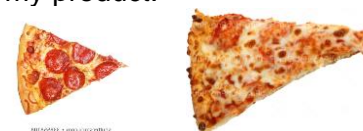
Designing

- I know the different parts of a pizza and can identify healthy and unhealthy pizzas.
- I can name and describe a variety of breads and decide which are suitable for a pizza.
- I can name and describe a variety of pizza toppings.
- I can design a healthy pizza and list tools and ingredients.



Making

- I can follow rules for food safety and hygiene.
- I can follow a plan to make a pizza.
- I can evaluate my pizza and say what I think and how I feel about my product.



What will I know at the end of the unit?

- How to design an appealing product for myself based on a design criteria.
- How to generate my ideas through talking and drawing.
- To understand where food comes from and that all food comes from plants or animals.
- How to sort food into the 5 groups on the Eat well plate.
- That we should eat 5 portions of fruit and vegetables every day.
- To use the basic principles of a healthy varied diet to prepare dishes.
- How to select from a range of tools and equipment to perform practical tasks such as chopping, peeling and grating.
- How to evaluate my pizza based on my knowledge of the criteria for a healthy well- balanced plate.

Key Vocabulary

pizza	chop
dough	grate
oven	slice
ingredients	healthy
herbs	unhealthy
toppings	balanced
seasonal	diet

History of the Pizza

The predecessor to pizza was a flat bread eaten by the Romans to which toppings were then added. Modern pizza developed in Naples, when tomato was added in the late 18th century.

Cross Curricular links

Science Health	Maths Data collecting
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Recommended books

