



St Leo's and Southmead
Catholic Nursery and Primary
School

Year
Four

DT Knowledge Organiser

Summer
Term

Amazing Activities

Have a pizza party

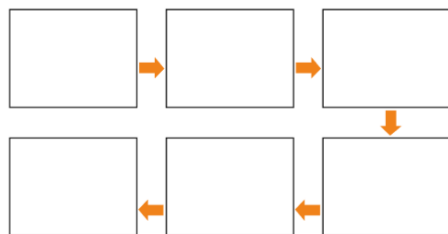
Key Concepts

The children will taste a variety of pizza to inform their choice of ingredients

They will draw and plan their pizza and make a list of ingredients that they will need for their pizza

Creation Process

Use the boxes below to outline the creation process of your product. What steps will need to be taken to make your product?



They will make a pizza dough following a recipe from Italy. They will watch a video of an Italian chef making a pizza base.



They will market their finished product.

Pizzas

Pizza is a flat bread base with a tomato sauce topping and a variety of other ingredients. It has become popular all over the world, with different countries adapting the recipe to their own taste.

Will your pizza be healthy?



Skills

Use research and develop design criteria to inform the design of their pizza

Develop, their ideas for a pizza through discussion, annotated and sketches,

Make their pizza using ingredients and utensils appropriately

Evaluate their own and other pizza by reflecting on their original plans—what do their pizzas look and taste like?

Key Vocabulary

design	Plan or drawing to show the look and function of an object
evaluate	Decide how well the object looks and functions and how to improve
dough	Flour, water and other ingredients used to make bread
ingredients	The different foods used in a recipe
recipe	Instructions when cooking food
yeast	Makes the bread dough rise
market	Sell the product to others
seasonality	Using ingredients that grow at that time of year and are easy to buy in the shops

Curriculum Links

- **English Link:** Opportunities for the children to use books and websites to research pizzas
- **Science:** action of yeast in dough
- **Geography link:** Find Italy on a world map

Nurture, Inspire, Succeed