



Coleman Primary School
Year 3 Autumn 1 Knowledge Organiser
Design & Technology—Pizzas

Key Vocabulary: Pizzas

pizza: a dish of Italian origin, consisting of a flat base of dough baked with sauce, cheese and other toppings

balanced diet: a diet that has the right amount of nutrients

ingredients: the foods or substances that are combined to make a dish

pizza sauce: a sauce, usually made of tomatoes, placed on the pizza base before cheese or other toppings

toppings: extra ingredients which may be placed on top of your pizza

cheese: a food made from milk

recipe: instructions for preparing a dish, including ingredients needed

pitta bread: flat, hollow bread that can be split open to hold a filling or used as is to form a pizza base

Examples of pizza

Pizza comes in all different shapes, sizes and thicknesses and you can add different toppings, sauces or cheeses to suit your tastes.



Pizza made with fresh dough in different thicknesses, styles and sizes.



Pizza made from pitta bread, sliced bread, chapatti and French bread.

Making Pitta Bread Pizza



Adding tomato sauce, grated cheese and our toppings onto pitta bread.

Ingredients

Equipment

What you will know:

- *To Know the names of the different types of pizzas that are available (in terms of bases – thick crust, deep pan, Italian style, French bread, pitta bread, chapatti etc)
- * To know how to Research different types of pizzas and their toppings
- * To Know how to Design a pizza with a base and toppings of their choice
- *To Know how to dissect a pizza by sorting its ingredients into different food groups
- * To know how to prepare/make/cook their own pizza using their own ingredients
- * To know how to Evaluate their pizza in terms of taste, aesthetic appeal and how healthy it is