

## Research

Students will be aware of healthy and unhealthy foods.

Students will identify different toppings that can be used on pizzas.

Students will learn how to be hygienic when working with food and why it is important.

Students will sketch some ideas for own pizza.

Students will be able to explain why they have made their design choices.

## Design

Students will be aware of the different pizza toppings

Students will identify different pizzas toppings by their taste and texture.

Students will learn how to be hygienic when working with food and why it is important.

Students will sketch some ideas for their own pizzas

Students will be able to explain why they have made their design choices.

## Make

Students will be hygienic when working with food.

Students will learn how to safely prepare pizzas and their toppings.

Students will learn how to safely cut and handle food.

Students will make their own pizza and toppings to be cooked.

### Related Mathematics

1 kilogram = 1000 grams

1 gram = 1000 milligrams

## Evaluate

Students will explain what elements of their design ideas they like and what elements they could improve.

Students will evaluate the work of their peers, telling them what elements they like and what elements they could improve.

Students will be able to explain why they have made design choices.

Students will explain what they could do in the future if they were to do this work again.

## Year 1 Cooking and Nutrition - Pizzas

### Mood Board



### Famous Chefs



Jamie Oliver

### Key Vocabulary

**Cut** – Remove something from something larger using a sharp tool.

**Knife** – A sharp blade with a handle used for cutting.

**Safety** – What you would do to prevent yourself or others from danger.

**Health** – The state of not being ill or injured.

**Fruit** - The sweet and fleshy product of a tree or other plant that contains seed and can be eaten as food

**Ingredients** - any of the foods or substances that are combined to make a particular dish.