



The Project Title

Design, make and evaluate a pizza for children for a party.

What should I already know?

- I have knowledge and understanding about food, hygiene and nutrition.
- I have used appropriate equipment and utensils and have applied a range of techniques for measuring out, preparing and combining ingredients.

Powerful Knowledge

- Have knowledge and understanding of hygiene, nutrition, healthy eating and a varied diet
- Use appropriate equipment and utensils to measure out, prepare and combine ingredients
- Use annotated sketches and ICT to develop and communicate ideas
- Write a step-by-step recipe, including a list of ingredients, equipment and utensils
- Carry out sensory evaluations relevant to products and ingredients and record evaluations in tables, graphs or charts
- Demonstrate how to measure out, knead and mix ingredients to a dough

Useful Diagrams

Claw and Bridge cutting technique:



Cutting using the bridge technique



Cutting using the claw technique

Recipe for a pizza:

Ingredients (for 8 servings)

220g self raising flour, plus more for dusting
245g greek yoghurt

Step by Step guide:

1. Preheat the oven to 200 C
2. In a large bowl, mix the self-rising flour and Greek yoghurt until it forms a ball.
3. Transfer the dough ball to a lightly floured surface and knead for 8-10 minutes
4. Shape the pizza base into the desired shape
5. Transfer the dough to a lightly floured baking sheet.
6. Add desired toppings.
7. Bake for 20 minutes.

Vocabulary

finishing

Related to the appearance of a product- shape, decoration and colour.

dough

A mixture of flour and liquid.

knead

To work and press a mixture into a dough.

