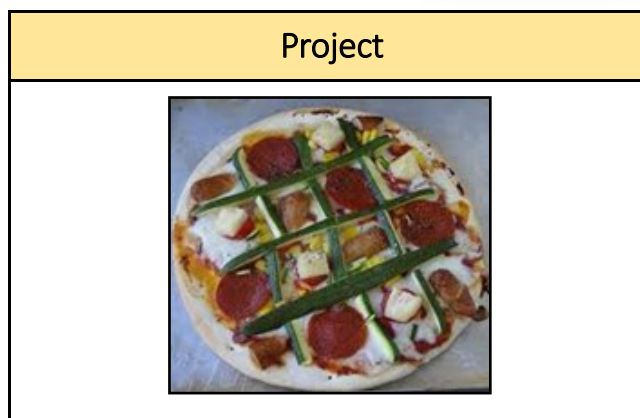




Knowledge Organiser					
Year Group:	2	Subject:	DT– Pizzas	Term:	Summer 1

Concept

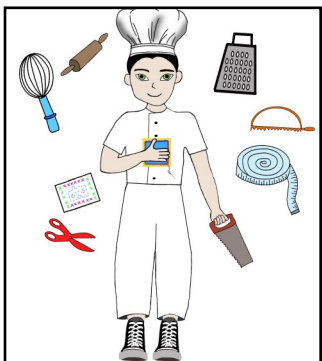


Technical knowledge
- To follow the food hygiene procedure before cooking. - To follow the food hygiene procedure after cooking. - To use cooking equipment and tools safely. - To understand that food is classified into food groups and that it has to be eaten in different proportions to stay healthy.

Prior experiences or knowledge learnt
- Begin to understand that all food comes from plants or animals and explore these sources. - Use the 'Eat well' plate to begin to sort foods into the 5 groups and know that everyone should eat 5 portions of fruit and vegetables a day. - Prepare simple dishes safely and hygienically by chopping, peeling and grating. - Measure and weigh food using non-standard measures.

Skills I am practising
- To identify techniques used to create a pizza (chopping, mixing, kneading etc) - To practise a range of techniques used to make a pizza to create a prototype (chopping, mixing, kneading etc) - To design a product (pizza) using pictures and words based on a design criteria. - To use a range of tools and materials to create a finished product.

Sequence of learning	
1)	To immerse in pizza styles
2)	To conduct market research to find the most popular pizza toppings
3)	Draw an ideal pizza based on taste testing ingredients
4)	Understand where different ingredients come from.
5)	Make an initial pizza design to taste and evaluate
6)	Create a final product based on feedback from the initial tests



Knowledge Organiser

Year Group:

2

Subject:

DT– Pizzas

Term:

Autumn 1

Key vocabulary

Tier 2

- **Toppings:** The extra ingredients like vegetables, meat, or fruits that you put on top of the pizza.
- **Oven:** A machine that gets very hot and cooks the pizza.
- **Slice:** A piece of pizza cut from the whole pizza.
- **Crust:** The outer edge of the pizza that is usually crispy.

Tier 3

- **Knead:** To press and fold the dough to make it smooth and stretchy.
- **Preheat:** To heat the oven to the right temperature before putting the pizza in.
- **Yeast:** A tiny living thing that makes the dough rise and get bigger.
- **Mozzarella:** A type of cheese that is stretchy and melts well on pizza.