



Knowledge Organiser	Subject: Design and Technology	Topic: Perfect Pizzas	Year: 2
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Key Knowledge Technical knowledge I have already learnt about cooking and nutrition

FRUIT	VEGETABLE
Have a sweet taste.	Can taste sweet, salty, sour or bitter.
Contain seeds.	Do not contain seeds.
Colour can be red, orange, yellow, green, purple, blue or black.	Supply fibre, vitamins and minerals.
Rich in fibre, vitamin C, and water.	Part of a plant used as a food.

Describing and grouping fruits by texture and taste.



Key Learning



1. Fruit and vegetables
2. Carbohydrates
3. Dairy
4. Protein
5. Fats and sugars

Importance of a balanced diet

It is important for children to have a balanced, varied diet to make sure they get all the nutrients and energy their bodies need to grow, work properly, maintain a healthy weight, and feel good. If children don't get all the nutrients they need from their diet, then this could affect their development.

Following a recipe:

Pizza Base

Ingredients

350g flour
2 ½ tsp baking powder
1 tsp salt
1 tbsp oil
170 ml water
Additional toppings to make your pizza awesome!

Method

1. Heat the oven to 200°C/180°C fan/gas mark 6.
2. In a small bowl, mix the dry ingredients together.
3. Slowly, add the oil and 170ml water.
4. Gradually stir until it forms a ball (you may need to use your hands). It should be soft but not sticky. If your dough isn't the required consistency, what could you add?
5. Knead on a floured surface for 3-4 mins.
6. Carefully roll into 2 balls, then flatten out. Why don't you get creative and mould your dough into a shape which makes it totally unique?
7. Add your toppings and then bake on a baking sheet for around 15 minutes.

Disciplinary Skills

- Generate ideas through brainstorming and identify a purpose for their product.
- Draw up a specification for their design.
- Select appropriate materials, tools and techniques.
- Use skills in using different tools and equipment safely and accurately.
- Evaluate a product against the original design specification.

Key Concepts

Design-
Design purposeful, functional, appealing products for themselves and other users based on design criteria.
Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.

Make-
Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Evaluate –
Explore and evaluate a range of existing products.
Evaluate their ideas and products against design criteria.

Key Vocabulary	
Dough	A thick, malleable mixture of flour and liquid, used for baking into bread or pastry.
Taste	The sensation of flavour perceived in the mouth and throat on contact with a substance.
Texture	The feel, appearance, or consistency of a surface or substance.
Recipe	A set of instructions for preparing a particular dish, including a list of the ingredients required.
Balanced diet	A diet consisting of a variety of different types of food and providing adequate amounts of the nutrients necessary for good health.
Carbohydrate	Carbohydrates are broken down quickly by the body to be used as energy. E.g. Pasta, Bread.
Protein	Protein builds, maintains, and replaces the tissues in your body. E.g. Meat, cheese.
Hygiene	Personal hygiene is the way we care for our bodies. E.g. Washing your hands.
Toppings	A topping is food, such as cream or cheese, that is poured or put on top of other food in order to decorate it or add to its flavour.
Pizza base	A disc of dough used as a base for a pizza.



Linking Thinking Across Our Learning Journey						
Early Years	Year One	Year Two	Year Three	Year Four	Year Five	Year Six
Healthy lifestyles	Carnival picnic	Perfect pizzas	Seasonal food	American Food	Bread	Burgers