

# Year 5 DT -Food - Celebrating Culture and Seasonality- Pizza Making

**Step 1 – WALT: Understand about seasonality in relation to food products and the source of different food products.**



Who is this person? What is he well known for?

**Seasonal food** is the time of year when food is at its best, in terms of flavour or harvest.

Many foods are available all year, as they are imported from other countries.

When local seasonal food is available it tends to be fresher and cheaper - there has been less travel/storage from farm to fork.

*What foods do you know of that are grown here in the UK or in another country? Why can some foods be available all year round?*

**Step 2 – WALT: know and use relevant technical and sensory vocabulary in a sensory evaluation.**

**Sensory evaluation** – a process where you evaluate different aspects of a product using the senses describing **Appearance, Texture, Smell, Taste**.

*What ingredients help to make the product spicy?*

*What ingredients help to make the product crispy?*

*What ingredients help to make the product sweet?*

*What is the impact of the pepper on the finished product?*

*What is the impact of the shape on the finished product?*

**Step 3 – WALT: select and use appropriate utensils and equipment to prepare food.**

*How do we keep ourselves safe in the kitchen?*

Know how to:

grease a baking tray, sift flour into a bowl, rub the butter or margarine into the flour until it resembles fine breadcrumbs, whisk the egg and milk together in a small bowl with a fork, mix to form a soft dough ball, roll out the dough on a floured surface to form a large circle, spread the tomato pizza sauce over the base of the pizza, slice the tomato, peel an onion, arrange the toppings, grate the cheese, sprinkle the grated cheese and herbs on top.

**Step 4 – WALT: Design a final product.**

Design, make and evaluate a pizza (**product**) for children (**user**) for end of term party (**purpose**).

*Who am I making the snack for? What is it for? How can I make it appealing for the range of users? What kind of snack shall I make? What ingredients could it contain? How could it be innovative?*

*Where will the snack be served/ eaten? What techniques will I use and what equipment do I need? What order will I work in? How long will it take?*

**Step 5 – WALT: make and evaluate my final product.**

*What changes did you need to make to your design as you were making? Did you find any difficulties/ anything easier than you had planned for? Has it turned out as you expected?*