

L.O. to design, make, evaluate and improve

Year 4 D.T. pizza project

Design brief

We are going to be designing and making our very own Italian pizzas!

We will be investigating people's favourite toppings, sauces and bases to help us using questionnaires and our own research.

What is pizza?

Pizza is a flat bread base with a tomato sauce topping and a variety of other ingredients.

It has become popular all over the world, with different countries adapting the recipe to their own taste.



A pizza usually has a tomato sauce layer.



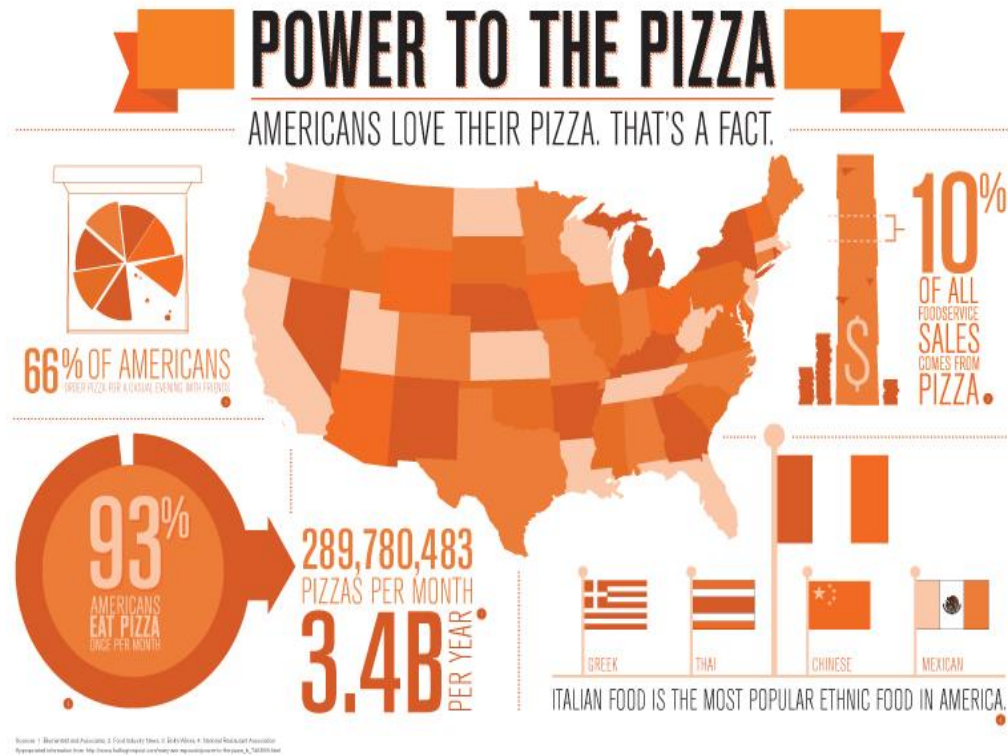
It often has cheese on top, such as mozzarella or cheddar.



You can add your favourite cooked meat, fish or fresh vegetables .



RIC



R– What percentage of food sales is pizza?

I– What is the country that is in the middle of the infographic?

C– Why has the designer chosen to include images of the flags?

Next Step: How many percent of Americans eat a pizza once a month?

Lesson one

What makes a
pizza
delicious?

Think about:

- The variety of toppings
- The pizza base and shape

Think of two different pizzas you or a family member have previously had. You might be lucky enough to sample two different styles of pizza to help you! Use this knowledge to complete the research sheet below. The following slide will show you the detail to include.

Research Outcome

The form is titled 'Research Outcome' and is divided into two columns. Each column has a large rounded rectangular box at the top for a title or main note, followed by seven horizontal lines for additional notes. At the bottom of each column is a star rating box containing five empty stars.

Name of pizza

Picture of
pizza

Research Outcome

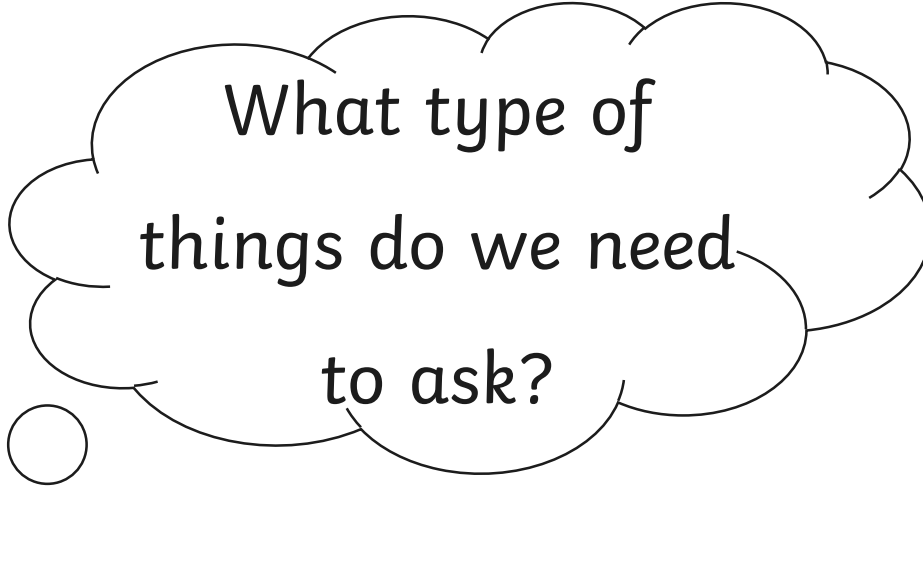
| | |
|-------|-------|
| | |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| | |

Star rating
out of 5

Describe what you like/dislike about the pizza.
Does it have a variety of different toppings?
Is it colourful?
Who would this pizza appeal to?
Would you change anything to make it better?

Lesson two

In order to design a pizza, we need to investigate using a questionnaire. We can use this to find out the type of pizzas people like, their favourite topping and how often they eat pizza!



What type of things do we need to ask?

Possible subjects to ask in your questionnaire:

- Favourite topping
- Favourite sauce for the base
- Favourite cheese
- Favourite shape pizza

- Healthy
- Unhealthy
- Vegetarian
- Vegan
- Meat
- Dairy free
- Gluten free

- When a person eats pizza e.g. special occasions
- How often a person eats pizza
- What meal they are most likely to eat pizza e.g.lunch, dinner, supper

Pizza questionnaire

Write a question to find out somebody's favourite pizza.

Write a question to find out a person's favourite pizza topping.

Write a question to find out how much pizza someone eats a week.

Use the sentence structure below to help you form your questions:

When

How

What

Where

Who

Why

Which

favourite

prefer

type

pizza

style

occasion

topping

shape

?

For some questions you can provide a multiple choice answer and ask the person to 'tick one, two... boxes' or explain their choice.

1. How many times a week do you eat pizza? (Tick one)

1-2

3-4

5-6

7+

2. What is your favourite pizza topping? (Tick two)

peppers

ham

mushroom

pineapple

3. What occasions do you eat pizza? Explain.

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Pizza Questionnaire

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

Thank you for completing the questionnaire

Think of 8 questions you could ask someone to find out more about the different types of pizzas people enjoy.

You can use the questionnaire template or create your own.

Once you have written your questions, get someone else to complete the questionnaire – you could even ask your teacher!

Lesson three

You are going to design two different pizzas based on your research.

- You need to consider if your pizza will be healthy, if it is suitable for all dietary requirements.
- You will need to think about your choice of toppings – are you going to make it colourful?
-
- You will need to think about the taste and sauce you use for the pizza base – tomato, cheese, garlic, bbq.

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Research Outcome

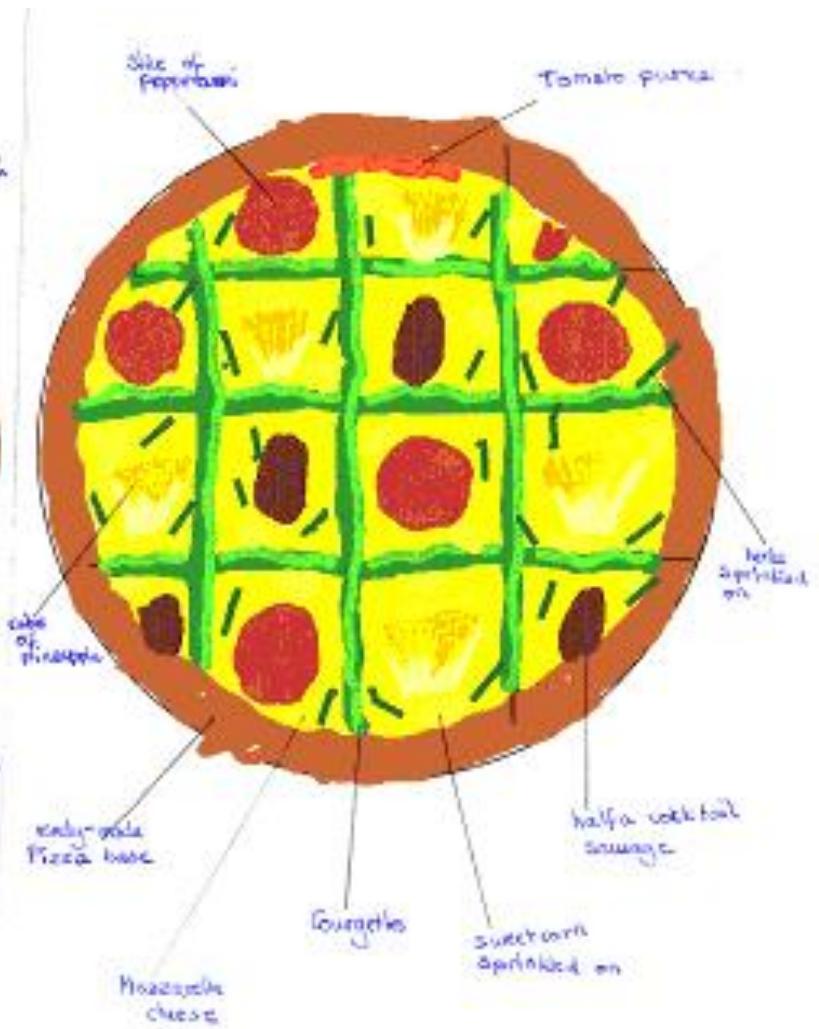
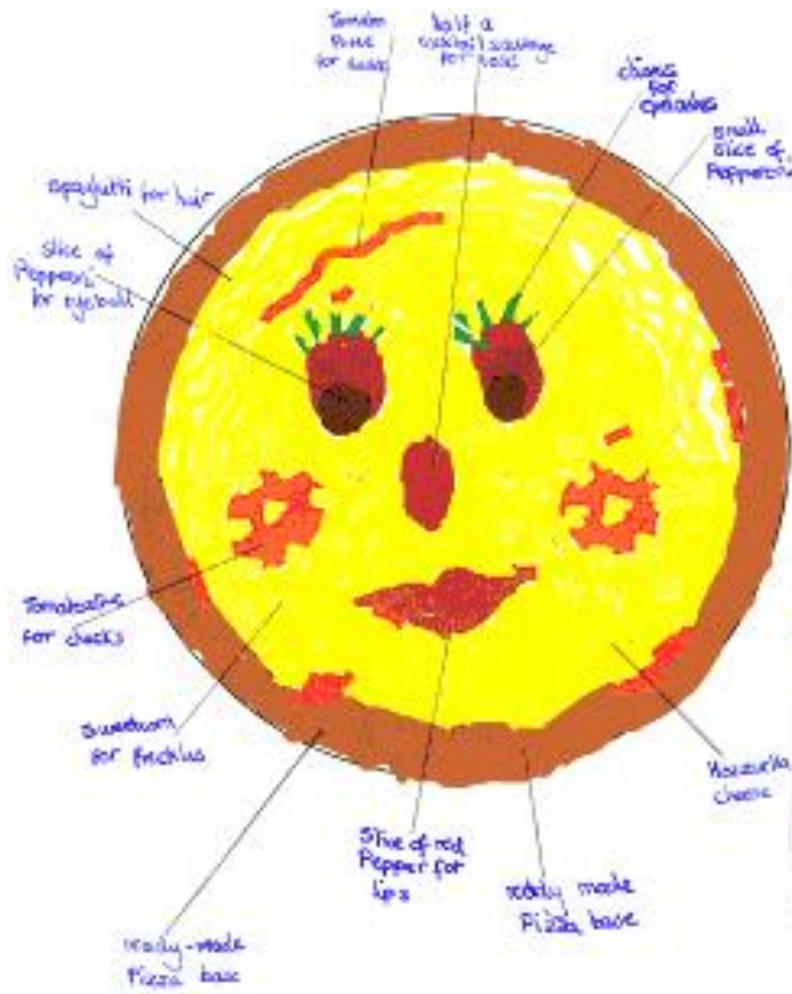
Pizza design 1

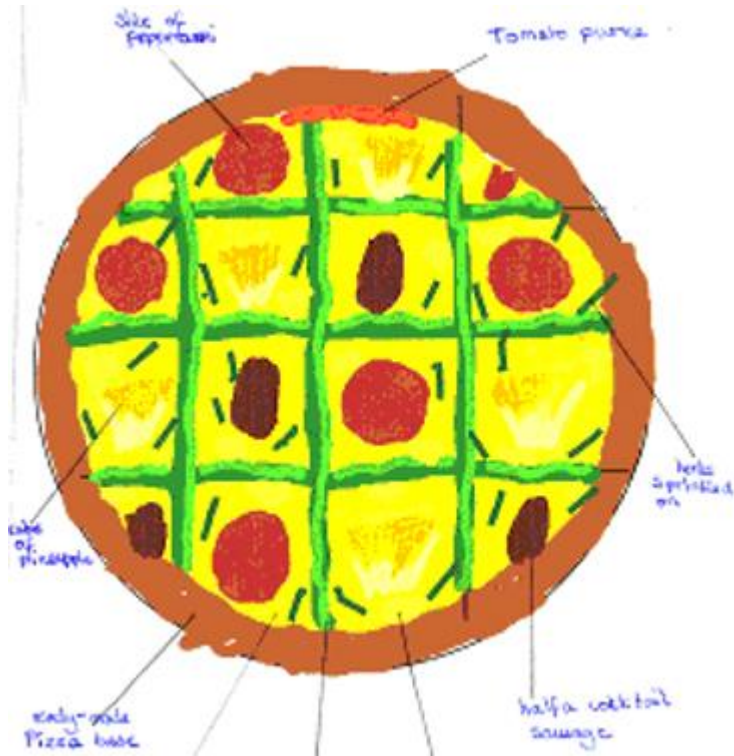
Pizza design 2

Draw each pizza in the boxes.
Label each pizza with the different
ingredients you will be using.

Add detail about your use of
ingredients to add colour and taste,
if you have added certain
ingredients for a healthy pizza and
if you would change anything to
improve it.
Finally, which pizza design are you
going to use?

Design examples





Whatever your design, make sure you are able to accomplish it!

(one we made earlier!)



Lesson four

We are now going to write a set of instructions to help us make our pizza.

What features do we need in a set of instructions?

Features of Instructions

Title

Introduction

Subheadings

Chronological order

Clear steps for the method (Bullet points/numbers)

Formal language

Ingredient List

Adverbs

Imperative verbs

Temporal conjunctions

The following slides will guide you through the following instruction features and how to add them to your writing:

Title

Introduction- (Explain what pizza is and where it originated from.)

Ingredient List- (What ingredients do you need?)

Cooking instructions

Method

Title and Introduction

Create a 'How to' title for your instructions – you might want to add adjectives or alliteration to your title. Your introduction will tell the reader what pizza is and where it originated. See the example below....

How to make an authentic Italian pizza

Pizza is one of the most popular Italian dishes eaten today. It is a flat bread base, covered in a tomato sauce with various vegetable, meat and cheese toppings. The Neapolitan pizza maker Raffaele Esposito created the "Pizza Margherita" named after Queen consort of Italy, Margherita of Savoy. It is a pizza garnished with tomatoes, mozzarella, and basil, to represent the national colours of Italy as on the Flag of Italy.

Ingredient List

Pizza base:

Flour

Salt

Oil

Water

Yeast

Sugar

Toppings:

Cooking Instructions: 10 minutes 180°C

The word bank below will help you write the main part of your instructions.

See the example on the following slide to help you.

Temporal Conjunctions

Firstly
Secondly
Next
Then
After that
Meanwhile
Finally

Imperative Verbs

stir
mix
pour
knead
sprinkle
cut
chop
cook
spread
prepare
top
wash

Adverbs

carefully
gently
slowly
safely

Method- Identify the imperative verbs.

Can you add temporal conjunctions and adverbs?

1. Mix in the flour, salt, sugar, water and olive oil in a bowl.
2. Knead the pizza until it is soft and a little sticky, or tacky to the touch.
If it's too wet, sprinkle in a little more flour.
3. Prepare your desired toppings.
4. Flatten the dough ball, and stretch out into a circle shape on a slightly floured work surface.
5. Spread the sauce evenly onto the pizza dough base.
6. Sprinkle on grated cheese.
7. Top the cheese with your chosen toppings.
8. Cook on a metal tray for 10 minutes at 180°C.

LO: To write a set of instructions

Ingredient List

Pizza Base

Pizza Toppings

Cooking Instructions:

Method

| | | | |
|------------|------------------|-----------------|-----------------|
| Firstly | <i>carefully</i> | <i>stir</i> | <i>sprinkle</i> |
| Secondly | <i>gently</i> | <i>mix</i> | <i>chop</i> |
| Next | <i>slowly</i> | <i>pour</i> | <i>cook</i> |
| Then | | <i>knead</i> | |
| After that | | <i>sprinkle</i> | |
| Meanwhile | | | |
| Finally | | | |

**Write a set of instructions
for making a pizza.**

Describe the method you
will use when you make
your pizza.

You could use the template
to help organise your
writing.

Lesson five

Now that we have made our pizzas (and more importantly tasted them!) we need to evaluate them to determine how successful we were!

L.O. to master practical skills

- Prepare ingredients hygienically using appropriate utensils.
- Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).

My evaluation:

- Comment about hygiene
- Comment about safety
- Comments on taste
- Comment on design
- How could you improve your design?
- What things would you change?

Word bank:

taste delicious toppings base
prepare flavour colour texture layout
presentation design hygiene safety



How might you make your pizza healthier?

- Swap the pizza dough for a tortilla wrap
- Swap plain flour for wholemeal flour
- Use a cheese with less fat
- Add more vegetables to your pizza
- Add more chicken instead of pepperoni or salami



twinkl