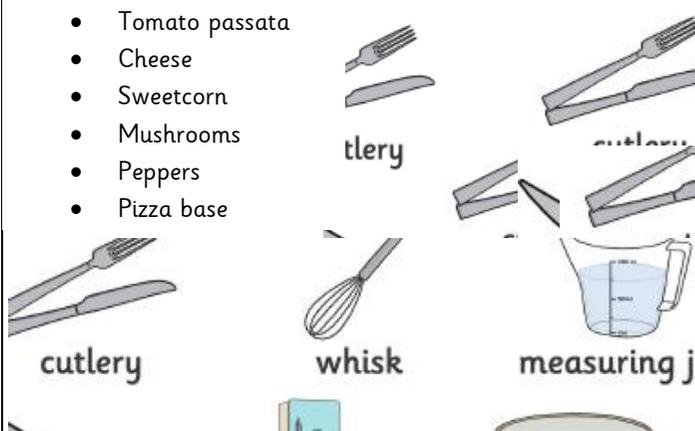
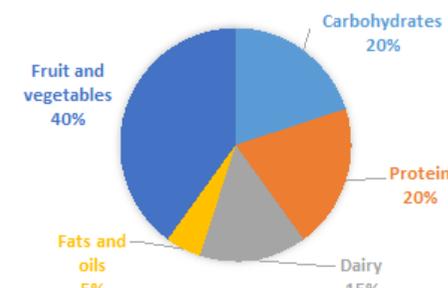


River Bank Primary Knowledge Organiser	Year 2	Summer 1	Design technology Perfect pizza
Planning process		Designing	Making
<p>Children will generate ideas from previous experiences and draw upon their learning from their science unit. They need to understand that:</p> <ul style="list-style-type: none"> that there are many different types of pizzas with various toppings our food comes from animals or plants <p>Children need to look at existing products, comparing the pizzas (children can collect data on the most popular pizza).</p>		<p>Children need to know the five different food groups. Using their knowledge of recommended amounts, they need to design their own healthy pizza.</p> <p>Design brief: To design and make a perfect pizza that we will be able to substitute for the pizza we have on Friday during our lunch.</p> <p>The pizza must have a base and at least 1 more ingredient.</p>	<p>Children need to select tools, materials, equipment and utensils to help them make their pizza:</p> <ul style="list-style-type: none"> Tomato passata Cheese Sweetcorn Mushrooms Peppers Pizza base 
Evaluate		Key Vocabulary and Important Facts	Knowledge and understanding
<p>Children need to be able to describe what they like and dislike about their own pizza. Children need to identify what they could have done differently or how they could improve it. Children need to evaluate their product against the design brief.</p> <ul style="list-style-type: none"> Does their pizza meet all the requirements? If not, what do they need to change/add? Have we considered all allergies? 		<p>Children need to pick appropriate cooking techniques. Children need to cut all vegetables on one chopping board to avoid contamination.</p> <p>chop grate slice</p>  <p>The predecessor to pizza was a flat bread eaten by the Romans to which toppings were then added.</p> <p>Modern pizza developed in Naples, when tomato was added in the late 18th century.</p>  <p>Decades: 1700s • 1710s • 1720s • 1730s • 1740s 1750s • 1760s • 1770s • 1780s • 1790s</p>	<p>Recommended daily amounts for each food group</p>  <p>Passata is an uncooked tomato purée that has been strained of seeds and skins. It originated in Italy.</p>  <p>Cheese is a dairy product derived from milk.</p> 

1. Passata is an uncooked...	a. Cheese	b. Tomato	c. Mushroom	a. Pepper
2. What is our recommended daily intake of dairy?	a. 20%	b. 40%	c. 15%	d. 5%
3. Which of these components of the pizza comes from an animal?	a. Tomato	b. Peppers	c. Pizza base	d. Cheese
4. Where and in what century was tomato added to the modern pizza?	a. Rome 17 th Century	b. Naples 18 th Century	c. London 21 st Century	d. Naples 17 th Century
5. Why should you use a separate chopping board for vegetables?	a. Because they are colourful.	b. To avoid contamination	c. You don't have to ever use separate boards	d. Because they are plastic.