

Grange Park Primary School Year 3 Spring 2 Design and Technology

D&T (food): A healthy and varied diet. Design, make and evaluate a pizza inspired by the offer in the local area.

Key People and Events

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| 18th and early 19th century | Modern pizza evolved from similar flatbread dishes in Naples, Italy, where tomato was used as a topping. |
| Late 19th century | Pizza was brought to America with Italian immigrants. |
| 1905 | First pizzeria opened in America. |
| 1934 | First pizzeria opened in Britain, the Olivelli restaurant in Store Street, Bloomsbury. Early documents found on the premises included a recipe for margherita pizza. |
| 1965 | The first chain of pizza restaurants opened in Britain when restaurateur Peter Boizot launched his first Pizza Express restaurant in London's Soho after an inspirational trip to Italy. |

Key Knowledge and Skills

Grating



Spreading on a pizza base



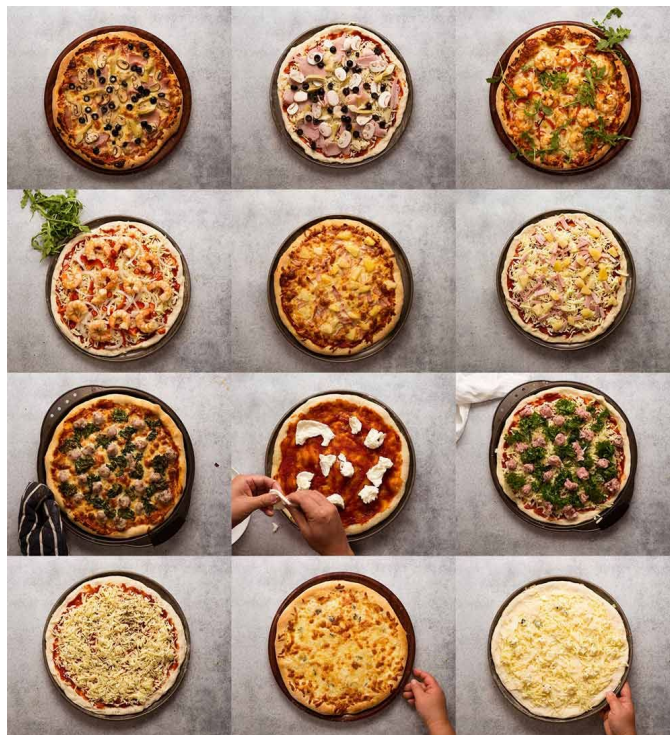
Cutting using the bridge technique



Cutting using the claw technique



Knead pizza dough to make the base



Key Vocabulary

| | |
|------------------------|--|
| raw | Not cooked. |
| origin | The point or place where something begins or comes from. |
| processed | A food item that has had a series of operations to change or preserve it. |
| fresh | Recently made or harvested. Not tinned, frozen, processed or preserved. |
| spread | To smooth something over a whole surface, for it to cover a bigger area than it started. |
| sensory | Something that you get or receive through one of your senses: hear, see, touch, smell and taste. |
| texture | The feel and consistency of something. |
| market research | Gather information about what buyers want, need or prefer. |
| greasy | Oily or shiny. |
| savoury | Belongs to the category that is salty or spicy. Not sweet. |

