



Year group: Year 4

Term: Summer

Subject: Design Technology – Food – Pizza dough

Prior learning

EYFS – The children will have had a daily health snack café. Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell. • Experience of cutting soft fruit and vegetables using appropriate utensils

Year 3 – Healthy Diet Heated Food Element – Healthy Biscuits.

The children will be taught food preparation and cooking techniques using an existing recipe to make a healthy biscuit..

What comes next?

Year 5 – Making an Omelette

The children will have experience of using a variety of tools and techniques and following a recipe to make an omelette.

Notes and guidance

Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including mixing, kneading, rolling, cutting and baking to prepare Pizza dough. Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including spreading, cutting, slicing, chopping, grating to add pizza toppings. Food preparation and cooking techniques could be practiced by making food product using an existing recipe.

When using a basic dough recipe, explore making different shapes to change the appearance of the food product e.g. Which shape is most appealing and why?

Key vocabulary

Dough Yeast Kneading Rolling

INGREDIENTS

For the pizza dough

255g (2 cups) of strong white plain flour

1 tbsp olive oil

1tsp salt

½ tsp fast action yeast

150ml lukewarm water



Substantive Knowledge

I know that yeast helps the dough to rise.

I know how to use the appropriate equipment and utensils to prepare and combine food.

I know about what constitutes to a healthy and balanced diet.

Disciplinary Knowledge

I know that chefs evaluate the foods they make to see if the appearance, texture and taste is desirable to their customers.

I know that chefs must be aware of healthy and balanced diets.

I know that chefs must be aware of any allergens that may be in the food they make.

Procedural Knowledge

I know how to follow a recipe to make dough.

I know how to use a range of tools and techniques to follow a recipe to make dough and pizza toppings.

I can plan the main stages of a recipe, listing ingredients, utensils and equipment.

I can select and use appropriate utensils and equipment to prepare and combine ingredients.

I can select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

Links to other curriculum areas

Science – Health Eating – Nutrition and Diet – Growing and Cooking

Maths – Measuring

English – Following a recipe

End Points

- To be able to use creativity and imagination to create high quality products.
- To master the use of a range of design technology tools and techniques.
- To be able to design, make and evaluate their products referring to whether it is fit for purpose and meets the design criteria.



DESIGN



Key vocabulary definitions.

- **Dough** — A soft mixture of flour, water, and other ingredients that can be baked to make bread, cakes, or pastry.
- **Yeast** — A tiny living thing that makes dough rise and become fluffy.
- **Kneading** — Pushing, folding, and stretching dough to make it smooth and elastic.
- **Rolling** — Using a rolling pin to flatten dough evenly.

DESIGN