

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

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



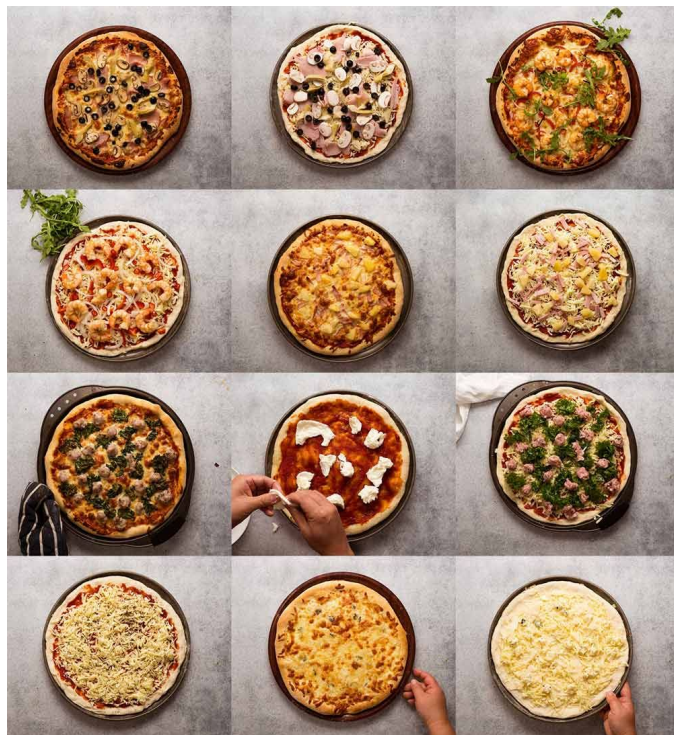
Cutting using the bridge technique



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.

