

# 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

<b>18th and early 19th century</b>	Modern pizza evolved from similar flatbread dishes in Naples, Italy, where tomato was used as a topping.
<b>Late 19th century</b>	Pizza was brought to America with Italian immigrants.
<b>1905</b>	First pizzeria opened in America.
<b>1934</b>	First pizzeria opened in Britain, the Olivelli restaurant in Store Street, Bloomsbury. Early documents found on the premises included a recipe for margherita pizza.
<b>1965</b>	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



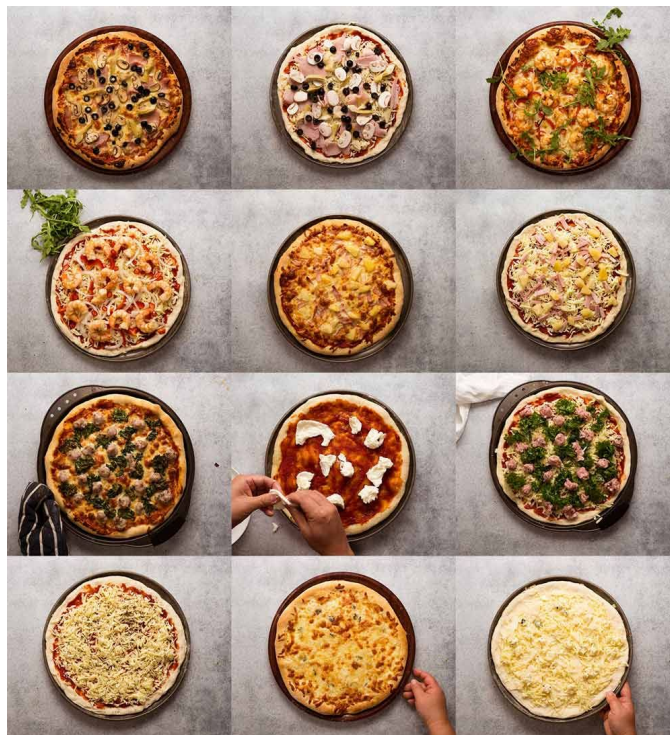
### Cutting using the bridge technique



### Cutting using the claw technique



### Knead pizza dough to make the base



## Key Vocabulary

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

