

Perfect Pizzas

DT Theme:
Food

Teaching focus:
Learning Lens: Food
Class: Year 2

Previous Knowledge

Fruit and vegetable kebabs Y1

Project Hook or 'Wow' memory

Making and eating our own pizzas

Key skills

sort foods into different food groups

understand eating healthily means having a balanced diet

identify and follow rules for food safety and hygiene

Follow a design and evaluate finished product

Key vocabulary

Balanced plate
Toppings
Healthy
Hygiene
Safety
diet

Texture
Flavour
Design criteria

Learning Steps

Key Knowledge

To find out what the favourite pizzas in the class are.

A healthy diet consists of items from each food group. Someone with a balanced diet eats the right amount of foods from each food group.

To examine, describe and categorise a variety of bread-based products.

Learn food hygiene rules. Taste different types of bread, describe texture, flavour, and opinion of each.

To examine, describe and categorise a variety of pizza toppings.

Explore and discuss a variety of pizza toppings. Look at food categories and balanced diets, and sort pizza toppings into groups.

To design a balanced healthy pizza.

Design a healthy and balanced pizza, following the design criteria : base, vegetables; healthy; colourful; tasty; they should have items from each food group.

To be able to make and evaluate a food product based on a design.

Make pizza following their designs, work safely and hygienically. Evaluate their pizzas.

Final outcome

Children design, make and evaluate their own pizza
Supported by partner work, word mat, modelling, adult support where needed

