



Design and Technology Topic Overview: Pizza		
Previous linked learning	I think I already know...	I would like to find out...
Year 1 <ul style="list-style-type: none"> I can name a variety of fruits and vegetables. I can use adjectives to describe the taste, smell and texture of a variety of fruits and vegetables. I know that some fruits and vegetables need to be washed, cut, cored, peeled or grated before they can be eaten. I understand basic food hygiene, e.g. washing hands, tying long hair back and keeping surfaces clean. I can use a knife to cut some fruits and vegetables in different ways. I can grate an apple and a carrot. I can peel a banana, apple and cucumber. 		
<ul style="list-style-type: none"> Key Vocabulary 	By the end of this unit, you will be able to...	
Pizza Favourite Healthy Balanced Ingredients Unhealthy Diet Toppings Evaluate Hygienically Safety	To find out and show what the favourite pizzas in the class are. To examine, describe and categorise a variety of bread based products. To examine, describe and categorise a variety of pizza toppings. To design a balanced healthy pizza. To be able to make and evaluate a food product based on a design.	 

