



Year 5 – Food

Design and make a pizza



Pizza base with tomato sauce



Pizzas with cheese and vegetable toppings

3 things that I should already know:

1. About the seasonality of food in the UK
2. How to measure ingredients accurately
3. How to evaluate by doing a taste test

3 things that I will learn:

1. About food availability and production
2. How to knead dough
3. To consider the importance of the appearance of the finished product

Think:

Does your pizza have toppings that contribute towards a balanced diet?

Vocabulary:

Supply and demand	Supply is how available items are, and demand is how much they are wanted
Production	A process of making something
Processed	Food that has been changed from how it naturally is
Food cost	The price of different foods and ingredients
Seasonality	Foods that are available or grow at specific times of the year
Knead	A repetitive pressing and folding motion with dough

