

Design and Technology Medium Term Plan

Year 2 Spring Term 2

How can we create a pizza with a range of ingredients?

<p><u>Research</u></p> <p>What are pizzas made from and what are the stages of production?</p>	<p><u>Research</u></p> <p>How can we use tools to prepare foods?</p>	<p><u>Design</u></p> <p>Design a pizza which has different ingredients as voted for by the group.</p>
<p><u>Make it</u></p> <p>Gather ingredients needed to make a pizza.</p>	<p><u>Evaluate</u></p> <p>Evaluate the pizza against the original design and explain how it can be made even better.</p>	

Substantive Knowledge

- Recall the five different food groups – Carbohydrates, Fruits & Vegetables, Protein, Dairy (Dairy alternatives), Fats and sugars
- Know that everyone should eat at least five portions of fruit and vegetables each day.
- Know that ingredients can be bought in shops, markets or grown at home.
- Know key features of good food hygiene and safety – cross contamination, clean tools/equipment/hands, safe use of knives, hair tied back
- Know some people cannot eat certain foods as they are allergic or intolerant to it such as nuts, wheat or dairy food.

Disciplinary Knowledge

Designing	Making	Evaluating
	<ul style="list-style-type: none"> • Choose utensils and ingredients and explain why they have chosen them 	<ul style="list-style-type: none"> • Evaluate their pizza against their design criteria

<ul style="list-style-type: none"> • Research independently and generate some ideas before thinking about resources. • Order the main stages of making the pizza • Design the pizza and make sure that it meets the design criteria, including looking desirable • When planning, explain their choices of ingredients 	<ul style="list-style-type: none"> • Identify and name a simple selection of kitchen utensils (e.g. pizza roller). • With help, measure, cut and score with some accuracy. • Measure ingredients and make the pizza • Choose and use appropriate finishing techniques based on their own ideas. 	<ul style="list-style-type: none"> • Start to evaluate their pizza as they are making it, identifying strengths and possible changes they might make.
		<div>Food</div> <ul style="list-style-type: none"> • Demonstrate how to prepare simple dishes safely and hygienically without using a heat source. • Demonstrate how to use techniques such as cutting, peeling, and grating. • Weigh ingredients to use in a recipe. • Describe the ingredients used • Can talk about which food is healthy and which is not. • Follow safe procedures for food safety and hygiene.

Websites & resources	Vocabulary: (including definitions)	
<ul style="list-style-type: none"> • 	Balanced diet	Eating foods from all 5 food groups keeps you healthy
	Food allergy/intolerance	When something you eat makes you poorly

	Hygiene	Washing hands and cleaning surfaces to stop the spread of germs
	Utensils	Objects that we use to prepare food

Prior Knowledge:

Year 1

- Know that good nutrition & healthy food choices help our body grow and repair