

Design Technology Cycle A 5/6

Cooking and Nutrition - Celebrating culture and seasonality



Lesson 1

Can we research a local chef and how they have promoted seasonality, local produce and healthy eating?

*seasonality
source*



Lesson 2

What are our favourite pizzas and which parts of the eat well plate do they include?

*nutrition
healthy
varied*



Lesson 3

Can we evaluate pizza ingredients and products based on our senses?

*ingredients
herbs*



Lesson 4

Can we design a pizza that is authentic and meaningful that includes food from the eat well plate?

*design
specification
innovative*



Lesson 5

Can we use the cooking equipment safely to cut peppers, grate cheese and knead pizza dough to make our final product?

*utensils
knead*



Lesson 6

How can we apply our understanding of a healthy and varied diet to evaluate our pizza?

*evaluate
design brief*

What will we be learning about over the coming weeks?