

St Andrew's Church of England Primary School

KSI Knowledge Organiser – Term 6: DT: Food: Perfect Pizzas



Glossary of key words:

Vocabulary	Definition
balanced diet	Eating a mix of foods, from different food groups, to help us stay healthy.
bridge grip	Safe way to hold food when cutting.
claw grip	Tucking fingers in to cut safely.
evaluate	Testing a final product and judging what was successful and what could change.
grate	To shred food into smaller parts, using a grater.
peeler	A tool used for removing the outer skin of a fruit or vegetable.

End of unit outcomes:

- Design products that have a clear purpose and an intended user.
- Make products, refining the design as work progresses.
- Explore objects and designs to identify likes and dislikes of the designs.
- Suggest improvements to existing designs.
- Cut, peel or grate ingredients safely and hygienically.
- Measure or weigh using measuring cups or electronic scales.
- Assemble or cook ingredients.

This unit's key ideas:

The Eatwell plate shows how much of each food group we should eat to help us stay healthy. →



An exploded diagram of the different parts of a pizza. →

toppings →  usually vegetables or meat
 cheese →  melts and holds toppings in place
 sauce →  usually tomato, adds flavour
 base →  the bottom of the pizza, usually dough