



Perfect Pizzas								
Group: Year: Term:								
DT								
Lesson 1	Can the children identify the different parts of a pizza?							
	Can the children sort foods into different food groups?							
	Can the children discuss different types of pizzas and begin to categorise them into healthy and unhealthy?							
Lesson 2	Can the children name and describe a variety of breads?							
	Can the children say which breads they like?							
	Can the children use the features of the bread to decide if it is fit for purpose?							
Lesson 3	Can the children name and describe a variety of toppings?							
	Can the children state their opinions and preferences about different toppings?							
	Do the children understand eating healthily means having a balanced diet?							
Lesson 4	Do children understand that pizzas can <mark>be p</mark> art of a healt <mark>hy di</mark> et?							
	Can children design a healthy pizza?							
	Can children identify what ingredients and tools they will need to make their pizza?							
Lesson 5	Can children identify and follow rules for food safety and hygiene?			= 8	3			
	Can children follow a design to make a pizza?							
	Can children evaluate their finished products and say what they think and feel about them?							

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