

Leintwardine Endowed CE Primary School Learning Journey Key

'Letting Our Light Shine'



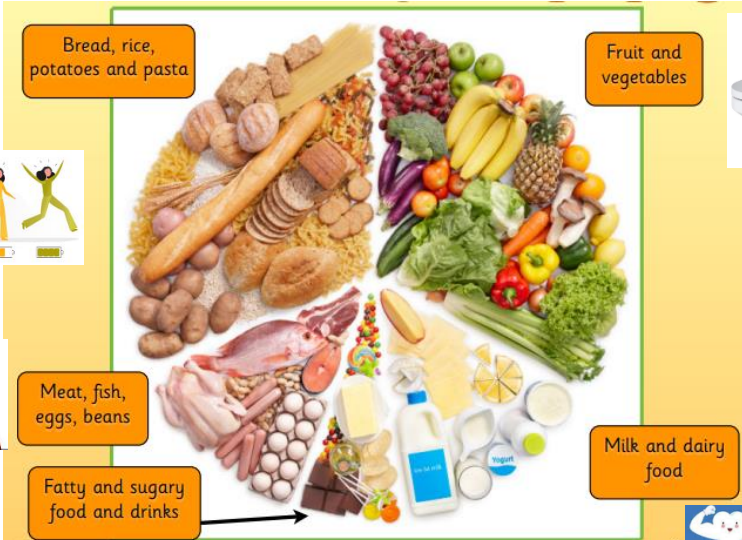




SUBJECT : DT

YEAR : A

TERM : Spring 1

YEAR GROUPS : 1/2

Key Question: How can I make a perfect pizza?

Question	Vocabulary to Use	Information which will help me	Can I....?	
What are the favourite pizzas in our class?	Ingredients, healthy, balanced, food groups, Protein, dairy, carbohydrates, fat, vitamins, minerals, varied diet, food hygiene, hygienically, categories, grow and repair, calcium, starchy, processed, design, evaluate	 	Can I sort foods into different food groups? Can I categorise healthy and unhealthy ingredients? Can I describe a variety of breads and decide if they are fit for purpose? Can I explain what eating healthily means? Can I explain what it means to have a healthy diet? Can I identify the tools and ingredients I will need to make my pizza? Can I identify and follow rules for food safety and hygiene? Can I follow a design to make a pizza? Can I evaluate my finished product?	
What would make a good base for a pizza?		 <p>Bread, rice, potatoes and pasta</p> <p>Fruit and vegetables</p> <p>Meat, fish, eggs, beans</p> <p>Milk and dairy food</p> <p>Fatty and sugary food and drinks</p>    		
What pizza toppings can I use to make my pizza healthy?				
What choices do I need make to design a healthy pizza?				
What skills do I need to make a healthy pizza?				
Was my pizza perfect?				