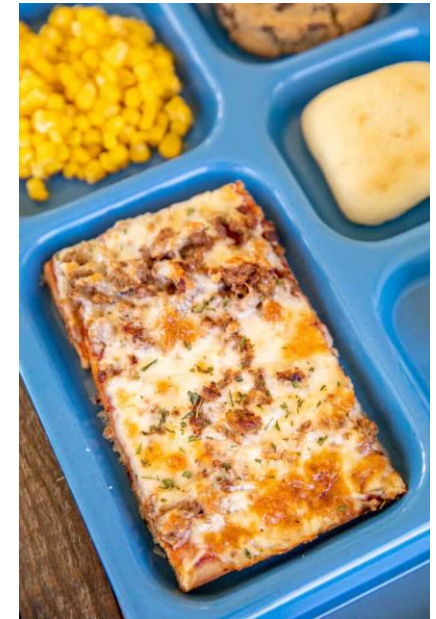
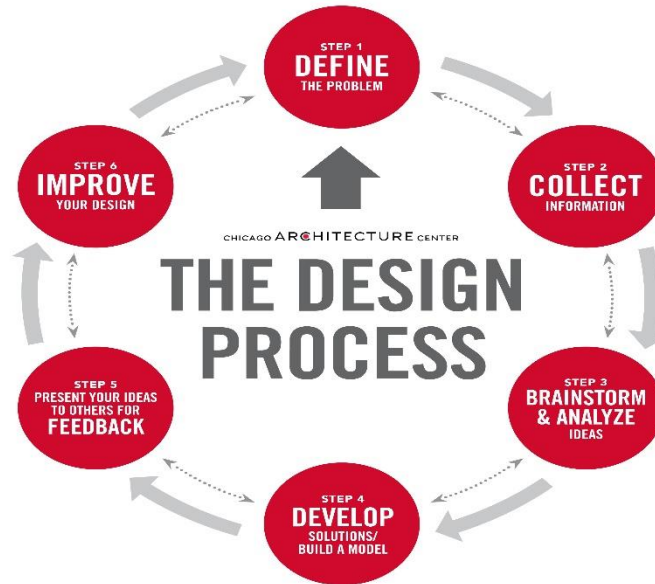


D and T- Food Tech



Design
Design brief
Design process
Evaluation
Market research
Pizza
Construction
Nutrition
Nutritional values

By the end of this unit you will have designed pizza to serve in the school kitchen. You will be researching cost of ingredients compared to what the product will sell for and look at the nutritional values of our food.



Mrs Brannan has asked the children of Rockcliffe what they would like to see on the school dinner menu and the most popular response was pizza. The school kitchen is looking for a new, nutritionally balanced pizza to serve as part of the school menu. She has heard that year 4 are studying Italy as part of their geography topic so thought that they'd be the best bunch for the job. Your job, is to find out what is currently available on the market and design a cost effective, healthy pizza to serve to the children for lunch.

D and T- Food Tech**Year Four**

By the end of this unit you will have designed pizza to serve in the school kitchen. You will be researching cost of ingredients compared to what the product will sell for and look at the nutritional values of our food.

	Lesson Outcome	What you will learn	Learning Review
1	What are the demands in the market for pizza?	You will be given your initial design brief for our upcoming D&T unit. Mrs Brannan in the school kitchen is looking for a good but nutritionally balanced pizza to serve for school lunches.	
2	What is currently available on the market?	You will research what is currently available on the market and look at price points of different types of pizza.	
3	What are the pros and cons of what are currently available?	You will try a range of pizzas that are currently on sale to evaluate them. We will be learning about nutritional values and what these mean in relation to daily allowances.	
4	What will my design have which makes my product desirable to buyers?	You will be designing your pizzas based on your prior research, evaluate your designs before coming up with your final design you are going to make. You will also come up with a list of ingredients that you will need to make your pizza.	
5	Pizza construction	You will make your pizza following your instructions. After they're made, you will taste your pizza and evaluate your design against your initial brief.	