

GGA- Cooking Knowledge Organiser for Year Three – Spring Term- Pizza

Vocabulary

Vitamins and Minerals	Essential for the healthy functioning of our body.
Calcium	Help form and develop healthy teeth and bones.
Basil	A herb often used in Mediterranean dishes.
Garlic	A strong-smelling pungent-tasting bulb, used as a flavouring in cooking.
Yeast	Helps the dough to rise making it light and airy.

Skills that I am going to learn.

Food Groups

I know why fruit & Vegetables and Dairy is important for my body.

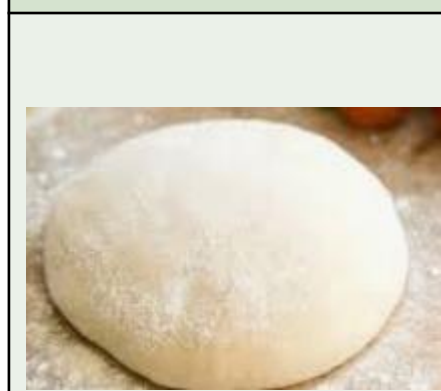
Understand cuisine from around the world.

I can name traditional Italian recipes and ingredients.



Combine wet and dry ingredients uniformly to form a dough

I can add the correct amount of liquid to form a dough.



Identify foods using senses

I can identify basil and garlic through the smell.



Prepare and Arrange the food.

I can prepare and arrange my own pizza toppings.



Useful Information

Recipe <https://www.bbcgoodfood.com/recipes/pizza-margherita-4-easy-steps>

Why are we learning this?

Why is this important?

To Understand different cuisines from around the world.

Links to our school ethos of celebrating cultural diversity.