



Perfect Pizzas!

Today we will be...

Making and evaluating a food product based on a design.






You need to follow your design as closely as possible when making your pizza.



So before you make your pizza you need to look at your design.



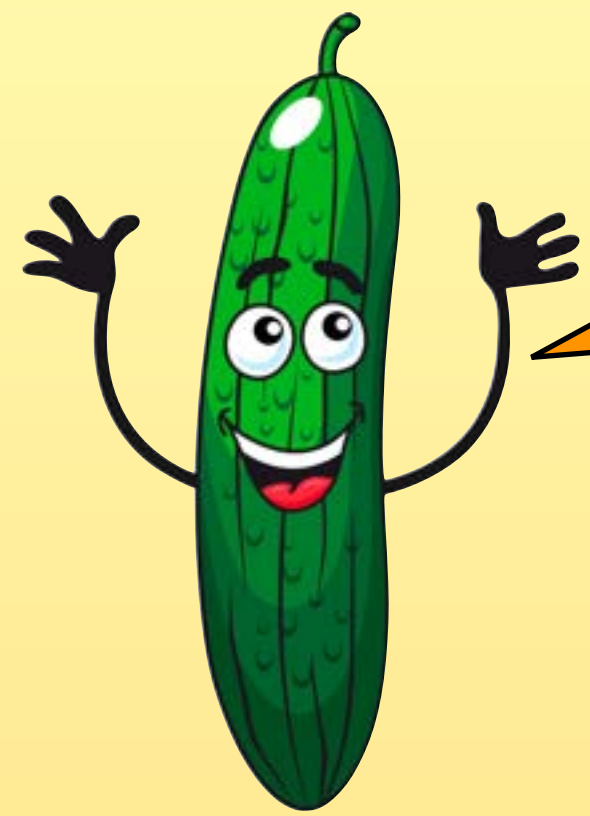


When we are working with food today we need to make sure we are safe and hygienic.



How many of the food safety rules can you remember?

Think, pair, share your ideas.



Always wash your hands before working with food.

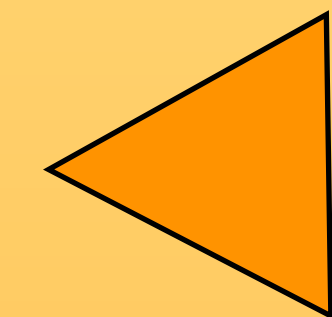
Make sure your work surfaces are clean.



Make sure you tie long hair back and take any jewellery off.



If you are using knives to cut foods, make sure you stay at your table. You shouldn't walk around with sharp objects.



Plenary

What words would you use to describe your pizza?

colourful

delicious

crispy

round



Think, pair, share your ideas.





The best designers evaluate their products and compare their final product to their design. This helps them to decide if there is anything they should change to improve their product for next time.



Did your pizza look exactly like your design?

Did you have to change any of your design?

