

## Your guide to this lesson

Year 5 Summer Term DT Pizza Making

Follow the slides in order, reading each one them carefully.

Copy and paste the website links in your browser when you see them.

You may find it helpful to print off the recipe sheet or have it open on your tablet when making the pizza.

**IMPORTANT:** Make sure you have an adult with you when using the oven!

Have fun!

A large assortment of fresh ingredients including bread, vegetables, fruits, and proteins. The ingredients are arranged on a white surface, with some items like tomatoes, peppers, and onions in small bowls. There are also whole items like a fish, a chicken, and a loaf of bread. The background is a soft-focus view of more ingredients.

LO: To design and make a pizza using a range of toppings.

Our main task in this lesson is to plan and make our very own pizza from scratch!

You will make the dough and then add the pizza toppings!

LO: To design and make a pizza using a range of toppings.

Let's gather some ideas  
from the professionals!

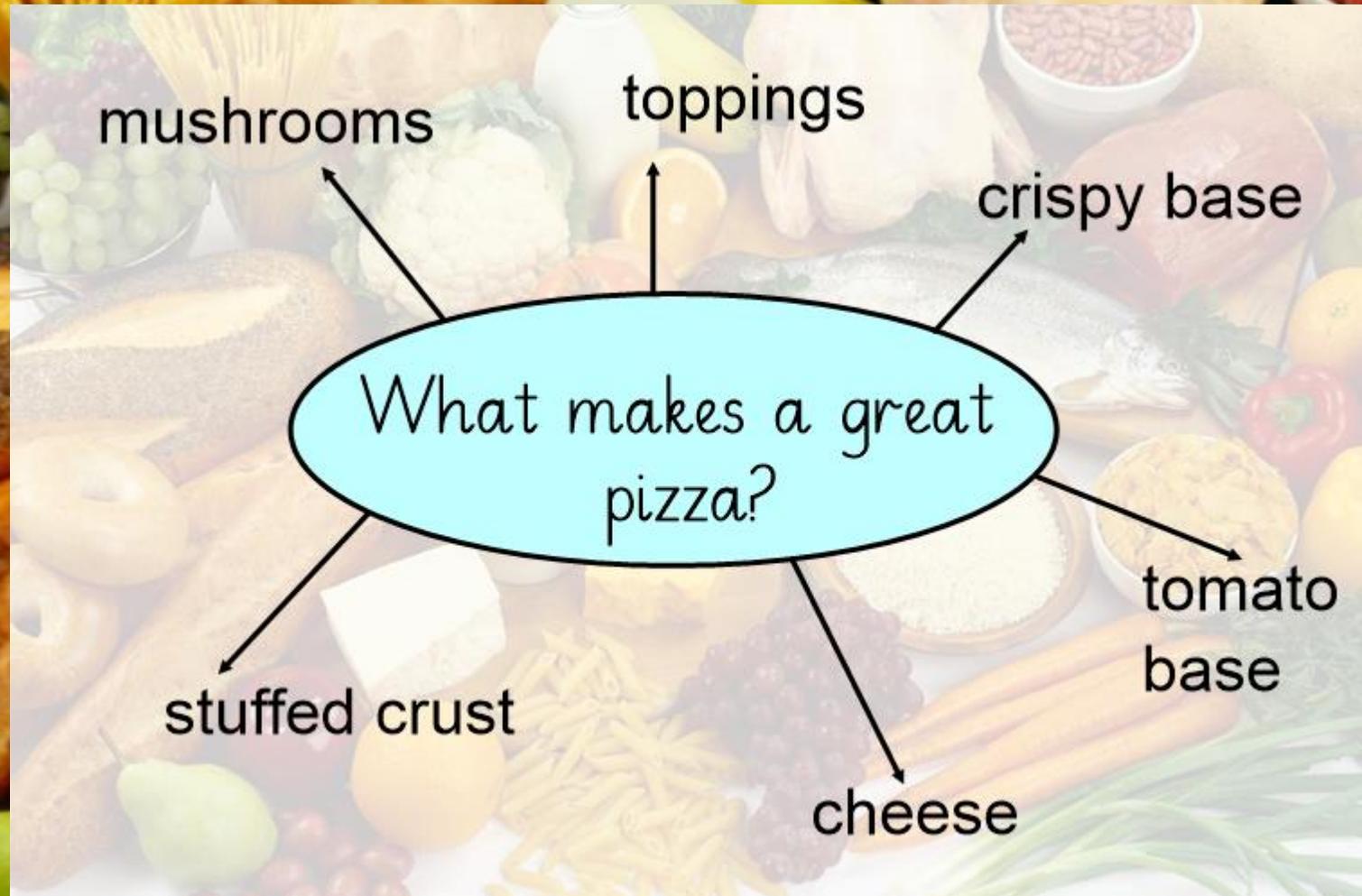


<https://www.dominos.co.uk/>



<https://www.papajohns.co.uk/>

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The best type of bread for a pizza is a yeast based dough.

What is the purpose of yeast?



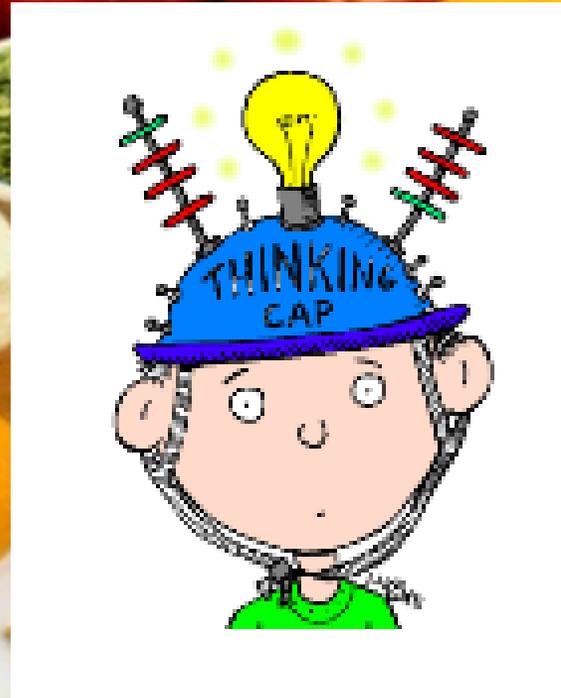
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The primary function of yeast is to supply carbon dioxide gas which inflates the dough during proving and the early stages of baking.



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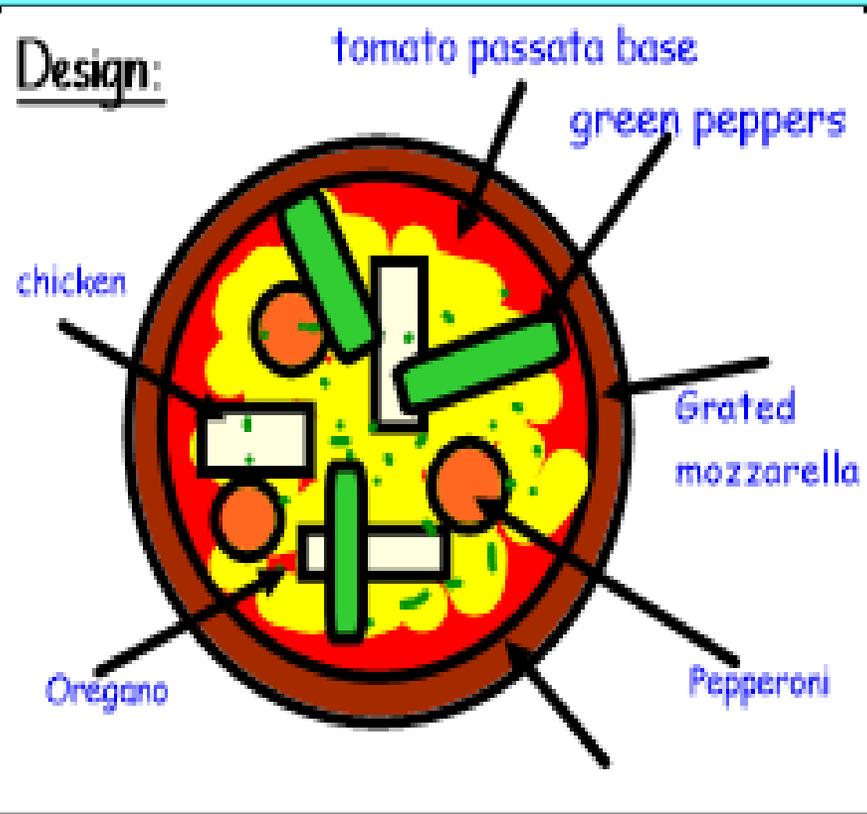
What other ingredients are needed to make bread?



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Before you start making the pizza use this planning sheet to create your pizza design.

Just draw your design for now and we'll fill in the other boxes later.

<b>My Pizza Design</b>		<u>Purpose:</u>
<u>Ingredients:</u>	<u>Tools:</u>	
<u>Optional Ingredients:</u>		
<u>Design:</u>		
		

LO: To design and make a pizza using a range of toppings.

These are the ingredients you will need:

- 100g strong white flour
- 3.5g fast-action dried yeast
- 70ml water, warm
- 4 tablespoons olive oil
- 100g passata
- small portion of mozzarella
- 2 pinches of oregano
- Salt and pepper



You may want optional ingredients that you would like to use. See the next slide for ideas.

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Optional ingredients:

For the bread:

- Food colouring
- Poppy seeds

For toppings:

- ready-cooked chicken
- pepperoni
- BBQ sauce
- sliced pepper



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## Tools

- Bowl
- Brush
- Scales
- Measuring jug
- Aluminum foil
- Baking paper
- Wooden spoon
- Spoon
- Oven

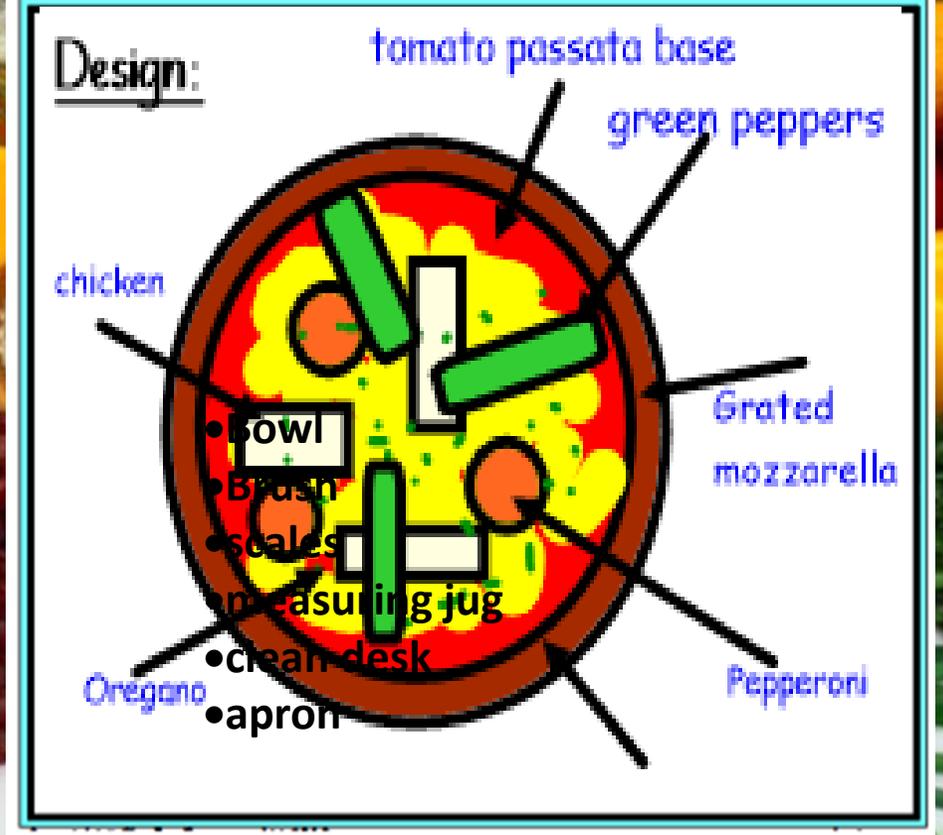


LO: To design and make a pizza using a range of toppings.



<b>My Pizza Design</b>	<b>Purpose:</b> To prepare to eat!
<b>Ingredients:</b> Flour, yeast, water, olive oil, passata, mozzarella, oregano and salt/pepper	<b>Tools:</b> <ul style="list-style-type: none"> <li>• Bowl</li> <li>• Brush</li> <li>• scales</li> <li>• measuring jug</li> <li>• foil</li> <li>• baking paper</li> <li>• Wooden spoon</li> <li>• Spoon</li> <li>• Oven</li> </ul>
<b>Optional Ingredients:</b> mushrooms, pepperoni and peppers	

Now complete your design sheet adding in the ingredients, tools and purpose.



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### Method

1. Brush/wipe the inside of a large bowl with oil.
2. To prepare the dough, put the flour, yeast and salt into a bowl, make a well in the centre and pour in the water with 1 tablespoon of oil.
3. Use the handle of a wooden spoon to mix everything together to create a wet dough.
4. Turn out the dough onto a well-floured surface and work it with your hands for about 5 minutes until smooth and elastic.
5. Place in the oiled bowl, brush the top with oil and cover with cling film. Leave to rest at room temperature for 25 minutes.
6. Grate a handful of mozzarella.
7. Once rested, turn out the dough onto a well-floured surface. Use your hands to push the dough out from the centre to create a large round disc about 25cm in diameter.
8. Place the pizza base on the tin foil.
9. Spread the passata evenly over the top of the base using the back of a tablespoon. Season with salt, pepper and oregano.
10. Evenly sprinkle your mozzarella over the sauce. If you have extra toppings, this is your time to place them on.
11. Cook in the middle of the oven for 18 minutes until golden brown.
12. Serve hot and enjoy!



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Now complete the first half of the pizza method sheet with the 12 clear steps.

Fill in the success criteria using the guide on the next slide.

How I will make my pizza:

	▶	▶
▼	▶	▶
	▶	▶
	▶	▶

Success Criteria

- ★
- ★
- ★
- ★
- ★

LO: To design and make a pizza using a range of toppings.

Now complete the success criteria.

What will you need to ensure your pizza is a success?

For example:

The correct ingredients.

The right tools.

Can you think of some of your own?

How I will make my pizza:


Success Criteria

- ★
- ★
- ★
- ★
- ★

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Let's watch Gino D'acampo make a pizza using a similar recipe to ours.



<https://www.youtube.com/watch?v=PTpGg60GrMg>

