



# DT Knowledge Organiser - Pizza

## Key Vocabulary

pizza, savoury, scone based, weigh, grams, measure, millimetre, tablespoon, toppings, grate, cut.

## Skills

- Use their measuring skills to weigh ingredients.
- Mixing ingredients to make dough.
- Cutting and grating ingredients for the pizza toppings.
- To understand and apply the principles of a healthy and varied diet.

## Things to know

- Since 500 B.C people in the Middle East and Mediterranean have been topping flatbread with dates, cheese, oil and herbs.
- During the 1500s poor Greek settlers in Naples (Italy) would eat their flatbread with various toppings like tomatoes, cheese, oil and anchovies.
- By the late 1700s, true pizzas were being made in Naples by baking pizza dough and the toppings together.

## Examples



## Assessment Question:

What healthy toppings can I use on a pizza?