



PIZZA



Skills

Proving
Rolling
Forming

Chopping
Safe use of oven
Grating

EQUIPMENT & INGREDIENTS

Rolling Pin

Mixing bowl

Chopping board

Vegetable knife

Pizza or baking tray

PRE HEAT OVEN 220C

- ✓ 100g strong white flour
- ✓ ½ sachet yeast
- ✓ Pinch of salt
- ✓ 50ml warm water
- ✓ 15ml olive oil

Toppings

- ✓ 2 tsp tomato pizza sauce
 - ✓ 50g grated cheese
 - ✓ 2 vegetable topping
- Other toppings of your choice – maximum of 1 meat

STEP 1



Put flour, yeast and salt into a mixing bowl

STEP 2



Measure warm water and oil into a measuring jug and add to the flour/yeast.

STEP 3



Use a butter knife to cut in the liquid until it starts to form, Then use your hands to form a ball.

STEP 4



Lightly flour your surface and knead the dough for approx. 5 minutes. Leave to prove until doubles in size.

STEP 5



Lightly flour the surface and rolling pin. Roll out the dough until its approximately the size of your tray.

STEP 6



Spread dough with pizza sauce and then add your toppings evenly. Bake until golden brown.



Wash dishes

Wipe dishes

Clean surfaces

Put dishes away

Put dirty clothes in washing
basket

WASHING UP!!!!

PLENARY

Chef of the Day

What do you look for in a great pizza?

Use the sensory words on the wall to help class write success criteria

Group work, each section to nominate their best pizza for teacher to judge

Member of each group to pitch why there's is the best.

