

S1/S2

# Design and Make a Pizza

Name \_\_\_\_\_

Class \_\_\_\_\_

Teacher \_\_\_\_\_

## Stage one - preparing for the task

### Design brief

The Party Pizza Company is keen to purchase designs for new pizzas that:

- Could be eaten with at parties
- Give toppings that provide a healthy balance
- Are attractive to look at
- Taste delicious

Putting into practice what you have already learned in Food Technology, design and make a pizza. Think about what would be suitable choice.

### Relevant information

Time?	2 periods to plan and 1 period to make
Who is it for?	The Party Pizza Company
How do you work?	Individually in a safe, hygienic and efficient way
The pizza	Must suit the design brief, be original and attractive
What skills do you have?	Fill out the skills checklist - table A

### Table A

#### Skills Checklist

Consider all your practical food lessons to date. Now tick the skills you think you are good at:-

Skills	
1. Weighing and measuring ingredients	
2. Preparing and cutting vegetables	
3. Preparing and cutting fruit	
4. Understand the safety rules for the cooker and the kitchen	
5. Follow hygiene rules	
6. Have a tidy, organised work area	

Now complete table B

Analysis

Table B

Time for planning	Day	date	period
	Day	date	period
Time for making	Day	date	period
Your name Partners name			
Likes	You		
	Partner		
Dislikes	You		
	Partner		

Research

First	Set your targets for this design brief
Find out	The rules for personal and food hygiene
Look at	Recipe books, leaflets, internet
Consider	Select your extra pizza ingredients
Adapt	The recipe to make your own original pizza

Now complete tables C & D

Table C

Targets:
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Rules for personal hygiene

1 Wash hands

2

3

4

5

Table D

Possible ingredients

What recipes are available?

What ingredients could you alter?

Cheese, corn,

## Plan

Look back at tables A,B & D and consider your likes and dislikes and also your partners.

## Develop ideas

Discuss	Your ideas for an original pizza with your partner
Agree	With your partner the design of the pizza
Describe	Your actual pizza, illustrate it and give it a name
Create	A recipe for your pizza
Devise	A plan of work
Order	The food you will need to bring in for the topping

Now complete tables E, F, G & H

## Table E

Party Pizza designed by

## Ingredients

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Name of Pizza
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**Ingredients**

50g S.R. Flour  
 12½g margarine  
 3 x 15ml milk  
 pinch mixed herbs

Topping extras

**Equipment**

Large bowl  
 Sieve  
 Cup  
 knife  
 Baking tray  
 Chopping board  
 Sharp knife

Oven: 190c  
 Time: 20 minutes

**Method**

1. Light oven
2. Collect ingredients
3. Sieve flour into a large bowl, add margarine, rub in until mixture resembles breadcrumbs. Add pinch mixed herbs.
4. Add milk a little at a time using a round bladed knife, until mixture is an elastic consistency.
5. Form dough into a small circle. Form lip with the edge of dough. Place on baking tray.
6. Add additional ingredients for the topping.
7. Place baking tray in oven and cook for 20 minutes approx. until ingredients are ready on top.
8. Tidy area and wash dishes.
9. Remove pizza from the oven when cooked.
10. Serve and evaluate pizza design.

## Table G

### Plan of Work

Time available:

Task	Estimated time	Actual time
Personal preparation		
Collect equipment and ingredients		
Prepare breadcrumb mixture		
Prepare mixture to elastic dough		
Shape base and place on baking tray		
Prepare extra ingredients		
Add ingredients to base		
Wash dishes and clear work area		
Eat pizza and carry out sensory evaluation		

Total time:

Comment on any differences between estimated and actual times giving reasons if possible.

## Table H

Remember the rules for washing up

List all the equipment you will use when producing your pizza	Now make a flow diagram showing the correct order for washing your equipment
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### Create solution

Go ahead	And make your chosen pizza
Follow	Your recipe and plan of work
Remember	The rules for hygiene and safety in the kitchen
Follow	Your plan of work

### Stage three - reviewing and reporting on the task

#### Testing

Taste	The pizza you made and carry out a sensory evaluation
Make	If necessary, comments on how you would improve the pizza

#### Table I

#### Sensory evaluation

				Comments
Appearance				
Colour				
Flavour				
Texture				

#### Evaluating

Complete	Your evaluation for the pizza you made by putting a tick or cross in each box (table I)
Write	Your evaluation for the pizza you made using table J as a guide



To evaluate how well you satisfied the design brief answer the following questions in as much detail as possible. Complete this on back of sheet.

## Table J

### **How you worked**

Describe how you worked safely

Describe how you worked hygienically

Describe how you worked efficiently. (Did you use your time well?)

How well did you work with your partner? Give examples

### **Plan of work**

Did you use your plan of work?

Was it useful? Give reasons

Did you make changes to your plan of work? Give reasons.

### **The pizza**

Did you like the pizza you made? Give reasons (see sensory evaluation)

Was it attractive?

Was it original and healthy?

Could it be eaten with fingers at party?

### **Possible improvements**

If you were to make this pizza again describe any changes you would make in its design. You may include an illustration in your answer.

When you carry out any design brief in the future describe any changes you may make in the way you work.

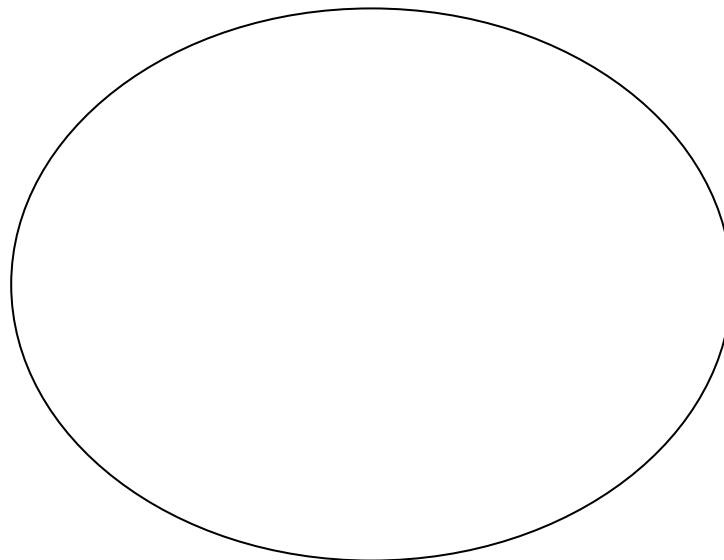


Table J

<b>Safety</b> Did you?	<b>Hygiene</b> Did you?
Put your stool away when cooking?	Carry out personal preparation?
Carry knives safely?	Keep your work area clean?
Use knives safely?	Follow the rules for washing up?
Always walk in the kitchen?	Dispose of waste properly?
<b>How well you worked</b> Did you?	<b>The pizza</b> Did you make?
Work well with your partner?	A pizza you enjoyed
Follow your time plan?	An attractive pizza?
Make changes to your time plan?	An original pizza
Work efficiently?	A healthy balanced topping

Complete

Table K

I have made a
I really liked
Next time I might