

Design Technology Year 3 Spring: Pizzas

Key Knowledge to know and use

- Pizza is a dish of Italian origin, it was invented in Naples around 200 years ago. It is made of a flattened disk of bread dough topped with some combination of olive oil, oregano, tomatoes or tomato sauce, olives, mozzarella or other cheese, and many other ingredients.
- Almost any kind of topping can be put over a pizza. The toppings people use are different in different parts of the world.
- Pizza is made by creating a bread-like dough, which is kneaded. This is then tossed to create a disc shape, before toppings are added. Traditionally a pizza is cooked in a wood-fired oven, though today we tend to use our gas or electric ovens.



A pizza baked in a wood-fired oven, being removed with a wooden peel

Pizza boxes

Did you know that the first pizza boxes were invented over one hundred years ago? Italian pizza makers in Naples would put their pizzas in metal boxes called 'stufe' (Italian for oven) so they wouldn't go cold and mushy on their way to be sold!



Where does the word 'pizza' come from?

Pizza is the Italian word for 'pie' but no-one knows where the word originally came from—possibly the Greek word 'pitta' or an ancient Italian word 'bizzo', meaning 'bite'!



Key Vocabulary to learn and use in your learning

Word	Definition
allergies	When someone's body reacts badly to a chemical, sometimes found in food.
dough	An elastic paste, usually made from flour, that needs cooking before it is eaten.
food hygiene	Making sure that we prepare food in a way that reduces the spread of germs, that may make us ill.
ingredients	The things that are put together when making something to eat.
market research	A company that is making a product asks questions to help them find out what people like about it.
packaging	The box or material that wraps or covers a product to protect it and make people want to buy it.
quality control	Testing a sample of something so you know that it is good enough to give to other people.