

GGA- Cooking Knowledge Organiser for Year Three – Spring Term- Pizza

Vocabulary

Vitamins and Minerals	Essential for the healthy functioning of our body.
Calcium	Help form and develop healthy teeth and bones.
Basil	A herb often used in Mediterranean dishes.
Garlic	A strong-smelling pungent-tasting bulb, used as a flavouring in cooking.
Yeast	Helps the dough to rise making it light and airy.

Why are we learning this?

To Understand different cuisines from around the world.

Why is this important?

Links to our school ethos of celebrating cultural diversity.

Skills that I am going to learn.

Food Groups	Combine wet and dry ingredients uniformly to form a dough	Identify foods using senses
I know why fruit & Vegetables and Dairy is important for my body.	I can add the correct amount of liquid to form a dough.	I can identify basil and garlic through the smell.
Understand cuisine from around the world.		
I can name traditional Italian recipes and ingredients.		Prepare and Arrange the food.

Useful Information

Recipe

<https://www.bbcgoodfood.com/recipes/pizza-margherita-4-easy-steps>

