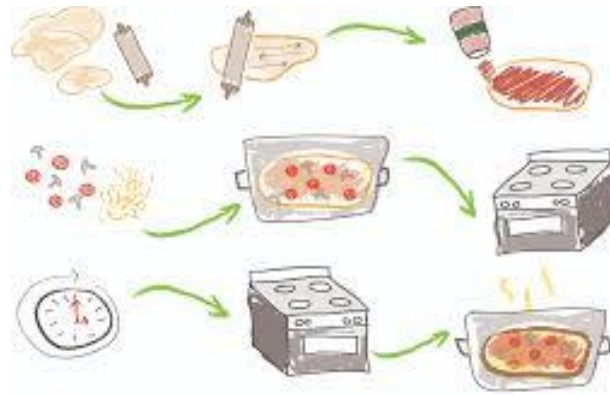


Key Vocabulary

Dough	Lining
Reduce	Measuring
Sauce	Grating
Construct	Method
Knead	Critical
Batter	Bridge
Recipe	Claw
Research	Peel
Analysis	Dice
Product	Blend
Hygiene	Season
Ingredients	Control
Equipment	Hob



How to Make a Pizza

Critically evaluate.
Support evaluations
by using your own
opinions.



Food Safety and Hygiene

Oven Safety, Safe use of the hobs,
Using electrical equipment safely
Personal Preparation,
Hand washing, dishwashing,
Contamination, Safe storage ,
Protecting the consumer,
**Knife Safety – Bridge and Claw
techniques**



'PS IN A POD' - PIZZA, PASTA, PUDDING, PANCAKES

EVALUATIONS AND SENSORY ANALYSIS

Appearance: flat, bright, burnt, cloudy, colourful, crunchy, dull, even, lumpy, patterned, smooth, undercooked, watery.

Taste: bland, meaty, spicy, salty, zesty, sweet, strong, creamy, sharp, mild, tasteless.

Texture (Mouthfeel): chilled, firm, flaky, runny, sharp, sticky, tough, hot, juicy, rubbery, chewy, crumbly, crunchy, dry, soggy, brittle, natural.

Aroma/Smell: aromatic, scented, rancid, strong, spicy, savoury, weak, acrid, musty, pungent, appealing, fragrant, scented, bland, tart.

YEAR 8 FOOD KNOWLEDGE ORGANISER

CLAW



BRIDGE



PEEL

