



Stage 5: Making a food product

Learning objectives:

- To produce a food product
- To recognise, find, name and write simple fractions of a shape

Stage overview:

In this stage, the children will make the food flag pizza that they have designed using the ingredients that they have been growing. This is an excellent opportunity to provide children with meaningful, real-life opportunities to apply their Maths learning. The 'Maths with meaning' section provides ideas that could be used to teach or reinforce some of the Year 2 learning objectives in a practical way.

Materials needed:

- Food flag pizza recipe
- Topping ingredients that the children have grown
- Additional topping ingredients that the children wish to add to their pizzas
- Weighing scales
- Measuring jugs
- Mixing bowls
- Vegetable knives
- Chopping boards
- Tablespoons
- Teaspoons
- Mixing spoons

Presentation notes:

Slide 2: Where does flour come from?	<ul style="list-style-type: none"> - Start the children's thinking with some questions. Can they remember what a pizza base is made of? What is the main ingredient of bread? Where does flour come from? How is it made?
Slide 3- 4: Wheat	<ul style="list-style-type: none"> - Use the power point to explain how wheat is used to make flour. - If you have grown some wheat, demonstrate the grinding process to the children so they can experience wheat seeds being ground into flour for themselves.
Slide 5: Bread	<ul style="list-style-type: none"> - Explain the role that each ingredient has in bread making.
Slide 6: Food hygiene	<ul style="list-style-type: none"> - Explain that before we can begin preparing our food products, we need to wash our hands thoroughly with soap and water, tie back long hair, roll up our sleeves, put on an apron and clean our work surfaces.

Slide 7: Safety in the kitchen	<ul style="list-style-type: none"> - Ask the children to look around the room and spot the potential hazards. E.g. sharp knives, peelers and graters; hot ovens, hobs, pans; slipping on spilt liquids/ food etc. - Take feedback and make sure the children's attention is drawn to the hazards before they begin preparing their products. - Use the power point to share the rules for working with sharp knives.
Practical task	<ul style="list-style-type: none"> - Model how to make the pizza base using the recipe. - Draw the children's attention to the scales on the weighing scales and measuring jug and model how to measure out the ingredients accurately.
Slide 8-9: Preparing vegetables and herbs	<ul style="list-style-type: none"> - These slides have been produced by Primary Food Tech and provide step by step guidance on how to safely chop and prepare vegetables/ herbs. - Before the children prepare their pizza toppings and decorate their pizzas, use the slides to model how to safely prepare the children's herb and vegetable ingredients. These slides could also be printed and laminated so the children can refer to them while they work.
Slide 10: Evaluation	<ul style="list-style-type: none"> - Once the children have made their food flag pizzas, give them the opportunity to evaluate their work using the question prompts on the slide. - The children could then use the 'Comicbook!' iPad application to make a visual guide to making a food flag pizza. They could include photographs of each stage of the making and add captions, speech bubbles, thought bubbles, stickers and filters to enhance their work. - You could also use a green screen iPad application such as 'DoInk' to create a cooking show. The children could star as TV pizza chefs making their pizza and talking about what they have learned along the way e.g. kitchen safety, where the ingredients have come from etc.

Adding a pinch of Maths with meaning!

Fractions

- After the children have made their products and photographed them for their advertising campaigns, you could bring in some fractions learning before they sample their product.
- Ask: if I wanted to share my product with one/two other person/ people, how many EQUAL pieces will I need to divide it into? Go through the meaning of the terms thirds, quarters and halves and how many equal parts the pizza will need to be divided into for each. Reinforce this by asking the children to first cut their pizza in half and then into quarters.

- Ask the children questions such as how many halves/ quarters have you got on your plate? Can you hold up one quarter of your product? How many quarters will be left? Reinforce each question with a written number sentence on the board.

Links to the National Curriculum:

Subject	Topic	Objective
Maths	Fractions	- Recognise, find, name and write fractions of a length, shape, set of objects or quantity.
	Measurement	- Choose and use appropriate standard units to estimate and measure length/height in any direction (m/cm); mass (kg/g); temperature (°C); capacity (litres/ml) to the nearest appropriate unit, using rulers, scales, thermometers and measuring vessels.
Design and Technology	Make	- Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. - Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.
	Evaluate	- Evaluate their ideas and products against design criteria.
	Cooking and nutrition	- Use the basic principles of a healthy and varied diet to prepare dishes.
Computing		- Use technology purposefully to create, organise, store, manipulate and retrieve digital content.