

Year 7 Home Learning Pizza Project

-Aspiration-



Home Learning expectations

- Written by yourself, in your own words.
- Completed by the due date.
- Finished to the best of your ability.
- Closely followed the instructions.
- Green penned and improved when needed.
- Peer or self-assessed when asked to.
- Presented so it is clear and neat
- Proof read the work to ensure spelling, punctuation and grammar is to the best of your ability.

Task One- Create an Eatwell Guide

Instructions: Using mixed media, create an Eatwell Guide. Remember to label each section.

Peer assessment

WWW :

EBI :

Task Two—Functions and cost table

Instructions: List the ingredients with their required amounts, baking functions, and individual costs, then provide the total cost.

Ingredient	Function e.g. flavour, moisten, crunchy texture, colour etc	Cost
Base: 200g strong white bread flour		
1/2 tsp salt		
1/2 tsp caster sugar		
1 x 7g sachet fast action dried yeast (or 15p from school)	rise.	
150ml warm water		
1 tblsp oil		
Sauce =		
Toppings = Ready grated cheddar cheese		
	TOTAL	

Teacher Assessment

WWW :

EBI :

Task Three–Nutrients and seasonal vegetables table

Identify the nutrients found in your pizza	Function of nutrients in the body (what does it do)

Name the seasonal vegetables used in your pizza, and state when they are in season in the UK.

Teacher Assessment WWW : EBI :
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Task Four–Pizza Evaluation and testing your product

Instructions: Get your pizza taste-tested by four people. Ask them to score the pizza out of 5 (with 1 being the lowest). Total up the final scores.

Mark out of 5	Taster 1	Taster 2	Taster 3	Taster 4	Total out of 20
Appearance					
Taste					
Texture					

Review of Results (Discuss the scores you were awarded for taste, texture, and appearance. Suggest how you could improve your pizza.)

Teacher assessment

WWW :

EBI :