



Pizza

Learning intention	Success Yes/No
To make a bread based pizza and follow a recipe	
To follow the health and hygiene rules in the kitchen	
To carry out a sensory analysis of your pizza	

Did you receive any verbal feedback today?
YES/NO

What went well?

Even better if

7	<ul style="list-style-type: none"> • Practical work was of a high standard. • Correct equipment used, independently with confidence with only minor mistakes • Pizza was circular shape, golden brown and well risen • Toppings were evenly spread • Recipe was followed accurately • Followed washing up routine efficiently • Completed ahead of time
6	<ul style="list-style-type: none"> • Practical work was of a good standard. • Correct equipment used, independently with confidence with only minor mistakes • Pizza was mostly circular, had some colour and had risen slightly • Toppings were mostly spread evenly • Recipe was followed accurately • Followed washing up routine • Completed on time
5	<ul style="list-style-type: none"> • Practical work was of a satisfactory standard. • Correct equipment mostly used, independently with some confidence with some mistakes • Pizza was mostly circular, had some colour and had risen slightly • Toppings were mostly spread evenly • Recipe followed with some accuracy • Followed washing up routine • Completed mostly on time
4	<ul style="list-style-type: none"> • Practical work was low quality finish. • Correct equipment used with guidance, developing confidence with only minor mistakes • Pizza was mishapen, under or over cooked and had not risen. • Toppings were not spread evenly • Recipe not followed accurately • Failed to follow washing up routine completely. • Not completed on time



Pizza

1) What ingredients did you use to make your pizza?

2) Describe the following sensory attributes of your pizza:

a) Appearance _____

b) Aroma _____

c) Taste _____

d) Texture _____

3) Please tick the skills you have used in today's lesson?

- Following personal hygiene rules** **Kneading** **Shaping**
Time planning **Grating** **Safe use of cooker**
Tidying and washing up as you go **Baking**
Bread dough **Weighing and measuring**
Logical sequencing **Chopping**

4) How could you make your pizza healthier?

Rate your plate

Masterchef 10 9 8 7 6 5 4 3 2 1 **Disaster chef**

5) Score your pizza from 1-5.

5 = Love 4 = Like 3 = OK 2 = Dislike 1 = Hate

Sensory attribute	Appearance	Aroma	Taste	Texture
Score				

6) Please complete the star diagram using the scores in your table

