

# Pizza whirls

Learning intention	Success Yes/No
To enhance the taste and aroma of bread, making pizza whirls and follow a recipe	
To follow the health and hygiene rules in the kitchen	
To carry out a sensory analysis of your pizza whirls	

Did you receive any verbal feedback today?  
YES/NO

What went well?

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Even better if

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

# Pizza whirls

1) What ingredients did you use to make your pizza whirls?  
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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**  
**Time planning**    **Grating**    **Safe use of cooker**  
**Tidying and washing up as you go**    **Baking**  
**Bread dough**    **Weighing and measuring**  
**Logical sequencing**    **Shaping**

4) How could you adapt your recipe for someone who is gluten Free? How might this affect the end product?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

<b>Rate your plate</b>											
<b>Masterchef</b>	10	9	8	7	6	5	4	3	2	1	<b>Disaster chef</b>

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

