

Knowledge Organiser – Pizza Making

Important Information

Pizza originated in Italy. Typically, it is a round, flat base of dough cooked with a topping of tomatoes and cheese. You can customise your pizza by adding different toppings.

Good hygiene is important to make sure germs do not spread. Remember to tie back long hair, wash your hands and wear an apron.

Pizza is often served as a healthy starter or main meal.





Do not play around the stove.



Make sure all handles on pots and pans are turned toward the back of the stove.

Kitchen Safety Chart



No licking utensils or fingers.



Use clean hands.



No sharp knives for small children. Keep them out of reach and out of sight.



Always clean items that were in contact with raw meats and eggs immediately after using.



Always use supervision

Put items away after using them



Keep appliances away from Water.



Clean counter tops and dishes well after cooking.

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Key Vocabulary

vegetables	A plant or part of a plant, used as food.
knife	A tool used for cutting, chopping or slicing.
dough	A combination of ingredients that creates a stretchy texture for your base.
raw	Food which has not been cooked
base	The base of the pizza is the dough.
boil	When something gets very hot and it bubbles.
flavour	The taste of something.
grate	Shred food into small parts.
slice	Cut into thin pieces.
chop	Cut into larger pieces.
healthy	Good for the body.