



Year 4 DT - Food and Nutrition – Pizzas.

Dear Parent/carer,

Monday 11th March 2024

As a core part of our Autumn Term DT unit of work, the children will be making pizzas. The process will involve the following:

- Learning about the history of pizza.
- Learning about popular European styles.
- Learning what the main ingredients are and where they come from.
- Tasting the UK's most popular toppings.
- Surveying the most preferred toppings.
- Design a pizza and writing instructions.
- Discussing healthy choices and lifestyle choices.
- Making their choice of pizza – in small groups of 3/4.
- Evaluating their pizzas.

As you will note, we are going to be tasting a range of toppings. We will be tasting pepperoni, olives, ham, peppers, pineapple, onion, sweetcorn, mushroom and tuna.

Please be assured that this will all be conducted under the prior observation and guidance from our school nurse. **She will fully outline for all staff any dietary, medical and lifestyle choice considerations.**

When comes to making their pizza, children will be able to select their own toppings. The school will provide the base, tomato sauce and cheese. The cheese will be a medium strength cheddar and mozzarella.

Nearer the end of term, we will give the exact cooking date for your child's class. The majority of classes will be cooking on the week beginning the 25th March 2024.

On your child's day please could you assist by providing the following:

- Their choice of toppings – max 4. Supplied in a named container. **NO NUT PRODUCTS PLEASE.**
- Additional flavours/seasoning – i.e. herbs, spices etc.
- Any dietary alternatives that are applicable – i.e. non-dairy cheese, gluten-free base.

If you have any questions, please do not hesitate to contact your child's class teacher.

Many thanks in advance for your continued support.

Year 4 Team

