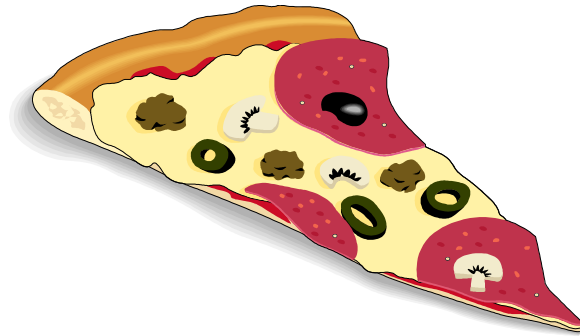


Year 8 - Pizza



Research	Ideas	Evaluation	Planning	Making	K&U

Attentive	Organisation Of materials	Organisation of time	Presentation	Effort
Always	Always	Always	Always	Always
Usually	Usually	Usually	Usually	Usually
Irregularly	Irregularly	Irregularly	Irregularly	Irregularly

Comment:

Target for your next unit:

Sha Tin College Design & Technology—Food Technology

Credit

Credit

Credit

Credit

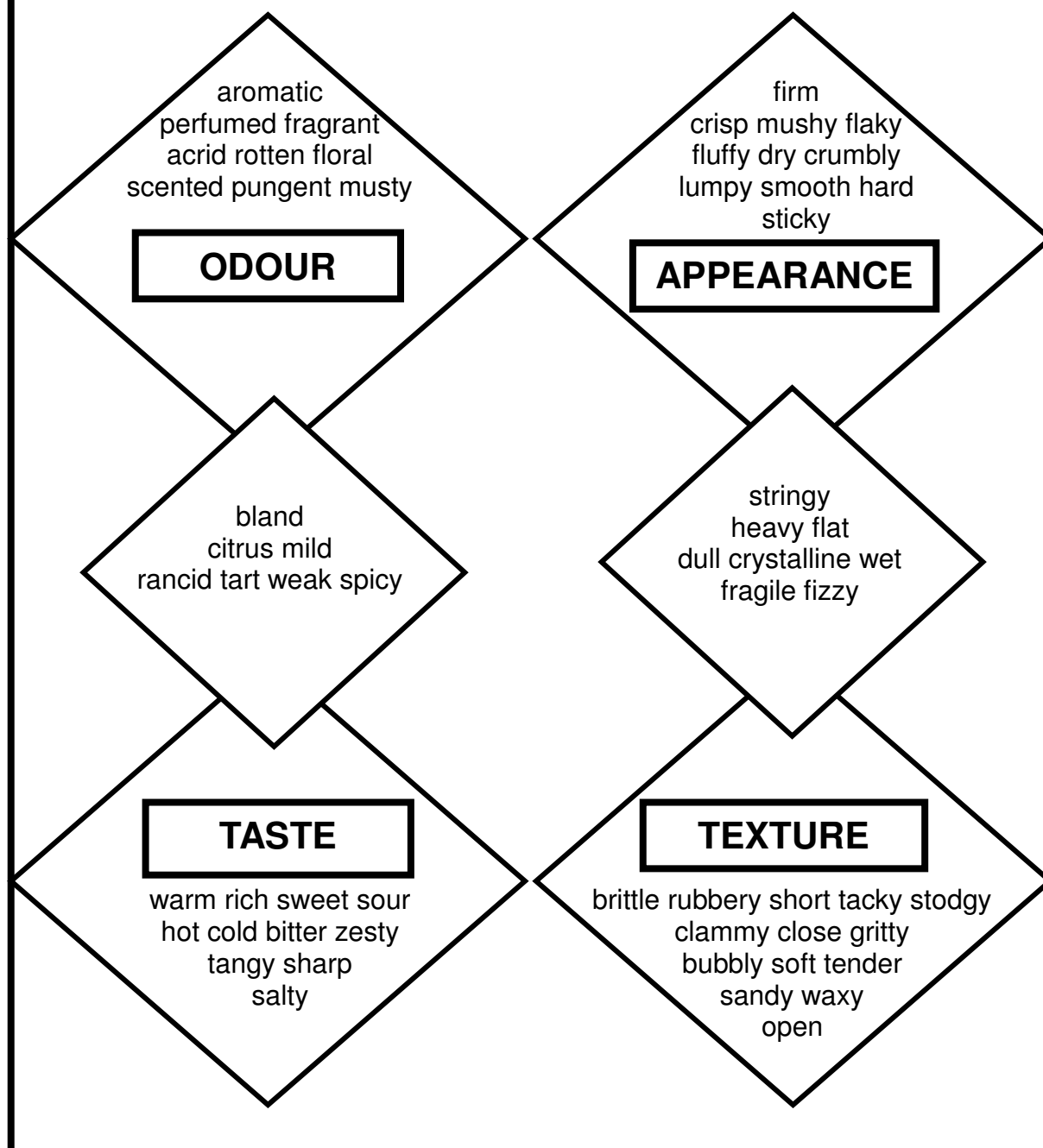
Credit

Name:

TG:

Date:

SENSORY VOCABULARY



Try using these words to describe your work in Food Technology

Add your own words to the chart.

Disassembly of Frozen Pizza

Name of pizza.	
Draw and label a cross-section of the pizza including measurements	
What is the weight of the pizza?	
What is the price of the pizza?	
List the ingredients used to make pizza base.	
List the ingredients used to make the topping.	
Which target groups would buy the pizza and when might the pizza be eaten?	
How is the pizza packaged?	
How should the pizza be stored?	
Explain how the pizza should be cooked.	
Describe the appearance of the pizza.	
Describe the texture of the pizza.	
Describe the taste of the pizza.	

Pizza Research

[illegible]

Design Specification for Pizza

- Target group:
- Base ingredients:
- Filling ingredients:
- Number of portions:
- Price range:
- Sensory characteristics:
- Special claims:
- Storage instructions:
- Packaging:
- Shelf life:

Pizza Sensory Evaluation

Pizza Evaluation

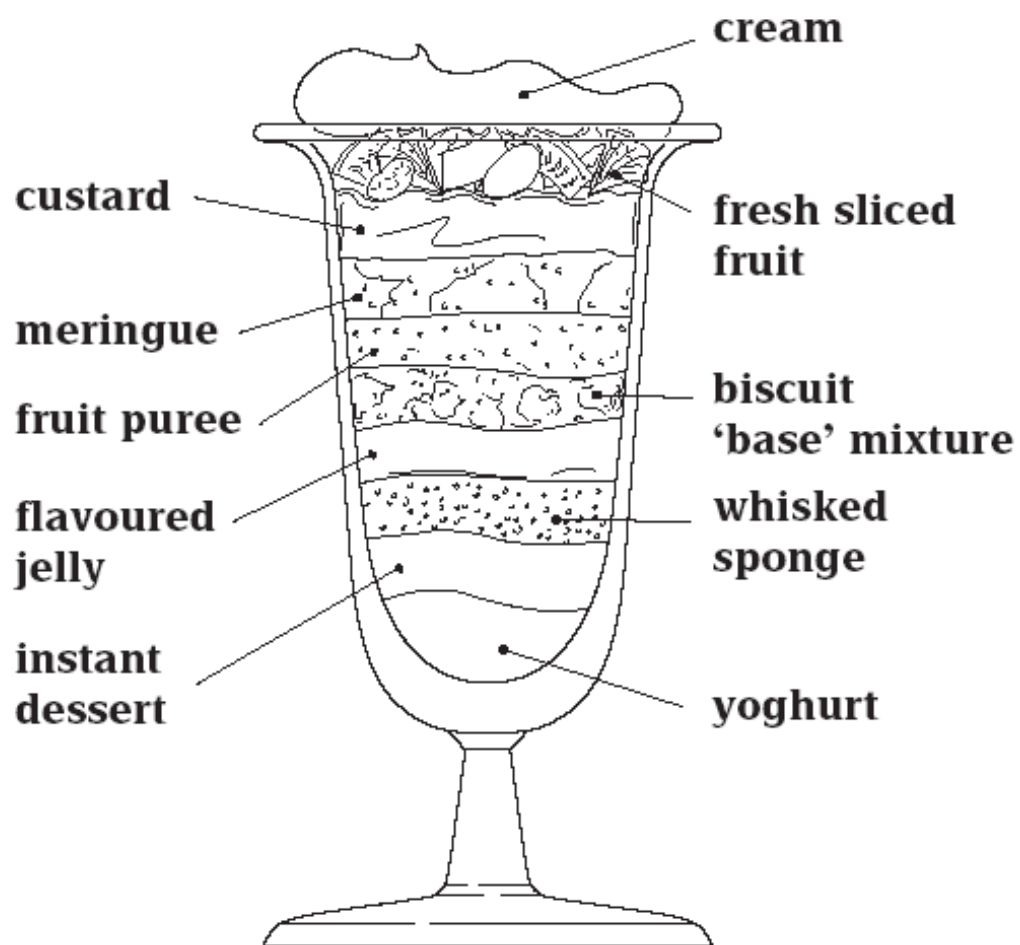
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Design Brief - Layered Desserts

Single portion chilled desserts are becoming increasingly popular. The company has carried out research about chilled desserts and found the product must meet the following criteria:

- Contain three layers
- Be sold as a single portion
- Appeal to both children and adults
- Be visually appealing

Example Ingredients used in a layered dessert



Thickening Experiment Evaluation

Evaluate the instant desserts using the table below:

Flavour	Appearance	Texture	Taste	General Comment

1. Explain how these desserts are thickened?
2. How is this thickening process different from the starch experiments you carried out in year 7?
3. Which dessert do you prefer and why?

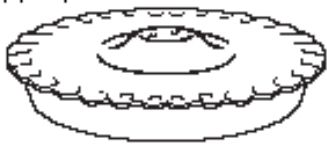



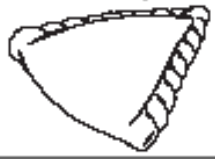

Dessert Ingredients

Ingredient	What is the origin or what is it made from?	How is it thickened or set?	Which nutrients does it contain?	Sensory description
Fruit				
Cream				
Custard				
Meringue				
Fruit puree				
Sponge				
Jelly				
Yoghurt				
Instant dessert				
Biscuit base				

Exploring Materials

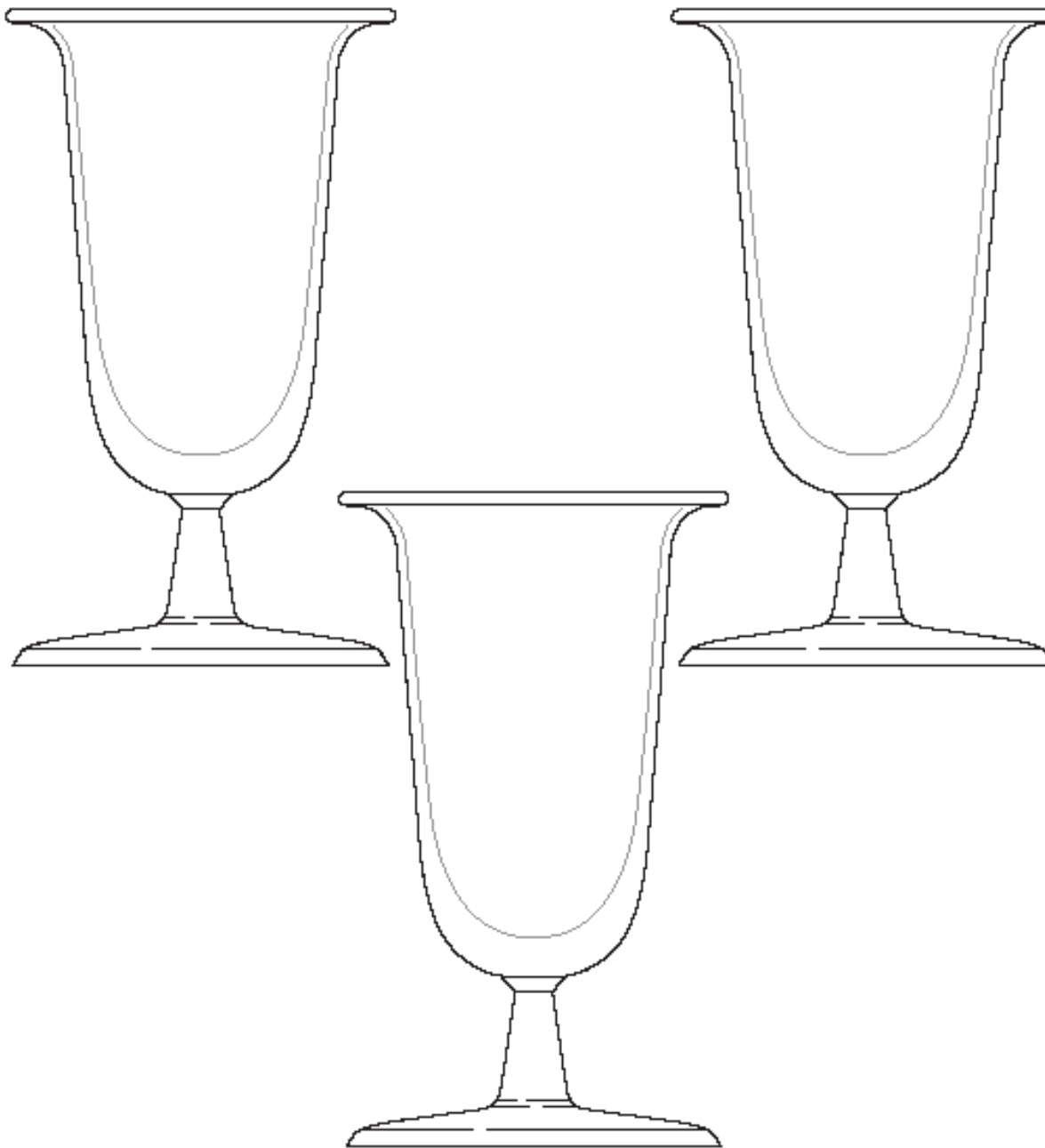
Think about it!

Look at the illustrations and then list the component parts of each of the desserts. Next, identify the nutrients that are included in the dessert. You may need to use a recipe book to help you.

Name of dessert	Ingredients	Nutrients included
Apple pie 	Shortcrust pastry (flour and fat), stewed apples, sugar	Starch, sugar, vitamin C, NSP, fat
Cheesecake with fruit topping 		
Fresh strawberries 		
Lemon meringue pie 		
Fruit turnover/pastry 		
Trifle 		

Developing a Design for a Layered Dessert

- D** Use this worksheet to help develop ideas for a new, layered dessert.
- 1 In each container draw three layers and add a decoration that you think will make an exciting dessert.
 - 2 Annotate each of the layers explaining why you have made these choices. You may want to comment on flavour, appearance and texture.



Product Specification for a Layered Dessert

Name of product:

Quantity	Ingredients	Function

Target group:

Time	Method

Layered Dessert Sensory Testing

Your aim was to design a layered dessert which achieved the following criteria:

- Contain three layers
- Be sold as a single portion
- Appeal to both children and adults
- Be visually appealing

Layered Dessert Evaluation

[illegible]

Heat Transfer

[illegible]

Heat Transfer

