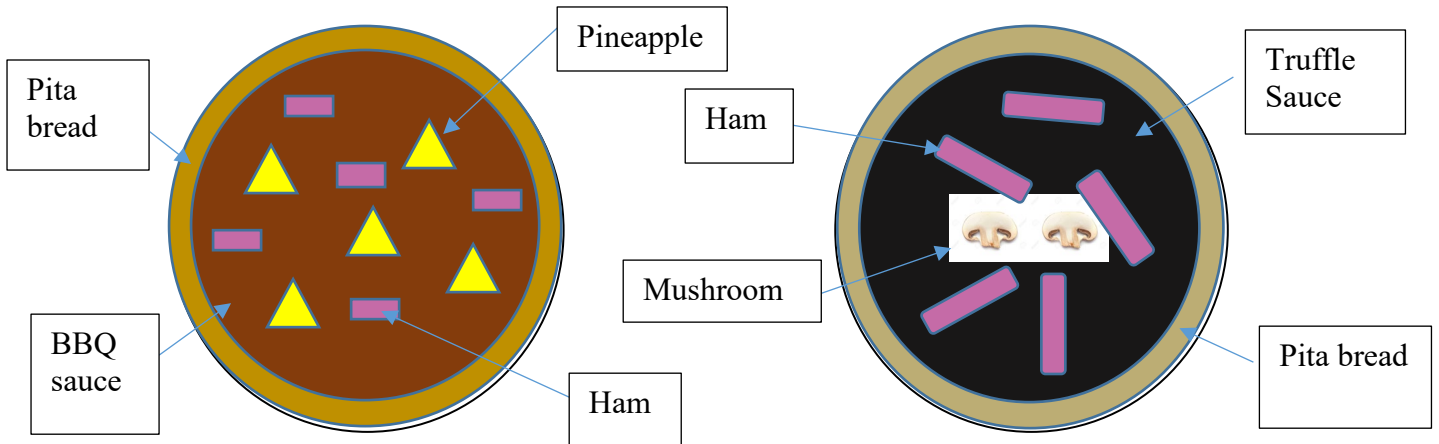


Pizza Designs by 7 Students

Design & Plan 2 Pizza options in the circles below.

Annotate/Label & Colour your diagrams clearly with ingredients & sauces.



By Sophie H 7H



By Taylon P 7H

Pizza PMI Evaluations by year 7 Students

Evaluate your Pitta Pizza- Use this PMI table

PMI stands for Pluses Minuses and Interesting. Use the PMI thinking tool to identify the positive, negative and interesting features of your Mr Pitta Pizza.

Pluses	<p><u>What did you like about your pizza?</u></p> <p>I really like the cheese and corn on my pizza.</p>
Minuses	<p><u>What didn't you like about your pizza?</u></p> <p>I did not like the texture of the capsicum, but it is alright.</p>
Interesting	<p><u>How could you have made your pizza more interesting?</u></p> <p>I could have added more ingredients to add more flavour to the pizza. Ingredients such as pepperoni and mushroom could add more flavours to the pizza.</p>

By Alroy Y 7L

Pluses	<u>What did you like about your pizza?</u> The thing I liked about my pizza, was that I used sourdough as my pizza base instead of the pitta pizza. I also liked that I used tomato and spinach my pizza, as well as onion.
Minuses	<u>What didn't you like about your pizza?</u> I didn't like how much cheese I used when making the pizza. The end result was too cheesy for my liking.
Interesting	How could you have made your pizza more interesting?

By Alex Y 7L

Here is the recipe you might like to try:

PITTA PIZZA

Makes – 1 pitta pizza

Oven - 180 °C, Fan Bake

Preparation Time - 20 minutes

Cooking Time – 10-15 minutes

Equipment:

Baking tray lined with baking paper

Green Chopping board

Cook's knife

Vegetable knife

Metal spatula

Measuring cups - ½ Cup

Measuring Spoons -1 Tablespoon



Ingredients:

1 Pitta Bread

1 Tablespoon tomato paste, BBQ sauce, basil pesto or tomato pesto

1/8 capsicum, diced

1 mushroom, diced

4 red onion rings

1/4 cup crushed pineapple, drained

1 slice of ham, diced or shredded

2 slices of chicken loaf, diced or shredded

2 slices salami, diced or shredded

¼ tomato, diced or sliced and drained on paper towel

3 olives, sliced

1/2 cup mozzarella cheese

Dried oregano and dried basil

Method:

1. Collect ALL ingredients.
2. Pre-heat oven to 180°C Fan Bake. Line baking tray with baking paper.
3. Prepare the toppings
4. Spread the pitta bread with your choice of sauce and prepared topping ingredients and sprinkle with grated cheese.
5. Bake for 10-15 minutes until the cheese has melted and is lightly golden.