



Grade 5 Project Overview

Ontario Farming STEMterprise applies STEM skills to meet cross-curricular challenges as students develop a pizza business that will fuel Ontario students for learning. Students develop their understanding of where pizza ingredients come from, and set up a business to test, market, and showcase their product. The program is designed with flexibility in mind. All teaching resources are editable and lessons can be rearranged to suit learning needs. Supplemental resources include Career Connections, Coding Connections, Combined Grade Supports, and Assessment Samples.

Stage 1

Starting a Business

Students will learn about entrepreneurship to help them meet the challenge of creating a new pizza business. They will be introduced to marketing.

Lessons

- Pizza Challenge
- Pizza Shop Business
- Introduction to Market Research
- Marketing Strategies

Teaching Resources

- STEMterprise Pledge
- Entrepreneur Inspiration
- Business Planning Booklet

Stage 2

Food & Our Body

Students will learn about the role of grain in a healthy diet, Canada's Food Guide, and how grains benefit the circulatory and digestive systems. Teachers can consider growing ingredients.

Lessons

- Digestive System
- Canada's Food Guide
- Heart Health

Teaching Resources

- Digestive System experiment
- Food Label Hunt
- Fibre and Grains article

Stage 3

Market Research & Business Plan

Students will gather and analyze data about customers' pizza preferences. They will learn how to market their product and create promotional materials, and responsible packaging.

Lessons

- Conducting Surveys
- Analysing Surveys
- Promotional Materials
- Packaging

Teaching Resources

- Survey examples
- Graphs and tables
- Feedback forms

Stage 4

Food Systems & Farming

Students will explore where food comes from and factors that influence ingredient choice. They will also learn how farmers use technology.

Lessons

- Food Origins
- Pizza Recipe
- Farm Tech

Teaching Resources

- Pizza Recipes and template
- Farm Tech Research Task
- Renewable Energy STEM Challenge

Stage 5

Create & Pitch

In this final stage, students learn about pricing, determine a cost for their product, and have the opportunity to showcase their business. There are several ways to do this, whether your students make pizza or not.

Lessons:

- Pricing
- Finalizing Plans
- Pizza Making (optional)

★ **Business Showcase**

Teaching Resources

- Pizza Recipes, Selling Price Guide, Checklist, Script, Awards