



STAGE 4

FOOD SYSTEMS AND FARMING

Students will explore where food comes from and factors that influence ingredient choice. They will also learn how farmers use technology that can impact the ways we can grow food efficiently and sustainably.

Lesson 2 • Picking a Pizza Recipe

Overview

In this lesson, students will make important business decisions as they select a pizza recipe for their company. Using market research, nutrition information, and recipe planning, students will determine ingredients, create shopping lists, and begin preparing for the production of their pizza product.

Learning Goals Needed

Students will:

- Decide on their pizza recipe based on their market research, nutrition information, and understanding of local ingredients.
- Double and triple the amount of ingredients and
- Create a shopping list
- Write our recipe
- Plan for next steps

Materials Needed

- [Stage 4 Lesson 2 Teaching Slides](#)
 - [Student Resource Packet](#) (all lessons, printable)
 - [STEMterprise Deliverables Tracker](#)
 - Video:
 - [How to make flatbread pizzas in the oven](#)
 - [Canada's Food Guide](#)
 - Recipes:
 - [Pizza Dough](#)
 - [Pizza Pinwheels](#)
 - [Homemade Pizza](#)
 - [Pizza Recipe Shopping List](#) and [Pizza Recipe Template](#)
 - [Protecting Pollinators with a Bee Counter activity](#) (optional)
 - ThinkAG [Food & Beverage Product Developer](#)
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Teachers Notes

On slides 7, 8, and 9, review the three [Good in Every Grain](#) recipes provided to save time and determine which best fits your classroom needs. If you plan to make pizzas at school, consider partnering with a local restaurant. A blank “Next Steps” slide is included to accommodate your unique project plan.

Optional: Recipe Writing - since procedural writing is not a core Grade 5 expectations, teachers can consider providing a base recipe for students to adapt according to their business goals.

As with previous lessons, a recipe related [Career Connection](#) and [Coding Connection](#) has been included at the end of the slides.



Tip! Want to skip cooking in the classroom? Have students design their pizza recipes at school and bake them at home with their families.

Time Frame: Approximately 60 minutes, not including recipe writing time.

Career Connection

There is an optional Career Connection at the end of this and all lesson slides and the [Career Connections Slides](#) can be found at this link. Career: Food & Beverage Product Developer

Curriculum Expectations

Mathematics - Strand B Number

B1.3 represent equivalent fractions in various contexts

B2.2 recall and demonstrate multiplication facts

Health & Physical Education - Strand D Healthy Living

D2.1 use nutrition fact tables and ingredient lists to make informed choices

D3.1 describe how advertising, food marketing, and media affect food choices

Transferable Skills:

Reading & writing instructions

Agriculture/Agri-Food Themes:

Understanding that grains are the foundation of many healthy and enjoyable meals

STEMterprise References for Educators

STEMterprise Webpage: <https://goodineverygrain.ca/ontario-farming-stemterprise/>

Video Links

- [Ontario Farming STEMterprise: Grade 5 Pizza Shop Business](#)
- [Students: Are you ready for your own pizza business?](#)

STEMterprise Teacher Support Resources

- [Ontario Farming Grade 5 Educator Information Packet](#)
- [STEMterprise Grade 5 Assessment Planning](#)
- [Project Overview](#)
- [Combined Grade Activities](#)
- [Career Connections Slides](#)
- [Coding Connections Slides](#)
- [Good in Every Classroom Education Blog](#)
- [Good in Every Classroom Newsletter Sign-Up](#)

Stage 4 | Lesson 2: Picking a Pizza Recipe

Slide 5: Business Connection	This Business Connection slide is intended to get kids thinking about the learning ahead as it specifically relates to their pizza business. Encourage the students to make early connections about the learning goals and the connection to their business. These simple signposts give students a sense of where they are on their learning journey. You can note the number of stages and which lesson you're on in that particular stage.
Slide 6: Minds On!	Play the How to make flatbread pizzas in the oven video from Canada's Food Guide website. Discuss what you might consider when selecting a pizza. Review market research data, nutritional info, pricing choices, importance of seasonal/local ingredients, etc. and decisions already made on Business Plan. Reminder! Canada's food guide encourages a balanced diet with a variety of healthy foods, including plenty of vegetables, fruit, whole grain foods, and protein foods. Pizza can be part of a healthy diet when prepared with healthy ingredients and eaten in moderation.
Slide 7: Pizza Dough	Good in Every Grain's Pizza Dough Recipe - read the recipe and discuss any aspects and logistics that need to be considered for your project. You might choose store-bought pizza dough for your project and reviewing the recipe may still be of interest, but not be necessary.
Slide 8: Pizza Pinwheels	Good in Every Grain's Pizza Pinwheels; read the recipe and discuss any aspects and logistics that need to be considered for your project.
Slide 9: Handmade Pizza	Good in Every Grain's Homemade pizza; read the recipe and discuss any aspects and logistics that need to be considered for your project.
Slide 10: Shopping List	20+ minutes Once students have decided on their recipe (or you have decided for your class), they need to create a Pizza Recipe Shopping List; they should list ingredients and amounts for single, double and triple recipes. The teacher can model how to complete the table for the cheese and the sauce.

	Note: the recipe calls for active dry yeast. You can substitute quick rise yeast instead. Quick rise yeast can be added directly into the recipe. For the Good in Every Grain Homemade Pizza recipe, you can skip step 1 of the recipe and add the yeast directly with the flour, salt and sugar in step 2.
Slide 11: Recipe Choice (Optional)	Optional: 10-15 minutes - Choose to do what works best for your class. • Have students type their recipe on the provided Pizza Recipe Template. • A pencil/paper version for printing is provided on page 2. • Students could copy, paste and adjust their selected recipe onto the template rather than rewrite it. • <u>To save time...</u> You may choose to print the recipes from Good in Every Grain.ca and have the students list their team's ingredients directly on the printed recipe and make note of what to do for the directions in the margins of the recipe.
Slide 12: Next Steps	This slide has been left blank for you to complete based on your project. The next steps relating to the recipe will depend on your decisions for your class. • If you plan to cook pizza or pinwheels at school, decisions about buying/bringing the needed ingredients and materials. • If you plan to partner with a local pizza restaurant, then coordination with the pizza partner will be the next step. • If you do not plan to cook the pizzas at school, the students can bring home the recipe and make the pizza at home with their families and report back with photos or videos about the success of their pizza.
Slide 13: Wrap Up	Now is a great time to continue the THINGS TO CONSIDER chart for your class. Provide students with sticky notes, one per business group or pair. Have them add one thing they need to remember (in relation to this lesson) as they develop their pizza business. You might consider asking the class what ingredient swaps or additions would make a healthier pizza?" before you write their sticky notes. Have a few students share answers with the class. Extension opportunities: students can further research healthy ingredient swaps and explain their benefits (e.g., lower fat, higher fiber) by creating a poster or infographic to inform and persuade customers.

Slide 14: What's Next?	The “What’s Next?” slide is intended to be flexible and may be customized or filled in by teachers based on their classroom needs, pacing, and next steps.
Slide 16: Career Connection	Go to the AgScape Food & Beverage Product Developer link for the Career Connection.
Slide 17: Honey! (with Microbits)	Stage 4 or 5 With a Microbit Climate Action Kit your students can explore energy related projects. Check out this Protecting Pollinators with a Bee Counter activity from the Inksmith Lesson Library