



STAGE 5

CREATE AND 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 or not your students make pizza.

Lesson 3 • Pizza Making (optional)

Overview

In this **OPTIONAL** culminating lesson, students will bring their pizza business from plan to product. Through food preparation, teamwork, and reflection, students will apply the knowledge and skills they have developed throughout STEMterprise while celebrating their accomplishments and evaluating their final product.

Learning Goals Needed

Students will:

- Celebrate our hard work and STEMterprise success by making our pizza recipe
 - Remember and use the safety rules for preparing food
 - Collaborate with our teams to make our pizzas then think critically about our successes and challenges
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Materials Needed

- [Stage 5 Lesson 3 Teaching Slides](#)
 - [Student Resource Packet](#) (all lessons, printable)
 - [STEMterprise Deliverables Tracker](#)
 - [Pizza Scorecard](#)
 - Video: [Food Safety](#)
 - Recipes: [Homemade Pizza](#), [Pizza Pinwheels](#)
 - Possible pizza-making equipment: measuring spoons, dry measuring cups, mixing bowls, rubber spatula, spoons, grater, knife, cutting boards, cookie sheets, oven mitts, tea towels, dish cloths, dish rack, pizza cutter, cooling rack, parchment paper
 - Possible Ingredients: dough, sauce, cheese, toppings
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Teachers' Notes

This lesson is **OPTIONAL** and makes suggestions you can consider for making pizzas or pinwheels in your class. To simplify the process, you may wish to use prepared dough or refrigerated crescent roll dough. You may have other ideas that work better for your project and should pursue those as you know what works best for your class and school. This phase of the project should align with your goals and consider the strengths of your students and potential limitations relating to the preparation of food in a classroom. Review recipe options on slides 11 and 12.



Idea! *Possible Plan for Pizza Making Lesson*

Day 1	Day 2	Day 3	Day 4	Day 5
Food Safety Mini Lesson	Organization & gathering materials	Prep toppings in small groups. Others can work on different aspects of the project.	Prep toppings in small groups. Others can work on different aspects of the project.	Make & Bake Set up stations to make, then bake, pizzas

Time: *This lesson requires more than one period.*

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: Chef

Curriculum Expectations

Science & Technology

Strand A STEM Skills and Connections

A1.4 follow established health and safety procedures

Strand B Health and Body Systems

B1 relating science and technology to changing world, including food literacy

Language - Strand A Literacy Connections & Applications

A2.3 gather, evaluate, use information, considering validity, credibility, accuracy, and perspectives, to construct knowledge, create texts, and demonstrate learning

Health & Physical Education - Strand D Healthy Living

D3.1 describe how advertising, food marketing, and media affect food choices; explain how influences can help make healthier choices

Transferable Skills:

- Objective assessment
- Critical thinking
- Reading/following a recipe
- Kitchen skills

Agriculture/Agri-Food Themes:

- Understand that grains are the foundation of many healthy and enjoyable meals
 - Understand that grain-based foods are healthy and delicious
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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 5 | Lesson 3: Pizza Making

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!	Making the pizza will be a highlight, and collaboration and cooperation will be critical. A short, opening reflection on what has been great about their team will be a positive launch to this lesson.
Slide 7/8: Food Safety	Review the 4 steps: Clean, Separate, Cook and Chill. Show the Food Safety video and discuss how you can keep safe in the classroom as you prepare your pizzas. Food Safety in schools from York. • Clean focuses on washing hands and surfaces often, as bacteria can easily spread throughout the kitchen • Separate focuses on keeping raw meat, poultry, seafood, and their juices separate from foods that are cooked or ready-to-eat, preventing cross-contamination from harmful bacteria • Cook focuses on cooking food to a safe internal temperature, making sure that food is cooked to a high enough internal temperature to kill harmful bacteria • Chill focuses on refrigerating food promptly and cooling food quickly, as this is one of the most effective ways to reduce the risk of illness For more educational information on this topic, see this Health Canada Educator Guide Continue the discussion about the importance of food safety and general safety when working in a kitchen or preparing food in the classroom. Show the handwashing video, share why students with long hair need to tie it up, then brainstorm with the students other safety considerations (e.g., roll up our sleeves, put on an apron, clean up spills so no one slips) and add them to the slide. Ask the students to look around the room and where the pizzas will be cooked to consider any other potential hazards (e.g., peelers and graters; hot ovens or pans; slipping on spilled liquids/food etc). If students will be cutting ingredients, review knife safety. The knife safety images on the left of the slides can be accessed from Year 2 Farming STEMterprise Stage 5 (from the UK)

	OTHER: How to Handwash sign
Slide 9: Organization	Teachers will want to ensure they have all ingredients, tools, and equipment needed. This can be done by the teacher, students, or both. This is a generic list of equipment and ingredients. Modify as needed.
Slide 10: Preparation	A station system occurring over a couple of days could be used for the pizza-making preparation. These stations on the table are recommendations and teachers can choose to organize the pizza-making as it best suits individual classes and the project. See this Edible Schoolyard Lesson for ideas relating to the stations and organization.
Slide 11: Pizza Making	These pizza making directions are summarized from Good in Every Grain Homemade Pizza Recipe . Use the steps and recipe instructions that apply to your class and project. Teacher can consider pizza making options: • Have all ingredients prepared ahead of time to make pizza on the same day as pizza cooking • Make the pizzas the day (or days) before and cook and eat the pizzas on a separate day • Another option that works for your class and project
Slide 12: Pinwheel Making	These pizza making directions are summarized from Good in Every Grain Pizza Pinwheels recipe. Use the steps and recipe instructions that apply to your class and project. Teacher can consider pizza-making options: • Have all ingredients prepared ahead of time to make pizza on same day as pizza cooking • Make the pizzas the day (or days) before and cook and eat the pizzas on a separate day • Another option that works for your class and project
Slide 13: Celebrate and Evaluate	Students can discuss what they like and dislike about their pizza as they eat it with their team. Students can evaluate their pizzas with the Pizza Scorecard which has been designed to be printed as a 1/2 page. For more on reflections at this point in the project, check out this link https://letstalkscience.ca/educational-resources/teaching-stem/reflecting

Slide 14: Wrap Up	This is a great time to review what students have learned about making food, working in a team. You might consider asking the class “What would you keep, change or stop?” before you write their sticky notes. Have a few students share answers with the class. Extension opportunities: students can test their recipes at home with any of the discussed adjustments to their recipe and report back to their class about the successes and challenges and how their family enjoyed the pizza.
Slide 16: 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 18: Careers Connection	Go to the AgScape Chef link for the Career Connection. Have students read the duties and skills and have a discussion about what is needed to be a chef. Try to match the two sides.