

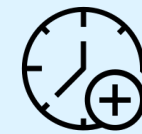
A Note to Teachers

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 you should pursue those as you know what works best for your class and school. Here is a [dough recipe](#) from the Good in Every Grain website.

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 slide 11 and 12.



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

A Note to Teachers

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



This lesson requires more than one period.

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:

- Understanding that grains are the foundation of many healthy and enjoyable meals
- Understand that grain-based foods are healthy and delicious





Stage 5 Lesson 3: Pizza Making



Learning Goals



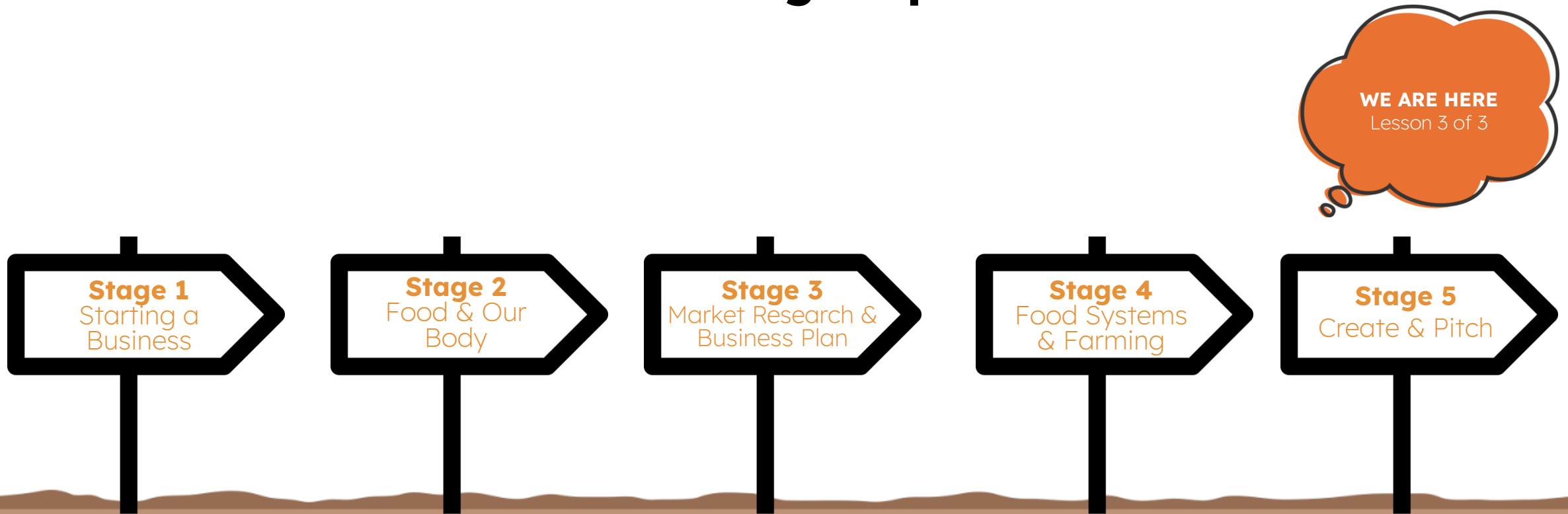
We can:

- 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



Business Connection

How will this learning help our business?



Minds ON!

Secret Sauce is what some companies claim is in their delicious foods. It is also an expression that describes a quality, attribute or strategy that makes something special or successful. What is your team's "Secret Sauce" that makes your pizza or business **s'awesome**?



Food Safety

When preparing food, these 4 steps help prevent food-related illness.

- 1. CLEAN** - wash hands and surfaces often
- 2. SEPARATE** - keep raw meat, poultry, seafood, and their juices separate from foods that are cooked or ready-to-eat
- 3. COOK** - cook food to a safe internal temperature
- 4. CHILL** - refrigerate food promptly and cool food quickly



**One in eight
Canadians get
sick from food-
borne illness in
Canada every
year.**

Food Safety



- **Wash your hands**



- **Tie up long hair**

What else keeps us safe when making pizza?

-
-
-
-
-
-

Organization

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

Ingredients:

- ☐ Dough
- ☐ Sauce
- ☐ Cheese
- ☐ Toppings
- ☐ Other ideas

Preparation

Hand Wash Station	Dough Station	Pizza Toppings Station	Pizza Building Station	Eating Station	Project Work

Pizza Making



- Press dough in a greased pan (shape and size of your choice)
- Spread sauce over the crust
- Add toppings
- Bake at 400° for 25-30 minutes or until crust is lightly browned.

Pizza Pinwheel Making



- Roll dough on a cutting board into a rectangle about 6 mm thick
- Spread sauce on dough to the edge
- Sprinkle toppings
- Roll into a tight log
- Cut log every 2.5 cm to make pinwheel
- Lay pinwheel on greased sheet pan
- Bake at 375° for 15 minutes or until golden brown.

Celebrate and Evaluate

As you enjoy your pizza with your team and class, talk and think about how delicious it is and how it looks.

Product evaluation and adjustment is an important part of product development. Give your pizza a **score out of 5** and **comment** on its taste, presentation, and texture.



Business Name:

Give your pizza a score out of 5 and comment on its presentation, texture and taste.

Category	Comment
presentation	
texture	
taste	

Score out of 5: ★ ★ ★ ★ ★

Wrap Up

If you could remake your pizza, what would you
keep,
change,
stop?



Check In – What's Next?





Career Connections



Chef



MATCH

duty

- Make recipes & menus
- Coordinate, hire & train staff
- Have a clean kitchen
- Talk to customer

skill

- Planning
- Coaching & mentoring
- Customer service
- Creativity & innovation

Product Evaluation

Having a high-quality product is not only important for your pizza business, it's important in all businesses.

There's a job to make sure products are good and to find way to make them better. Let's learn about a career in quality and improvement.



“The biggest room in the world is the room for improvement.”

Helmut Schmidt

