

PIZZA PROCESS

Grade Level

2-6

Length of Lesson

30 minutes

Objective

Students will be able to identify the main ingredients in pizza and describe the plant or animal origin of the ingredients.

Materials

- Printouts
- Scissors
- Paper brads
- Crayons or colored pencils

Standards

Common Core CCSS.ELA-Literacy.RI.4.1, RI.4.2, RI.4.3, RI.4.7, RI.4.10, W.4.2

NGSS 4-LS1, 2-PS1-1

Lesson Summary

In this lesson, students will create their own paper spinner to learn and remember the agricultural sources of their favorite pizza ingredients.

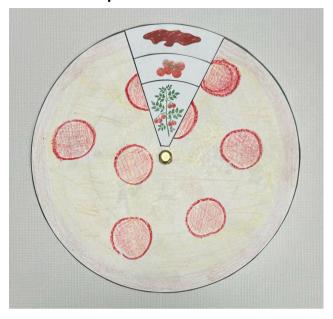
Suggested Sequence of Events:

- 1. <u>Set Up</u>: Print enough printouts so that each student has a copy. Gather the remaining materials.
- 2. Read <u>Pizza: A Slice of History</u> by Greg Pizzoli to gather student interest.
- 3. Complete the activity following the procedures:
 - Pass out the printout pages to each student.
 - Using crayons or colored pencils, have the students draw their perfect pizza on the large blank pizza cutout, complete with all of their favorite toppings.
 - Have the students cut out the four pieces using a pair of scissors and punch a hole in each one on the black dot.
 - Stack the pieces in the following order:
 - Colored large pizza (top)
 - Smallest circle (agricultural sources)
 - Medium circle (agricultural products)
 - Large circle (pizza ingredients) (bottom)
 - Fasten the stack together using a paper brad in the middle.
 - Students have now assembled a pizza ingredient spinner!
 - Using the information in the <u>IAITC Pizza Ag Mag</u>, students should spin the circles in their spinner to match the pizza ingredient to its agricultural product and source (i.e. pizza sauce - tomato - tomato plant) so that the matching images are each visible in the window.
- 4. Have students take turns sharing one of their favorite pizza ingredients aloud, while the other students try to match the images for that ingredient on their spinner.
- 5. Whole class discussion and review of activity.



TEACHER RESOURCES

Finished Pizza Spinner



Extension Ideas

- Check out the <u>IAITC Pizza Ag Mag</u> (4th-8th grade), <u>Reader</u> (6th-12th grade), <u>Facts for Little</u> <u>Readers</u> (K-1st grade), and <u>other printed resources on Pizza</u> on our website!
- Check out or complete other IAITC lessons and resources on each pizza ingredient:
 - Wheat: Wheat <u>lessons</u> and <u>printed resources</u>
 - Tomatoes: <u>Tomatoes Farm Bites printed resource</u>
 - Cheese: Dairy <u>lessons</u> and <u>printed resources</u>
 - Meats: Beef <u>lessons</u> and <u>printed resources</u> and Pork <u>lessons</u> and <u>printed resources</u>
 - Specialty Crops: <u>lessons</u> and <u>printed resources</u>
- Have students list the agricultural sources for their perfect pizza ingredients on the back side of their spinner.
- Allow students to create their own spinners for the ingredients in some of their other favorite meals (i.e. - Thanksgiving meal)
- Research the top states for the production of pizza ingredients using the <u>USDA Economic</u> Research Service.
- Learn about the history of pizza in the United States and abroad.
- Host a pizza party in your classroom!
- Check out our <u>favorite books</u> on the various topics listed above.
- Go to <u>agintheclassroom.org</u> to contact your County Ag Literacy Coordinator for free classroom sets of our Ag Mags!





PIZZA PROCESS

PRINTOUTS (CONTINUES ON NEXT PAGE)

Directions:

Draw your perfect pizza on the large pizza cutout below.



