

Pizza



MATERIALS NEEDED / DIRECTIONS

Serves: Small group (split the pizza evenly among group members)

Food Items	Cooking Items
precooked pizza crust pizza sauce pepperoni slices grated mozzarella cheese	cookie sheet spatula timer tablespoon dinner plates (one for each person) pizza cutter oven mitt oven



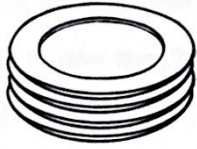









Directions

1. Preheat the oven to 375°F.
2. Place the pizza crust on the cookie sheet.
3. Pour some pizza sauce on the crust, and smooth the sauce with the tablespoon.
4. Place some pepperoni slices on top of the pizza sauce.
5. Use the tablespoon to sprinkle cheese on top of the pizza.
6. Set the timer for 10 minutes, and place the pizza in the oven.
7. When the timer rings, use the oven mitt to take the pizza out of the oven.
8. Still wearing the oven mitt, place the cookie sheet on top of the stove.
9. Turn off the oven.
10. Use the pizza cutter to cut the pizza into pieces.
11. Use the spatula to place 2 pieces of pizza on each plate.

Pizza

MATERIALS NEEDED




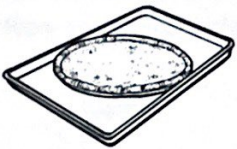




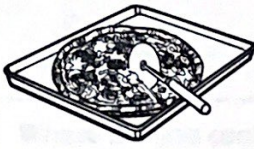

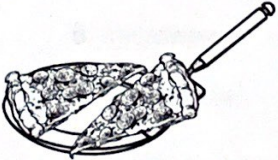



Food Items	Cooking Items	
 precooked pizza crust	 cookie sheet	 dinner plates (one for each person)
 pizza sauce	 spatula	 pizza cutter
 pepperoni slices	 timer	 oven mitt
 grated mozzarella cheese	 tablespoon	 oven

Pizza

DIRECTIONS



<p>1</p>  <p>375°</p>  <p>Preheat the oven to 375°F.</p>	<p>7</p>  <p>When the timer rings, use the oven mitt to take the pizza out of the oven.</p>
<p>2</p>  <p>Place the pizza crust on the cookie sheet.</p>	<p>8</p>  <p>Still wearing the oven mitt, place the cookie sheet on top of the stove.</p>
<p>3</p>  <p>Pour some pizza sauce on the crust, and smooth the sauce with the tablespoon.</p>	<p>9</p>  <p>Turn off the oven.</p>
<p>4</p>  <p>Place some pepperoni slices on top of the pizza sauce.</p>	<p>10</p>  <p>Use the pizza cutter to cut the pizza into pieces.</p>
<p>5</p>  <p>Use the tablespoon to sprinkle cheese on top of the pizza.</p>	<p>11</p>  <p>Use the spatula to place 2 pieces of pizza on each plate.</p>
<p>6</p>  <p>Set the timer for 10 minutes, and place the pizza in the oven.</p>	

Pizza

COMPREHENSION QUESTIONS



Circle the correct answer.

<p>1 What did you make?</p> <p>A. bread</p> <p>B. pizza</p> <p>C. sandwich</p>	<p>6 What was the last thing you put on your pizza?</p> <p>A. pizza sauce</p> <p>B. pepperoni</p> <p>C. cheese</p>
<p>2 How many materials did you use?</p> <p>A. eleven</p> <p>B. twelve</p> <p>C. thirteen</p>	<p>7 What shape was the pepperoni?</p> <p>A. triangle</p> <p>B. circle</p> <p>C. square</p>
<p>3 Circle 3 materials you used.</p> <p>A. pizza cutter D. cheese</p> <p>B. dinner knife E. dinner fork</p> <p>C. cookie sheet</p>	<p>8 What color was the pizza sauce?</p> <p>A. yellow</p> <p>B. white</p> <p>C. red</p>
<p>4 Did you use chicken or pepperoni?</p> <p>A. chicken</p> <p>B. pepperoni</p>	<p>9 Where did you cook the pizza?</p> <p>A. oven</p> <p>B. microwave</p> <p>C. refrigerator</p>
<p>5 How long did you cook the pizza?</p> <p>A. 10 seconds</p> <p>B. 10 minutes</p> <p>C. 10 hours</p>	<p>10 What melted?</p> <p>A. cookie sheet</p> <p>B. pizza crust</p> <p>C. cheese</p>

Pizza

COMPREHENSION QUESTIONS



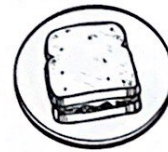
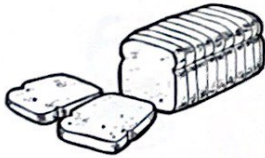
Circle the correct answer.

1 What did you make?

A. bread

B. pizza

C. sandwich



2 How many materials did you use?

A. eleven

B. twelve

C. thirteen

11

12

13

3 Circle 3 materials you used.

A. pizza cutter

B. dinner knife

C. cookie sheet

D. cheese

E. dinner fork



4 Did you use chicken or pepperoni?

A. chicken

B. pepperoni



5 How long did you cook the pizza?

A. 10 seconds

B. 10 minutes

C. 10 hours

Pizza

COMPREHENSION QUESTIONS



Circle the correct answer.

6 What was the last thing you put on your pizza?

A. pizza sauce

B. pepperoni

C. cheese

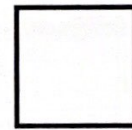
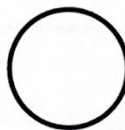


7 What shape was the pepperoni?

A. triangle

B. circle

C. square



8 What color was the pizza sauce?

A. yellow

B. white

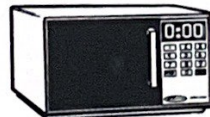
C. red

9 Where did you cook the pizza?

A. oven

B. microwave

C. refrigerator



10 What melted?

A. cookie sheet

B. pizza crust

C. cheese



Name _____ Date _____

Pizza

COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

1. What shape was your pizza?

2. What is pizza sauce made from?

3. What food group is pepperoni in?

4. What dairy product did you use to make the pizza?

5. Where did you put the cheese after you finished using it?

Name _____ Date _____

Pizza

COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

6. What is your favorite pizza topping?

7. How is a pizza cutter different from a dinner knife?

8. How is a pizza cutter the same as a dinner knife?

9. What did you use that is flat and rectangular to make the pizza?

10. What happened to the pizza in the oven?

Name _____ Date _____

Pizza

CLOZE ACTIVITY



Fill in the blanks with the words below.

pepperoni

oven

sauce

pizza

spatula

cutter

cookie sheet

cheese

First, the group preheated the _____ to 375°. We placed the pizza crust on the _____. Then, we opened the pizza _____ and used the tablespoon to spread the sauce on the crust. We placed some slices of _____ on the pizza. Next, we used the tablespoon to sprinkle _____ on top of the pizza. We set the timer for ten minutes and placed the _____ in the oven. When the timer rang, we used the oven mitt to take the pizza out of the oven and place it on top of the stove. We turned off the oven and cut the pizza into pieces with the pizza _____. Finally, we used the _____ to place two pieces of pizza on each plate.

Name _____ Date _____

Pizza

WRITING ACTIVITY



Write the steps you took to make the pizza.

First _____

Then _____

Next _____

Finally _____
