

## HOW DOES PIZZA GET ITS CRUST?

### Focus Lesson: Life Cycle/Steps in a Process

#### Materials:

*From Wheat to Bread* by Stacy Taus-Bolstad

Clothes line

Clothes pins

Coloring materials

Steps in the process of making pizza dough, typed or written on slips of paper

“Story map” paper with boxes for each step

**Time:** 1 hr. +

### \*Common Core Standards:

#### **CCSS.ELA-Literacy.RI.2.3**

Describe the connection between a series of historical events, scientific ideas or concepts, or steps in technical procedures in a text.

#### **CCSS.ELA-Literacy.RI.2.3**

Explain the relationships or interactions between two or more individuals, events, ideas, or concepts in a historical, scientific, or technical text based on specific information in the text.

#### **CCSS.ELA-Literacy.SL.2.2**

Recount or describe key ideas or details from a text read aloud or information presented orally or through other media.

#### **CCSS.ELA-Literacy.SL.2.2**

Summarize a written text read aloud or information presented in diverse media and formats, including visually, quantitatively, and orally.

**Thinking Skill:** Sequencing

### Objective:

Students will learn how pizza crust is made, starting with the planting of the wheat, and finishing with the spreading of sauce and cheese on the dough

Students will participate in building a sequence together

Students will create story maps that illustrate the steps in the process of making pizza crust

### Connection:

One of the main ingredients in a pizza is the crust! If we didn't have crust, it would just be a pile of sauce and cheese! Has anybody ever thought about where crust comes from? Does it grow on trees? Can you plant crust seeds and grow it in a garden? Well, sort of!

We're going to read this book, and then make a timeline of the life of a pizza crust. Believe it or not, it all starts out with a seed.

**Explicit Instruction:**

Read *From Wheat to Bread* aloud to class

Explain to class that pizza dough is made the same way, but is shaped into crust instead of into loaves.

**Guided Practice:**

Direct student attention to string hanging in the room.

- We're going to make a timeline on the life of a pizza crust. We just learned that it starts out as a seed, or a bunch of seeds, but then somehow ends up cooked with sauce and cheese on top! We'll take turns putting the sequence of events together up on this string. Your job, if it's your turn, is to find the step that goes next in the sequence and hang it on the string with a clothes pin.

Call students up one at a time to choose the next step in the sequence of pizza crust making

**Independent Practice:**

Once all steps have been hung up, have someone read through all of the steps in order

Pass out "story maps"

- Have students illustrate the life of the pizza crust
  - each box should represent a different step in the process from planting seeds to covering it with sauce and cheese
- Students should write each step and draw a picture to go along with it
  - make sure to provide coloring materials

**Reflection – Group Share:**

Students may compare with a neighbor, share in groups, or present to the class (having a document camera would make that great)

**Reading List:**

*From Wheat to Bread* by Stacy Taus-Bolstad

**Teacher Note:**