



In Search of the Pizza Pi (πr^2):

An Ecologic, Culinary and Geographic Scavenger Hunt!

Essential Questions addressed in the Pizza Pi Afterschool Unit:

- 1. How do you grow a pizza?
- 2. What is the life cycle of the tomato plant?
- 3. What lives in handful of dirt (organic and inorganic)?
- 4. From grain to flour: How does a farmer harvest wheat and turn it into flour?
- 5. What do cows eat for lunch and how does that become a slice of cheese?

Recommended Booklist:

- The Little Red Hen (Makes Pizza) by Philomen Sturges
- o I Will Never Not Ever Eat a Tomato by Lauren Child
- *Wiggling Worms at Work* by Wendy Pfeffer
- Tops and Bottoms by Janet Stevens
- From Wheat to Bread by Stacy Taus-Bolstad
- Arnie, the Doughnut (Adventures of Arnie the Doughnut) by Laurie Kellar
- Allison Investigates: Does Chocolate Milk Come From Brown Cows? By Colette Omans Nicoletta
- The World in Your Lunchbox: The Wacky History and Weird Science of Everyday Foods by Claire Eamer
- o Secret Pizza Party by Adam Rubin

Supplemental Booklist:

- The Little Red Hen by Jerry Pinkney
- Secrets of the Garden: Food Chains and the Food Web in Our Backyard by K. W. Zoehfeld
- Living Sunlight: How Plants Bring The Earth To Life by Molly Bang and Penny Chisholm
- Jump into Science: Dirt by Steve Tomecek
- Milk Makers by Gail Gibbons
- Home Dairy: All You Need to Know to Make Cheese, Yogurt, Butter & More by Ashley English (resource book)

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Book: <i>The Little Red Hen (Makes Pizza)</i> by Philomen Sturges		
Week 2	Notes:	
Lesson: Planting Tomatoes http://teachfitclub.org/planting-tomatoes	This lesson should be done at the start of the 10 week block to allow time for the seeds to sprout. Containers will need to be watered regularly.	
Book: <i>I Will Never Not Ever Eat a Tomato</i> by Lauren Child	If in season, the teacher can also bring in a small tomato plant.	
Week 3	Notes:	
Lesson: Working Worms http://teachfitclub.org/working-worms Book: Wiggling Worms at Work by Wendy Pfeffer	For younger students consider using big chart paper and dividing into four seasons. Allow students to choose a season and then write a 1-2 sentence journal entry on a <i>sentence strip</i> . Combine <i>sentence strips</i> on the big chart paper to create a year of journaling.	

Page 2 of 5

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Week 4	Notes:
Lesson:	
	Consider having kids bring in various
Top and Bottoms: What Grows Where?	vegetables, magazine cutouts or use a
http://teachfitclub.org/tops-bottoms-grows	book like <i>Eating the Alphabet</i> by Lois
	Ehlert to give pictorial examples.
Book:	Teacher can also bring in vegetables (if
Tops and Bottoms by Janet Stevens	possible with stems/roots still
· · · · · · · · · · · · · · · · · · ·	attached).
Week 5	Notes:
Lesson:	
	Consider making dough in class so that
How Does Pizza Get its Crust?	the students can see how yeast helps
http://teachfitclub.org/pizza-get-crust	dough rise.
Book:	
From Wheat to Bread by Stacy Taus-Bolstad	
Wook 6	Notes:
<u>Week 6</u> Lesson:	NUC3.
Farmer/Baker Journal Entry	
http://teachfitclub.org/farmer-baker-journal-	
entry	
Book:	
Arnie, the Doughnut (Adventures of Arnie the	
Doughnut) by Laurie Kellar	

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Week 7	Notes:
Lesson: Do Brown Cows Make Chocolate Milk? http://teachfitclub.org/brown-cows-make- chocolate-milk Books: Allison Investigates: Does Chocolate Milk Come From Brown Cows? By Colette Omans Nicoletta	 Bring in chocolate milk to sample (just make sure to verify students' food allergies). Bring in other visuals of dairy products that come from cows such as yogurt, cottage cheese, sour cream and whipped cream containers. Bring in different types of cheese including mozzarella of course!
Week 8	Notes:
Lesson: Finding Pizza on a Map http://teachfitclub.org/finding-pizza-map/ Book: The World in Your Lunchbox: The Wacky History and Weird Science of Everyday Foods by Claire Eamer	You can also bring in pizza ingredients (ie. packaged cheese, flour, tomato sauce, olive oil, basil) and plot where they are from on the map; cast a circle (π r ²) to see how far their pizza has travelled! For instance, olive oil from Italy, wheat from Iowa, tomatoes from California, cheese from Vermont, etc. Bring in a big world map.
Week 9	Notes:
Lesson:	
Little Red Hen Play http://teachfitclub.org/little-red-hen-play/	Invite parents to watch if they are able!
Book: <i>The Little Red Hen (Makes Pizza)</i> by Philomen Sturges	

Page 4 of 5

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Pizza Party!!!!	Notes:
Book: <i>Secret Pizza Party</i> by Adam Rubin	Read <i>Secret Pizza Party</i> to the students while they enjoy their special treat! Bon Appetit!
Notes:	

Page 5 of 5

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