

MY VERY OWN PIZZA

1 pizza crust per student (see suggestions below)
Prepared spaghetti or pizza sauce
Grated mozzarella, Monterey Jack, and/or cheddar cheese
Grated Parmesan cheese
Assorted toppings, such as sliced ripe olives, thinly sliced salami, chopped red or green bell peppers, chopped green onions, chopped parsley, quartered cherry tomatoes, thinly sliced zucchini or mushrooms, etc.

Set up a station with toppings in separate bowls so each student can create his or her own pizza.

Give each student a pizza crust. If you have chosen to use a variety of crusts, explain how the types of bread differ and from which cultures they originate.

Have each student spread his/her crust with sauce and layer with favorite toppings.

Place each pizza on a double-thickness of heavy foil and bake in toaster oven until cheese is melted and bubbly. (if using the cafeteria ovens, arrange the pizzas on foil-lined baking sheets and take to the cafeteria).

As children eat their pizza, ask whether anyone has ever made pizza before. Ask them to describe the way their pizza tastes. Would they use the same or different toppings the next time they make pizza?

Suggested pizza crusts:

Small flour or whole wheat tortillas
English muffins, cut in half
Pita bread, split in half horizontally
Bagels, cut in half
French bread slices

Skills Developed

Identify foods
Spread
Brown
