



Lesson Plan

Lesson Name:	Mozzarella, Tomato and Basil Pizza Pies
Age Group:	5-12, plenty of prep work and challenge but can be simplified as needed (see Take It Down a Notch)
Duration:	One hour
<p>Learning objectives (at the end of this lesson, students should be able to):</p> <ol style="list-style-type: none"> 1. Understand and demonstrate working with dough <ul style="list-style-type: none"> • <i>Knead</i> dough to the desired consistency • <i>Roll</i> dough into rounds with a rolling pin 2. Identify and learn how to work with fresh versus dried herbs 3. Execute a recipe, Mozzarella, Tomato and Basil Pizza Pies, that requires working with dough and uses fresh and dried herbs 4. Practice focus <ul style="list-style-type: none"> • Stay on task and focus on prep work so that they can complete the recipe with time to eat 	
Summary of Tasks / Actions	<p>At Home Check supplies and groceries to make sure you have all materials for a successful class. Make sure there is enough supplies for students to work in groups of 4.</p> <p style="background-color: #f2f2f2;">Setup Plug in the ovens and confirm they are working properly. Organize mise en place so that students can efficiently gather the ingredients needed. Older students work on gathering their own supplies where younger students may need the items already arranged on the work table.</p>

Beginning of Class

- Remind students of the safety rules and expectations (listen, clean hands, stay clear of hot plates and ovens, no running/horseplay, knife safety, hand to yourself)
- Walk through the plan for the day, sharing the recipe and steps (write on white board)
- Review names and break students into small “buddy” groups to make sure they are consistently engaged throughout the recipe and can work as a team to accomplish goals

During Class

Discuss

- Have students read and identify the ingredients and materials needed
- **ASK:** When is the right time to add herbs to a dish? **Dried herbs** do best if added *during* cooking so the flavor infuses the whole dish. **Fresh herbs** are best when used *at the end* of cooking to finish a dish—that way the flavors are still fresh and bright when it is served.
- **ASK:** Why do we *knead* **dough** before *rolling* or forming it? When water and flour combine, the proteins in flour form gluten. Kneading dough stretches these proteins into long strands which gives bread its texture.

Practice

- **SHOW:** *Knead* the **dough** until smooth and elastic. Have EACH student take turns to knead the dough and feel the surface when it’s done.
- **SHOW:** *Roll* the **dough** into a disc and demonstrate how to assemble the pizza. EACH student should form their own.
- **Dried herbs** have a concentrated flavor, so use about 1/3 of the amount that you would use fresh. Demonstrate how to convert the amount of dried oregano in this recipe if you were substituting **fresh** (e.g. multiply by 3).
- **SHOW:** Since this recipe uses **fresh** basil, pass it around the classroom with a bottle of **dried** basil; have students smell or taste it to compare the flavors