

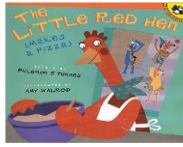


## Small Groups: Making Pizzas

### High Support

**Standards:**

ELA.SL.CC.PS.1 - 1b  
 PHD.N.PS.1 - 3  
 PHD.FM.PS.2, 5  
 PHD.HKP.PS.8

**Materials:**

- *The Little Red Hen Makes A Pizza*
- pizza dough: homemade or bought
- pizza making visual resource
- flour
- English muffins, flatbread, etc.
- tomato or pizza sauce
- shredded mozzarella cheese
- assorted toppings i.e., peppers, pepperoni, mushrooms, etc.
- paper plates, knives, spoons
- small bowls or containers for toppings
- coffee cans to cut out dough circles
- toaster oven (or access to one) if possible

**Vocabulary:**

- crust
- dough: a mix of flour and water
- topping
- sauce
- spread
- sprinkle: to drop small pieces
- shape
- knead: press and squeeze with your hands
- stretch: to make longer by pulling

**Preparation:** Children could make individual pizzas, or consider making a large one that the whole class could share. Be aware of food allergies and sensitivities. Toppings can be pre-cut or cut by children. Invite families to donate ingredients. Thoroughly clean work surface. Separate toppings in containers or bowls. Post pizza-making visual. Ensure children wash their hands.

**Procedure:** Briefly review how the Little Red Hen made a pizza. Explain that children will make their own (or work together to make one large) pizza. Set out and name ingredients. If children cut up **toppings**, explain that the vegetables will need to be cut into smaller pieces so that they will cook evenly. If using pizza dough, sprinkle a bit of flour on the surface to prevent sticking. Give each child a small ball of dough.

Compare and contrast pizza dough to playdough. Refer to pizza-making visual. Discuss how pizza dough is made by mixing flour, water, and yeast like in *The Little Red Hen Makes a Pizza*. Model **kneading** and **stretching** dough.

Demonstrate spreading tomato/pizza **sauce** on the **crust**. Discuss how the **sauce** helps the **toppings** adhere to the **crust**. Eat the pizzas for a special snack. Model thanking friends for their hard work and for sharing their pizzas with others.

**Guiding Questions:**

- How is your pizza similar to or different from the pizza in *The Little Red Hen Makes A Pizza*?
- How can we make sure that everybody gets a slice?
- How will the pizza change when we bake it?
- Why is it better to use a pizza cutter instead of a knife or scissors to slice pizza?