Virtual Personal-Sized PIZZA PERFECT

Virtual Personal-Sized Pizza Perfect is an opportunity for Grade 3 students to learn about agriculture while building their very own pizza!

REGISTER TODAY!

Program runs the week of Monday, March 28, 2022 to Friday, April 1, 2022

Activities are virtual (through video) and can be done throughout the week or in a day!

Tomato plants and supplies will be provided for the first 800 students who register.

Presented by:

Grand River Agricultural Society

What is Virtual Personal-Sized Pizza Perfect?

Curriculum Connections for Grade 3

There are many suggested curriculum connections for the Pizza Perfect Program.

The following are some suggested expectations:

Grade 3 Students Learn...

Language:
Communicate ideas to specific audience and for specific purposes.
Use material other than media to enhance their writing.
Use visual material to enhance their writing.

Science & Technology:
Plan investigations to answer questions and explain the steps involved.
Record observations using graphs, charts, and drawings.
Demonstrate awareness of strength in structures due to shape, layers, and bulk.

Mathematics:
Use various estimating strategies to solve problems.
Solve problems related to day-to-day measurement.
Sort, classify, and cross-classify items.

Social Studies:
Identify features of urban and rural communities.
Describe the interaction of people and their environment.
Locate information about the rural community from primary sources.

Health and Physical Education:
Healthy eating practices and healthy bodies.
Safety with food and animals.
Identify food from different cultures.

Why Pizza?

Agriculture and food topics can fit with any component of classroom work. Pizza, arguably a favourite food of all students, represents all four food groups identified in Canada's Food Guide to Healthy Eating, and is an excellent topic for the comprehensive study of agriculture, nutrition, food processing, economics, mathematics, science, arts, and language—even careers. Pizza Perfect explores all of these subject areas, and more, with a virtual program designed specifically for Grade 3 students.

When learning about pizza you begin to understand that a simple pizza crust is made from grain, cheese is a product of our dairy industry, and meats and vegetables contribute to a wide variety of toppings! All of these products are produced and transformed through a number of interesting processes which your students can explore.

Grand River Agricultural Society

What kinds of activities will your classroom do?

Soils and Vegetables Section:
- Learn about the components of soil necessary for plants to grow.
- TRANSPLANT A SEEDLING.
- Learn about growth cycles and plant nutrient requirements.
- Visit our virtual greenhouse and do the related activities.

Dairy Section:
- Explore feed samples and learn about where the feed comes from.
- Find out how much a cow eats.
- See how much milk is produced through a MILKING DEMONSTRATION.
- Listen to a veterinarian to discover how a dairy animal is examined and some of the medical tools used.
- Nutrition activities and cheese making.

Meats Section
- See a cow with her calf.
- Find out how much feed and water they consume in a day.
- Examine the by-products of beef production.
- SAUSAGE MAKING.

Grains or Field Crops Section
- Explore some of the machinery used in crop production.
- Identify and sort grains.
- GRIND WHEAT INTO FLOUR.
- Make dough and watch yest grow.

Back in the classroom, the potential for more pizza-focused learning is even greater!

Grade 3 students can begin to think about their career options and discuss the economics of producing pizza, or any of its ingredients for a living.
What would be involved in establishing a pizza business where they live?
What are the key success factors?
How about using their imagination to invent a new topping—perhaps some genetic combination of a mushroom and tomato, a "mushato" if you will complete with a drawing!

Register for our virtual program today!

Fill out the registration form **HERE**.

OR contact Dorothy at 519-846-8879 or dkey@grandriveragsociety.com

Tomato plants and supplies will be provided for the first 800 students who register.

Grand River Agricultural Society

grandriverag.com