



Agricultural education program for Grade 3 Students

REGISTRATION NOW OPEN!

(Limited spaces available, register early.)

<p><u>In-Person</u> <i>(Hands on Activities & Live Demonstrations)</i></p>	<p><u>Virtual</u> <i>(Watch educational videos on YouTube and participate in in-class activities)</i></p>
<p>Tuesday, March 28, 2023 9:30 am to 2:30 pm</p>	<p>Week of March 27, 2023 Do at your leisure all week long!</p>
<p>Wednesday, March 29, 2023 9:30 am to 2:30 pm</p>	

**Wellington Catholic District School Board
Waterloo Catholic District School Board
Waterloo Region District School Board
Upper Grand District School Board**

PRESENTED BY:



**Grand River
Agricultural Society**

Pizza Perfect will explore all these subject areas, and more, with an activity-filled program designed specifically for Grade 3 students. Enthusiastic and knowledgeable volunteers provide positive learning experiences.

Curriculum Connections for Grade 3

There are many suggested curriculum connections for the Pizza Perfect day. The following can be expected:

Language:

- Communicate ideas to specific audiences and for specific purposes
- Use material other than media to enhance writing
- Use visual material to enhance 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 food groups

Why Pizza?

Agriculture and food topics fit virtually any component of classroom work. Pizza, arguably a favourite food of all students, typically represents all four food groups identified by Canada's Food Guide to Healthy Eating and is an excellent topic for a comprehensive study of agriculture, nutrition, food processing, economics, mathematics, science, arts, and language - even careers.

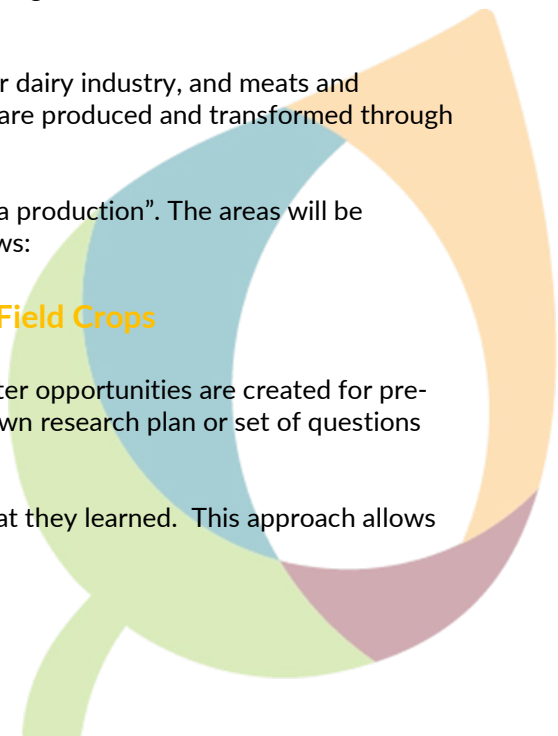
Consider that a simple pizza crust is made from grain, cheese is a product of our dairy industry, and meats and vegetables contribute to the wide variety of exciting toppings. These products are produced and transformed through several interesting processes which students are invited to explore.

The program has four components, each representing a specific aspect of "pizza production". The areas will be identified by colour. Each group will experience each of the four areas, as follows:

Dairy | **Soils and Vegetables** | **Meats** | **Grains or Field Crops**

By assigning different areas of the program to designated student groups, greater opportunities are created for pre- and post-visit classroom activities. For example, students could develop their own research plan or set of questions about what they expect to learn.

Groups could give presentations to each other back in the classroom about what they learned. This approach allows for greater focus and strengthens the learning experience.



What Kinds of Activities?

<p>DAIRY</p> <ul style="list-style-type: none"> • Explore feed samples & learn where feed comes from • Find out how much milk is produced through a live milking demonstration • Visit calves on display • Talk with a veterinarian to discover how a dairy animal is examined and some medical tools used • Learn how cheese is made 	<p>SOILS and VEGETABLES</p> <ul style="list-style-type: none"> • Learn where common vegetables are grown in Ontario • Learn about the components of soil necessary for plants to grow • Transplant a seedling and take it home • Learn about growth cycles and plant nutrient requirements • Visit our greenhouse and learn how vegetables are grown in the winter months
<p>MEATS</p> <ul style="list-style-type: none"> • See a live cow with her calf and a sow with her piglets • Find out how much feed & water they consume daily • Examine the by-products of beef production • Learn about meat alternative pizza using soy crumbles • Learn how to make sausage 	<p>GRAINS or FIELD CROPS</p> <ul style="list-style-type: none"> • Explore some of the machinery used in crop production • Test math skills by examining grain plants and estimating the ratio, to root, to seed head • Identify and sort grain by colour and use • Take a turn at grinding wheat flour • Make dough and watch yeast grow

Back in the classroom, the potential for more pizza-focused learning is even greater. Grade 3 students could start to think about career options and discuss economics of producing pizza, or any of its ingredients as a career. What would be involved in establishing a pizza business? 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 - mushato - complete with a drawing.

If your class is unable to join the in-person program, we now offer a **VIRTUAL Personal-Sized Pizza Perfect** program as well! Watch each module at your own pace, include your own additional classroom activities and discussion.

Space is limited - PLEASE REGISTER EARLY!

A pizza lunch is provided for the in-person students, teachers, and adult volunteers only.

Availability of the In-person program will be dependent upon the guidelines and mandates issued by the Ministry of Health and the local Health Unit regarding COVID-19.

For more information or to register for either the **IN-PERSON*** or **VIRTUAL Pizza Perfect**:

VISIT the Events page at grandriveragsociety.com/events or

CONTACT Dorothy at 519-846-8879 or via email: dkey@grandriverag.com

REGISTER HERE:

In-Person Program*: gras.blitzen.com/form/In-Person-Pizza-Perfect

Virtual Program: gras.blitzen.com/form/Virtual-Personal-Sized-Pizza-Perfect

*Please let us know of any accessibility requirements for those attending.

