

## Core Skills Analysis

### Science

- The 5-year-old student learned about the concept of states of matter by observing how the pizza dough changed from a soft, stretchy texture to a firm, solid form after baking.
- Through the activity of making pizza, the student gained an understanding of chemical reactions as they witnessed the cheese melting and turning into a gooey substance when exposed to heat.
- The student learned about the importance of hygiene and cleanliness in food preparation while making the pizza, such as washing hands before handling ingredients and ensuring the cooking area is clean.
- By combining different ingredients to create a pizza, the student developed an appreciation for mixtures and how individual components can come together to form a delicious dish.

### Tips

To continue fostering the child's scientific curiosity through pizza-making, consider discussing the role of yeast in dough rising or exploring the concept of food preservation by examining how certain toppings are cured or aged. Encourage the child to actively participate in selecting ingredients, comparing nutritional values, or even experimenting with creating their pizza recipes.

### Book Recommendations

- [Pizza at Sally's](#) by Monica Wellington: Join Sally as she prepares delicious pizzas from scratch, introducing young readers to simple food-making processes and the joy of cooking.
- [Pizza Day](#) by Melinda Blackman: Follow along with a young girl's excitement for pizza day at school, showcasing diverse pizza toppings and the communal aspect of sharing food.
- [Secret Pizza Party](#) by Adam Rubin: Embark on a humorous adventure with a raccoon determined to attend a secret pizza party, highlighting problem-solving and perseverance.