

Core Skills Analysis

Math

- The 3-year-old has learned about counting and numbers through identifying and counting the pizza toppings.
- The concept of shapes is introduced as the child observes the round shape of the pizza dough.
- Basic addition and subtraction concepts are grasped as the child adds and removes toppings from the pizza.
- Understanding fractions can be explored by splitting the pizza into equal parts during serving.

Science

- Observing changes in matter occurs as the child observes the dough transform into pizza crust after baking.
- Basic chemistry concepts are introduced during the mixing of ingredients and observing the dough rise.
- Exploring senses like taste and smell is part of the sensory experience while making and eating the pizza.
- Understanding food safety and hygiene practices can be reinforced during the food preparation process.

Tips

To further develop learning after making a pizza from scratch, encourage the child to create their own pizza recipes, explore different toppings, or even grow ingredients like herbs to use in the pizza. This activity can also be extended by discussing where different ingredients come from or exploring cultural variations in pizza making around the world.

Book Recommendations

- [Pizza at Sally's](#) by Monica Wellington: A vibrant picture book taking children through the process of making a pizza from start to finish.
- [Pizza Day](#) by Melinda Luke: Join along as a little girl and her dad make a delicious pizza together, highlighting teamwork and creativity.
- [Curious George and the Pizza Party](#) by Margret & H.A. Rey: Curious George helps his friends make pizza, teaching about following instructions and having fun in the kitchen.