

## Core Skills Analysis

### English

- Riley and Paul likely practiced communication through discussing the pizza-making process, possibly using imperative verbs like 'mix', 'knead', and 'spread'.
- They might have enhanced vocabulary by learning new food-related terms such as 'dough', 'toppings', 'cheese', etc.
- Possibly improved writing skills by creating a simple recipe or instructions for pizza-making.

### Math

- Applied mathematical concepts through measuring ingredients like flour, water, and cheese using cups or spoons.
- Practiced fractions by dividing the pizza into equal slices or while measuring ingredients like  $\frac{1}{2}$  cup of flour.
- Understood geometry by observing shapes like circles in the pizza base and slices.

### Physical Education

- Developed gross motor skills while kneading the dough, stretching and tossing the pizza base.
- Enhanced coordination and balance during the physical tasks involved in pizza-making.
- Improved strength and flexibility through activities like cutting vegetables or stretching pizza dough.

### Science

- Explored the chemical reactions in cooking, such as the yeast interacting with the dough to make it rise.
- Learned about the states of matter through observing the transformation of dough from a solid to a semi-solid state.
- Understood the concept of temperature and its effects on food, like how heat melts cheese on the pizza.

### Design and Technologies

- Developed creativity and design skills by choosing and arranging different pizza toppings.
- Learned about food technology by understanding the process of making pizza dough from scratch.
- Practiced problem-solving by adjusting the toppings or bake time to achieve the desired outcome.

### Tips

To further enhance learning from the pizza-making activity, consider exploring variations of pizzas from different cultures to introduce global perspectives on food. Encourage the use of math in dividing toppings equally or experimenting with different ratios in the dough recipe. Additionally, engage in discussions about food safety and hygiene practices in the kitchen to incorporate science and health aspects into the activity.

### Book Recommendations

- [Pete's a Pizza](#) by William Steig: A fun story about a boy who turns into a pizza when his parents pretend to make him into one, sparking creativity and imagination.
- [Pizza at Sally's](#) by Monica Wellington: Follow Sally as she prepares and serves delicious pizzas to eager customers in her neighborhood, introducing concepts of community and entrepreneurship.

- [How to Make an Apple Pie and See the World](#) by Marjorie Priceman: While not directly about pizza, this book combines cooking, geography, and culture as the protagonist travels around the world to gather ingredients for an apple pie.