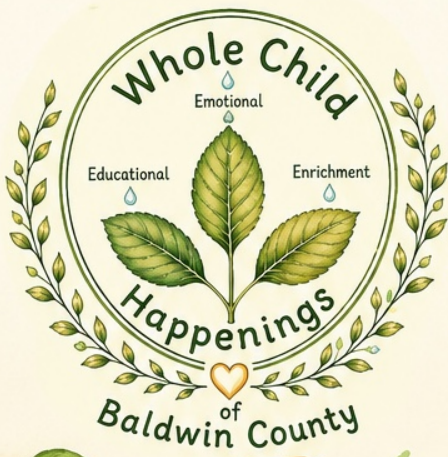




DESIGN YOUR DREAM PIZZA!

CREATE A PIZZA THAT IS TRUE TO YOU!

Draw your pizza below
and give it a name.

A little food.
A little fun.
A little learning.



My pizza is called: _____





PIZZA CHOICES

SO MANY WAYS TO ENJOY!

Look at the pizzas below. Which ones would you most like to try? Circle your favorites!



CHEESE



PEPPERONI



VEGGIE



HAWAIIAN



BBQ CHICKEN

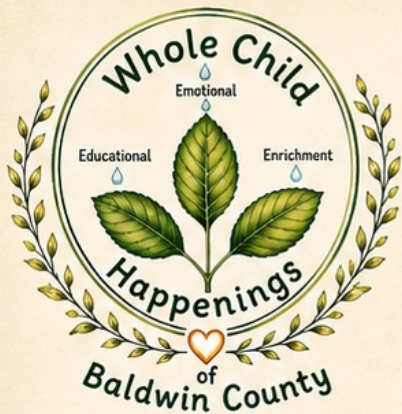


WHITE



What is your favorite kind of pizza? Why?





THE HISTORY OF PIZZA



Did you know?

Pizza has been around for hundreds of years!

Long ago, people in ancient Greece, Egypt, and Rome made flatbreads with oil, herbs, and toppings.



In the 1800s, pizza became popular in Naples, Italy. It was topped with tomatoes, cheese, and basil—just like some of our favorites today!

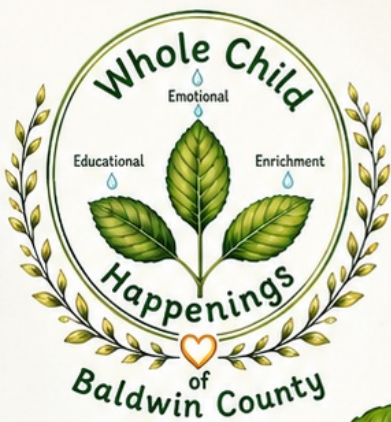


Italian immigrants brought pizza to America in the early 1900s. Now, pizza is loved all around the world! ❤️



What is your favorite part of pizza history?





WHAT'S YOUR PIZZA NAME?



Use the **first letter** of your first name
and the **month** you were born to
discover your pizza name! ❤️

FIRST LETTER OF YOUR FIRST NAME

A-B Cheesy
C-D Saucy
E-F Spicy
G-H Veggie
I-J Tasty

K-L Mighty
M-N Zesty
O-P Pepperoni
Q-R Happy
S-T Doughy

U-V Goopy
W-X Sizzly
Y-Z Rockin'

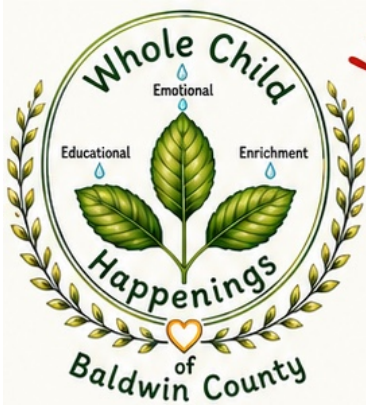
MONTH YOU WERE BORN

Jan  Meatball
Feb  Mushroom
Mar  Pepper
Apr  Olivetti
May  Basil
Jun Margherita 

Jul Pineapple 
Aug Calzone 
Sep Garlic Knot 
Oct Mozzarella 
Nov Pesto 
Dec Parmesan 

My Pizza Name is:





PIZZA MATH!

SOLVE THE PROBLEMS BELOW.

Use pictures, count carefully,
and show your thinking! 



1.  +  =

Two whole pizzas!
How many slices?

2.  -  =

If you take away one whole pizza
from another, how many slices
are left?

3.  +  +  =

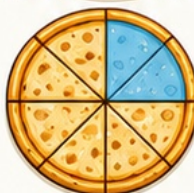
Three whole pizzas!
How many slices?

4.  -  =

If you share a pizza with a friend
and each get half, how many slices
do you have?

5. If there are 8 slices in a pizza and
you eat 3, how many are left?

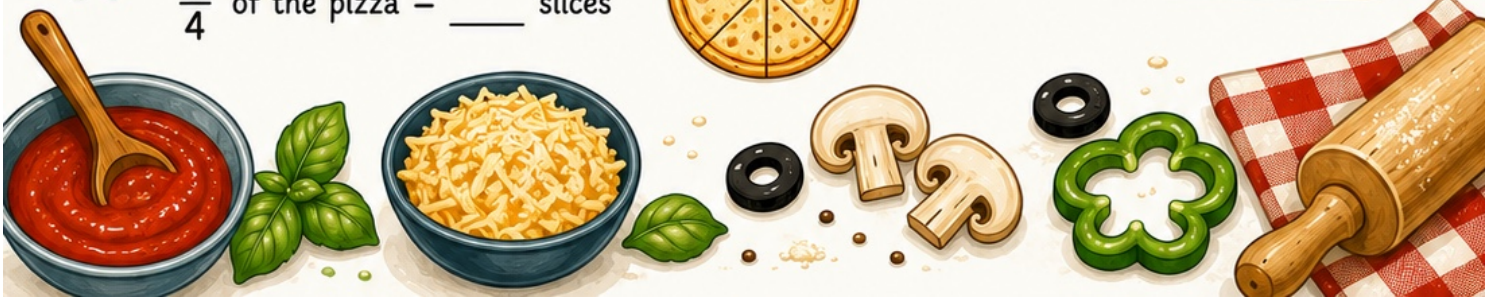
6. This pizza has 8 slices.
 $\frac{1}{2}$ of the pizza = slices 

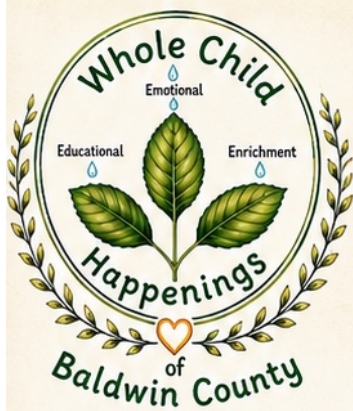
7. This pizza has 8 slices.
 $\frac{1}{4}$ of the pizza = slices 



TIP:

Draw the slices
if it helps
you solve it!





TASTE & DISCOVER!



Fresh pizza is a feast for your senses!
Let's explore, notice, and enjoy. ♥

Real ingredients
make the
BEST pizza!
♥



TOMATO

Juicy, red, and full
of flavor!



MOZZARELLA

Soft, creamy, and
melts so perfectly!



BASIL

Leafy, fresh, and
smells amazing!



OLIVE OIL

Smooth, golden, and
just a little drizzle!



EXPLORE WITH YOUR 5 SENSES!

LOOK



What do you see?

SMELL



What do you smell?

TOUCH



How does it feel?

TASTE



What does it taste
like?

LOVE IT?



How do you feel
about it?

What is your
favorite part
of pizza?

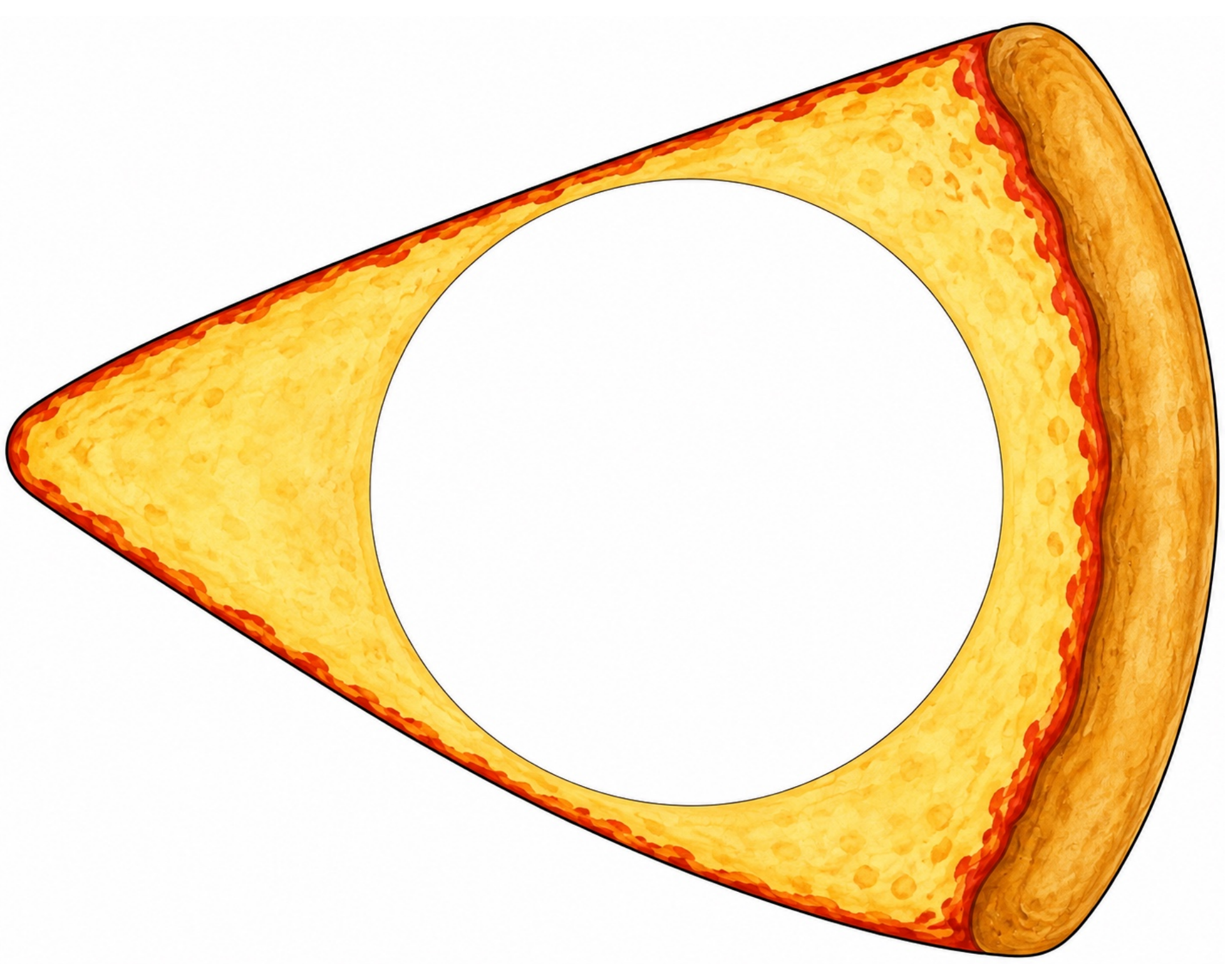


DRAW YOUR FAVORITE PIZZA!



Take a bite, smile big, and enjoy
the delicious adventure! ♥







YEAST IS ALIVE!

The Tiny Science Behind Pizza Dough

Did you know that one of the ingredients in pizza dough is **ALIVE**?



1 MEET YEAST

Yeast is a tiny **living** organism—so tiny that you need a microscope to see an individual yeast cell!



When yeast is mixed into pizza dough, something amazing begins to happen.

2 YEAST GETS TO WORK

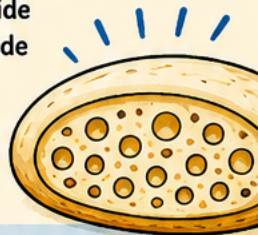
Yeast uses **sugars** for energy.

As it does, it produces a gas called **carbon dioxide**.



3 LOOK FOR THE BUBBLES!

The carbon dioxide gets trapped inside the stretchy pizza dough and forms thousands of tiny **bubbles**.



Those bubbles make the dough...

RISE!



That's why pizza crust can become **light, airy, and puffy** instead of staying flat and hard.



TRY A YEAST EXPERIMENT!

You'll need:



WARM WATER



YEAST



A LITTLE SUGAR



CLEAR CUP

- 1 Add warm water to the cup.
- 2 Sprinkle in some yeast.
- 3 Add a little sugar and gently stir.
- 4 Watch closely for several minutes.

Can you see bubbles or foam beginning to form?
Those bubbles are evidence that the yeast is **active**!



THINK LIKE A SCIENTIST!

What do you predict would happen if we made pizza dough without yeast?



NEXT TIME YOU SEE A **PUFFY** PIZZA CRUST...

Remember:
Tiny living yeast helped make it happen!

