

“PIZZA” AROUND THE WORLD

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Pizza makes everything better.

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9.3.4

Assess the influence of cultural, socioeconomic and psychological factors on food and nutrition and behavior.

Objectives:

Students will...

- Investigate the unique foods, seasonings, and cooking techniques that are characteristic of a chosen country and share this information with the class.
- Based on the research, they will design and prepare a “pizza” type product with ingredients typical to the country.

Essential Question:

- What factors make foods appealing?

Career Clusters (& Pathways):

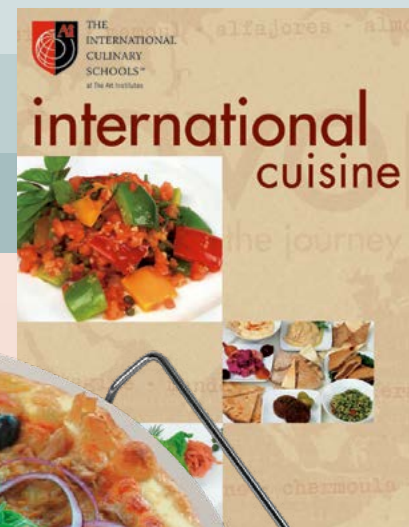
- Hospitality and Tourism (Restaurants and Food/Beverage Services)

FCCLA Connections:

- Families First
- STAR Events — Culinary Arts

Materials List:

- Pizza Stone with Rack (WA31560)
- Pizza Cutter (WA33596)
- *International Cuisine* Book (WA27192)



WA27192

WA33596



WA31560

Introduction (10 minutes):

Make a list on the board as students contribute the main countries of their ancestors. Next, ask if any of their families make foods typical to their heritage. List the foods next to the countries.

Activity 1 (20 minutes):

Divide the class into six groups. These could be the kitchen lab groups or they can be divided by selecting a Starburst® candy from a hat. The matching wrapper colors will indicate the groups. Give each group a large sheet of paper and a marker. The groups are to brainstorm reasons why foods vary from country to country, and record the responses on the paper. The results will be shared with the class and the sheets posted.

Activity 2 (2 class periods):

Each group from Activity 1 will decide on a country to research.

They can use computers, library material, and classroom references.

Personal interviews can also be conducted if resource people are available. Each group will research to find the foods, seasonings, and cooking techniques typical to the selected country. Each group should select a different country. The information they learn will be shared orally with the class and the presentations will be graded by the teacher with a rubric.



Activity 3 — International Pizza Day (2 class periods):

Each group is to design a pizza-type product based on ingredients from the selected country. A recipe should be written and a lab planned. The products will be made and sampled the next day. All ingredients must be locally available. The group will tell the class all country-specific ingredients used. The recipes can be for a main dish, breakfast, appetizer, or dessert product. Crust ideas can include puff pastry, pita pocket, tortilla, egg roll wrappers, yeast dough, or even a rice and egg mixture. The students should be encouraged to be creative.

Conclusion (10-15 minutes):

Each student will do a quick write up on what they feel are the benefits to living in a country where global foods are available and neighbors might have different food traditions.