

EDUCATOR NOTES

Growing your own pizza

Learning and Engagement Approach

This activity is designed to engage young learners aged from 7 - 13 years. Please note that this is a hypothetical activity, designed to challenge children to consider what they would need to farm in order to grow their own pizza. The activity is intended to:

- investigate where food is produced
- appreciate the complexities of food manufacturing
- expand their knowledge of food production
- appreciate that ingredients may come from different geographic locations
- challenge their understanding of the origins of food
- understand the timeframes required to produce food.

Safety Considerations

- Keep any allergy plan information at hand and any associated allergy medication.
- Older children may be able to cut out the ingredient cards themselves, younger learners may need assistance or for the cards to be cut out for them.

Materials and References

Print out the ingredient cards prior to beginning the activity and take a moment to refresh your own knowledge about the origins of different types of food.

It can be useful for children to explore the ingredients and country of origin listed on empty frozen pizza boxes. You may be able to obtain these by requesting families donate used boxes for this activity.

Site Suggestions

This activity is a hypothetical activity and is best done indoors.

Educator Tips

Encourage the children to think about what resources they would need in order to grow their own pizza. Consider specific things such as:

- timeframes
- type of climate needed
- if the ingredient needs to be processed
- land/water/feed required.



Aligning this Activity

This activity can be conducted as a stand-alone activity or as an introduction to the 'Growing your own potato chip' series of learning activities.

Extension Activities

Extension 1: Farming practices

Research how the ingredients that are used on pizzas are grown in different parts of the world. Choose an ingredient and use devices to research the farming practices that are used to produce it. Can you discover:

- its country of origin
- whether it is imported or if Australia exports this product
- how its manufacture originated
- whether its manufacture differs in different parts of the world.

Extension 2: Other foods

Now that you have considered growing your own pizza, discuss some of your other favourite foods. What would you need grow to be able to produce these foods?

Community Engagement

Use The National Landcare Directory to find a community environmental 'care' group near you.

Look to the <u>Junior Landcare Community Page</u> for organisations to contact to help support your investigations.

Use this <u>Australian City Farms and Community Gardens Network map</u> to find a City Farm or Community Garden near you to get some ideas for your project.

Curriculum and Framework Links

SCIENCE

Year 2: ACSSU030, ACSHE035 Year 3: ACSSU044, ACSIS054

Year 4: ACSHE062, ACSIS064

Year 5: ACSHE083

Year 6: ACSSU094, ACSHE100

Year 7: ACSHE12
Year 8: ACSHE135

HUMANITIES AND SOCIAL SCIENCES

Year 2: ACHASSI042

Year 3: ACHASSI052, ACHASSI059, ACHASSI060
Year 4: ACHASSI080, ACHASSK088, ACHASSK090

Year 5: ACHASSI102, ACHASSK120 Year 6: ACHASSI122, ACHASSI130



DESIGN AND TECHNOLOGIES

Year 2: ACTDEK003

Year 3 & 4: <u>ACTDEP017</u> Year 5 & 6: <u>ACTDEP019</u> Year 7 & 8: <u>ACTDEK032</u>

HEALTH AND PHYSICAL EDUCATION

Year 2: <u>ACPPS018, ACPPS022</u>, <u>ACPPS023</u> Year 3 & 4: <u>ACPPS036</u>, <u>ACPPS040</u>, <u>ACPPS041</u>

Year 5 & 6: <u>ACPPS054</u>, <u>ACPPS059</u> Year 7 & 8: <u>ACPPS073</u>, <u>ACPPS078</u>

ETHICAL UNDERSTANDING

Exploring values, rights and responsibilities.

PERSONAL AND SOCIAL CAPABILITY

Social awareness

CURRICULUM CONNECTIONS

Outdoor Learning

CROSS CURRICULUM PRIORITY

Sustainability

MY TIME, OUR PLACE: FRAMEWORK FOR SCHOOL AGE CARE

Outcome 2 and 4