

WHERE DOES YOUR PIZZA Come From?

Do you know where the things you eat, wear and build with start out? Farms, fields and forests produce our agricultural products. Most of these products must be processed in some way before we can use them. Processing changes raw agricultural products into thousands of things we use every day.



Think about a pizza, for example. The parts of a pizza come from many different raw agricultural products. From the words in the word bank, choose the name of the agricultural product that is the source of each part of the pizza. Write it in the column on the left. In the column on the right, list another food that is made from that same raw product.

Raw Agricultural Product	Another Food (From the same raw product)
crust _____	_____
sauce _____	_____
cheese _____	_____
pepperoni _____	_____
sausage _____	_____
hamburger _____	_____

Raw Product Word Bank beef milk pork tomato wheat

Fabulous Fractions

- Use a ruler to divide this pizza into two halves.
- Next, divide the pizza into four fourths.
- Finally, divide the pizza into eight eighths so each slice is one-eighth of the whole pizza.
 - How many pizzas would you need to give everyone in your class one slice of pizza?
 - How many pizzas would you need to give everyone in your class two slices of pizza?

Crust Starts on the Farm

Pizza crust is made from wheat. Farmers plant tiny wheat kernels in the ground. Wheat looks like fresh new grass when it comes out of the soil. It grows to about 24 inches high, with kernels (seeds) forming at the top of the plants. The farmer harvests these wheat kernels and hauls them in trucks or wagons to the country grain elevator. From there it is exported or sold to various industries that make animal feed or human food. Wheat passes through a milling process to become flour for pizza dough. At the mill, it is cleaned to remove weeds, stems and other plant material. Rollers press the kernels to break them into pieces. Finally the small wheat pieces are shaken onto screens to sift out the parts not used in wheat flour. The wheat flour is mixed with yeast, oil, sugar, salt and water to make pizza dough.



Cheese

Cheese is made mainly from the milk of dairy cows, however some cheeses come from goats. Milk goes through a series of processes to become cheese. Cheese is aged in cooled storage rooms or warehouses (aging helps give cheese its flavor). Aging times vary for different cheeses. The longer the ripening time, the sharper the cheese's flavor. Fill in the blanks and see the two most popular cheeses in the United States.

___ e _ d a _
 _ o _ z _ e _ l _

Peppers

Peppers grow on small bushy plants. They are usually eaten in their immature green stage, but they are also delicious after they have fully ripened.

Name four ripe pepper colors.



Simply Saucy

Pizza sauce comes from tomatoes. Tomatoes require 75 to 85 days to develop into mature plants with ripe fruits. When tomatoes are ripe, they are carefully packed into boxes and sent to grocery stores. Some tomatoes are sent to canneries where they are processed for sauces or ketchup. Special herbs such as oregano, dill and garlic are added to give pizza sauce its special taste.



Are tomatoes fruits or vegetables?

Pepperoni & Sausage

Pepperoni and sausage both come from hogs. The animals are fed a special blend of ground corn, soybeans, vitamins, feed supplements and minerals. The hogs go to market in five to six months when they weigh 240-250 pounds. The meat from hogs is ground up and special seasonings are added to make sausage, salami, hot dogs, bacon and pepperoni. Pepperoni is America's favorite pizza topping.

The meat from hogs is called _____.



Onions

Onion bulbs grow underground and have long green tops. They may be picked by hand or machine and are cleaned before shipping. Onions are either sold at grocery stores and farmers' markets or sent to processing plants. At processing plants they are diced or processed to become ingredients for foods such as spaghetti, barbecue sauce and pizza. On average, each person in the U.S. eats 18.7 pounds of onions each year.

Why do many people have tears when chopping onions?

Mushrooms

There are close to 2500 types of mushrooms throughout the world, but the U.S. only has about 275 commercial mushroom growers. Mushrooms grow well in caves because they thrive in cool, dark places. They lack chlorophyll, the green substance used by plants to make food so they survive by soaking up nutrients from organic matter.

Why is it important to never eat wild mushrooms without an expert saying they're safe?



Pizza Probability

Pretend you are making pizzas and you have pepperoni, sausage and mushrooms for toppings. How many different pizzas can you make with these toppings? (None of the pizzas can have the same toppings as any of the others.) Fill in the circles until you run out of pizza topping combinations. The first one is done for you.

Diagram showing combinations of toppings on a pizza. One circle is filled with pepperoni, sausage, and mushrooms. There are seven empty circles for other combinations.

Did you know?

Americans eat more pizza during Super Bowl week than any other week of the year.

