Pizza Throwdown

Content Area: **Family and Consumer Science**
Course(s): **Foods 2**
Time Period: **Semester 2**
Length: **3 weeks**
Status: **Published**

Standards - NJCCS/CCSS

CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP6	Demonstrate creativity and innovation.
CRP.K-12.CRP9	Model integrity, ethical leadership and effective management.
CRP.K-12.CRP10	Plan education and career paths aligned to personal goals.
CAEP.9.2.12.C.3	Identify transferable career skills and design alternate career plans.

Enduring Understandings

1. Recipe development taps into our content knowledge, cooking skills and creativity.

2. A well-written recipe engages the cook and leads him through logical steps towards a successful outcome.

3. Collaboration, planning, and hard work lead to creative and outstanding dishes.

Essential Questions

1. What do we learn when we develop and improve our own recipes?

2. Does competition improve our cooking ability?

3. How does sufficient culinary training increase our ability to problem solve?

Knowledge and Skills

- Students will be able to research and develop unique pizza recipes to be prepared for competition.
- Students will be able to formulate work plan, shopping list, and recipe for pizza preparation.
- Students will be able to work effectively as a team under pressure to prepare for competition.
- Students will be able to evaluate results of the competition and the quality of all pizzas.
- Students will be able to complete Throwdown project and final assignments as described in grading rubric

Resources

- Unit Plan
- Just the Facts Food and Kitchen Safety DVD
- Top Chef Masters: Season 1: Episodes 1, 9 and 10
- The Great British Baking Show: Seasons 1 through 4
- Textbook: Discovering Foods
- Julie and Julia DVD
- Kitchen equipment
    - Nasco
    - Hubert
- Google Suite - https://gsuite.google.com/
    - Google forms
    - Google classroom
    - Google slides
- Factile - https://www.playfactile.com/
    - use for review

Transfer Goals

1. Students will be able to create unique recipes through research, recipe development, and teamwork.

2. Students will be able to work under pressure in a food service environment.

Assessments

Assessments

Modifications

Modifications