

Lesson Title:	Homemade Yeast Pizza Crust	Length: 1-4 days	Grade Level: 7-12
Career Cluster and Pathway:	Hospitality & Tourism	Unit of Study: Yeast Breads	Course: Foods
National FCS Standards:			
8.5.4: Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating and holding a variety of foods.			
8.5.10: Prepare breads...using safe handling and professional preparation techniques.			
9.6: Demonstrate food science, dietetics, and nutrition management principles and practices.			
Lesson Objective(s) Demonstrate the action of fermentation using yeast.			
Material Required:	See lab sheet for recipe		
Time Required:	Block- 2 days for 4 activities. 3 days for traditional for all 4 activities		
Essential Question(s) What causes bread products to rise? What is the role of each ingredient in yeast dough?			
Lesson Overview: Preparation of pizza crust			
Introduction	What makes bread rise?		
Pre-assessment	Predict answers for Functions of Ingredients		
Activity 1	Teacher Demo of recipe or Student Lab “Effects of Sugar and Salt on Yeast Growth”		
Activity 2	“Yeast” Baker’s Dozen. www.homebaking.com or The Science of Cooking- “Yeast Air Balloon Activity” http://www.exploratorium.edu/cooking/bread/activity-yeast.html		
Activity 3	“Pizza Favorites-Fleischmann’s Basic Pizza Crust” http://www.youtube.com/watch?v=UYOfPRdEK70		
Activity 4	Deep-dish pizza crust lab- (1 preparation day- top and bake day 2 for 45-50 min. classes.)		
Evaluation/Assessment	Lab evaluation. Functions of Ingredients Sheet.		
Sources	“Effects of Sugar and Salt on Yeast Growth” Food For Today. Glencoe.-experiment 14, 415 TRB. recipe- modified from: <i>Seventeen</i> Teacher Supplement, Deep-Dish Pizza “Now You’re Cooking” 1986		
Additional Notes	Yeast-rise; sugar- food; salt-control yeast growth; flour-structure; water-hydration		