



RICH TASK ACTIVITY **Pittsburgh: Yinz Play!**

This engaging rich task was developed by the Education Department of the Children's Museum of Pittsburgh. Rich tasks are open-ended classroom investigations designed for students working alone or in a group and may be conducted before or after your visit to the Children's Museum to enhance your experience in the Pittsburgh: Yinz Play! exhibit.

This Rich Task complements the exhibit component *Make a Weird Pittsburgh Sandwich* exhibit component of Pittsburgh: Yinz Play!

Jeet Jet? Vegetable Pizza

Have you ever thought about the food you eat?

Suggested Materials

- Ingredients, as detailed below
- Spatula
- Knife
- Paper plates
- Napkins

Task Tools

- Jeet Jet? Vegetable Pizza (see Rich Task Tool Sheet)
- An inquiring mind!

Investigation

- Prepare the recipe as follows:

Ingredients

- 1 pre-made pizza crust, such as Boboli
- 1 (8 ounce) package cream cheese, softened
- 2/3 cup mayonnaise
- 1 package of powdered Ranch dressing
- 1 small onion, finely chopped
- 1 stalk celery, thinly sliced
- 1/2 cup halved and thinly-sliced radishes
- 1 red bell pepper, chopped
- 1 1/2 cups fresh broccoli, chopped
- 1 carrot, grated

Directions

1. Place pre-made pizza crust on a serving dish or platter
2. In a medium-sized mixing bowl, combine cream cheese, mayonnaise and powdered Ranch dressing.
3. Spread this mixture on top of the crust.
4. Arrange the onion, celery, radish, bell pepper, broccoli and carrot on top of the creamed mixture.
5. Cover and let chill. Once chilled, cut it into squares and serve. Serves 15.

Teacher Hints

- Like many of America's favorite foods, pizza is a recipe inspired by an immigrant community. Discuss the role of immigration in developing American cuisine, share stories of family recipes from ethnic backgrounds and encourage students to explore diverse tastes from cultures that settled in Western Pennsylvania.

Questions to think about:

- Have you ever thought about the food that you eat? How does it bring friends and family together? How does it connect you to your community?
- Where did our ingredients come from? Were they produced in another country, in this country, in this region or even from someone's backyard garden? How do you think they got here?
- What food groups are represented in this recipe? How could we adapt the recipe to make it even more nutritious?
- How could you change this recipe to experiment with new flavor combinations?
- How many people does this recipe serve? How do you change the amount of each ingredient to accommodate 10 people, 20 people or the entire class?
- How might you serve more people from the same size recipe? What are other ways to distribute/serve this dish?

Ways to extend your investigation:

- Make a class cookbook including one favorite family recipe from each student. Invite students to illustrate their recipe's page.
- Guessing Game: Sometimes cooking includes surprising ingredients or steps! Ask students to write the recipe for a familiar food just by guessing its ingredients and their quantities and the steps of preparation. Then have them research the real recipe and compare and contrast their results.
- Meal planning requires more than one recipe. Ask students to work together to design a full menu, considering the ingredients for each dish and incorporating each of the food groups for balanced nutrition.
- Food preparation involves more than just chopping, assembling or baking. Discuss safe food handling practices, cleanliness and safety in the kitchen.
- Invite a local chef to visit your classroom. To prepare for the visit, have students write a formal invitation, brainstorm interview questions, interview the chef themselves as a group and then send a thank you note.

Standards

This rich task addresses the following Pennsylvania State Academic Standards:

- 1.3 Reading, Writing, Speaking and Listening. Reading, Analyzing and Interpreting Literature
- 2.2 Mathematics. Computation and Estimation
- 2.3 Mathematics. Measurement and Estimation
- 10.1 Health, Safety and Physical Education. Concepts of Health
- 11.3 Family and Consumer Sciences. Food Science and Nutrition

With some variation, this rich task can also address the following Pennsylvania State Academic Standards:

- 1.4 Reading, Writing, Speaking and Listening. Types of Writing
- 1.8 Reading, Writing, Speaking and Listening. Research
- 4.4 Environment and Ecology. Agriculture and Society
- 6.4 Economics. Economic Interdependence
- 8.2 History. Pennsylvania History
- 13.1 Career Education and Work. Career Awareness and Planning

Explore More – Other Resources

Websites:

www.cookingwithkids.com/
www.educationworld.com/a_lesson/lesson/lesson054.shtml (*Great ideas for incorporating many academic subjects into explorations of food and nutrition*)
<http://kidshealth.org/kid/>
www.mypyramid.gov/KIDS (*U.S. Dept. of Agriculture*)
www.spatulatta.com/

Books:

Good Enough to Eat: A Kids' Guide to Nutrition. Lizzy Rockwell. Collins (2009).
Out of This Kitchen: A History of the Ethnic Groups and Their Foods in the Steel Valley.
Pittsburgh, PA: Daniel A. Karaczun. Publassist (1992)
Pickles to Pittsburgh: The Sequel to Cloudy with a Chance of Meatballs. Judy Barrett.
Atheneum (2009)
Three Rivers Cookbook: The Good Taste of Pittsburgh. Child Health Assoc. of Sewickley.
Sewickley, PA (1973)
Where Does Food Come From? Shelly Rotner and Gary Goss. Millbrook Press (2005).

Tell us what you think!

Please share your results and feedback with us and other educators by sending to:
education@pittsburghkids.org