

Wellington Catholic District School Board
Waterloo Catholic District School Board
Waterloo Region District School Board
Upper Grand District School Board



*Hands on Activities
Live Demonstrations*

REGISTER NOW FOR
Tuesday, March 27, 2018
OR
Wednesday, March 28, 2018

ALL DAY PROGRAM FOR GRADE 

**PRESENTED BY:
GRAND RIVER AGRICULTURAL SOCIETY
At Grand River Raceway, Elora**

Pizza Perfect

Curriculum Connections for Grade 3

There are many suggested curriculum connections for the Pizza Perfect Day. The following are some suggested expectations:

Grade 3: Language:

- Communicate ideas to specific audience and for specific purposes
- Use material other than media to enhance their writing
- Use visual material to enhance their writing

Science & Technology:

- Plan investigations to answer questions and explain the steps involved
- Record observations using graphs, charts and drawings.
- Demonstrate awareness of strength in structures due to shape, layers and bulk

Mathematics:

- Use various estimating strategies to solve problems
- Solve problems related to day-to-day measurement
- Sort, classify and cross-classify items

Social Studies:

- Identify features of urban and rural communities
- Describe the interaction of people and their environment.
- Locate information about the rural community from primary sources

Health and Physical Education:

- Healthy eating practices and healthy bodies
- Safety with food and animals
- Identify food from different cultures

Why Pizza?

Agriculture and food topics fit virtually any component of classroom work. Pizza, arguably a favourite food of all students, typically represents all four food groups identified by Canada's Food Guide to Healthy Eating, and is an excellent topic for a comprehensive study of agriculture, nutrition, food processing, economics, mathematics, science, arts and language - even careers. Pizza Perfect will endeavour to explore all of these subject areas, and more, with an activity-filled all day program designed specifically for Grade 3 students. Enthusiastic and knowledgeable volunteers will assure a positive learning experience. A pizza lunch will be provided for students' lunch.

Consider that a simple pizza crust is made from grain, cheese is a product of our dairy industry, and meats and vegetables contribute to the wide variety of exciting toppings. These products are produced and transformed through a number of interesting processes which students are invited to explore.

The project has four components, each representing a specific aspect of "pizza production". The areas will be identified by colour. Each group will experience all of the four areas, as follows:

Vegetables/ Soils (Green)

Grains (Yellow)

Dairy (Blue)

Meats (Red)

By assigning different areas of the program to designated student groups, greater opportunities

are created for pre and post - visit classroom activities. For example, students could develop their own research plan or set of questions about what they expect to learn. Groups could give presentations to each other back in the classroom about what they learned. This approach allows for greater focus and strengthens the learning experience.

What Kinds of Activities?

Dairy Section:

- explore feed samples and learn about where the feed comes from
- find out how much a cow eats
- see how much milk is produced through a live MILKING DEMONSTRATION
- visit calves on display
- talk with a veterinarian to discover how a dairy animal is examined, and some of the medical tools used.
- nutrition activities and cheese making

Meats Section:

- see a live cow with her calf as well as a sow with her piglets
- find out how much feed and water they consume in a day
- examine the by-products of beef production
- meat alternative pizza using soy crumbles
- learn about the rate of gain of piglets
- SAUSAGE MAKING

Soils and Vegetables Section:

- learn where common vegetables are grown in Ontario
- learn about the components of soil necessary for plants to grow
- TRANSPLANT A SEEDLING and take it home
- learn about growth cycles and plant nutrient requirements.
- visit our greenhouse and do related activities

Grains or Field Crops Section:

- explore some of the machinery used in crop production
- test math skills by examining grain plants and estimating the ratio of stem, to root, to - seed head
- identify and sort grain by colour and use
- take a turn at GRINDING WHEAT INTO FLOUR
- study common food labels for ingredients
- make dough and watch yeast grow.

Back in the classroom, the potential for more pizza-focused learning is even greater. Grade 3 students could start to think about career options, and could discuss the economics of producing pizza, or any of its ingredients for a living. What would be involved in establishing a pizza business where they live? What are the key success factors? How about using their imagination to invent a new topping - perhaps some genetic combination of a mushroom and tomato - mushato - complete with a drawing.

PLEASE REGISTER EARLY!

For more information about **Pizza Perfect**, please visit the website

www.grandriveragsociety.com or contact

The Grand River Agricultural Society 519-846-8879

Email: info@grandriveragsociety.com

We look forward to seeing you there!

Pizza Perfect Registration Form

Fax to: **Grand River Agricultural Society 519-846-1980** (no cover pg required)
 Attention – Dorothy Key

Although this program is available to all Grade 3 classes in Upper Grand District, Wellington Catholic and all of Waterloo Region, space is limited so registration is on a “first come – first serve” basis.

There is no cost to attend the program*(please see attached notice), however **teachers are responsible for booking and funding their own bus transportation to and from the Grand River Raceway, Elora.**

Pizza lunch will be provided for students, teachers, and parent supervisors during the 11:45 - 12:30 break.

Teacher(s) Name *(please provide names of all teachers attending)* _____

School Name _____

School Board _____

Telephone _____ **Fax** _____

Email** _____

****REGISTRATION CONFIRMATION WILL BE EMAILED TO THE ADDRESS STATED ABOVE – PLEASE CHECK YOUR EMAIL FOLDERS! IF YOU DO NOT RECEIVE CONFIRMATION, PLEASE CONTACT US AS YOU MAY NOT BE REGISTERED FOR THE PROGRAM!!**

Please indicate how many students/adults you expect to attend and **circle** your preferred day. Every effort will be made to accommodate your first choice.

Note: Pizza Perfect will start at 9:45 am. *Please Arrive @ 9:30 am*
Activities will end by 2:30 pm.

	Tuesday March 27/18	Wednesday March 28/18
# Students		
# Adults (Parents + Teachers) (no more than 1 adult:6 students)		

Please specify if any of your students have special needs _____
Food allergies CANNOT be accommodated

IMPORTANT REGISTRATION NOTICE:

The Grand River Agricultural Society feels very strongly that everyone, of all ages, should have an appreciation for agriculture and so has been thrilled to provide the Pizza Perfect program to so many students and teachers over the past twelve years. Although the program has been presented with no registration fee to those attending, there are very real costs involved in the program presentation such as supplies and the lunch which is provided.

Recently, we have been experiencing schools cancelling their registrations within two weeks or less of the program dates which means that supplies have already been purchased and the pizza order confirmed for all those that had registered – yet we are not left with enough time to offer the cancelled spot to another school. By having cancellations at such short notice, not only do those on the waiting list not have sufficient time to make arrangements to attend, but supplies and food have been paid for and are wasted.

I would ask that teachers who successfully receive confirmation of their class' registration, please keep this in mind and provide a minimum of two months' notice in the event that you must cancel your participation (by February 1, 2018). If a cancellation is received with less than the required notice and the cancelled spot cannot be filled, the school will receive an invoice to cover the associated costs of their short notice cancellation. In the event of bus cancellations due to inclement weather, schools will NOT be invoiced.

On behalf of the Grand River Agricultural Society, thank you for your understanding in this matter.

*Dorothy Key
Administrator
Grand River Agricultural Society*