Grade: Preschool			Subject:				
Materials:			Technology Needed:				
Various fabrics			N/A				
Big pizza crust color							
Red fabric for pizza sauce							
•		s and sizes for pizza toppings					
• A		ze of the Sun by Jack Prelutsky					
	ooem)	, ,					
Instruction			Guided Practices and Concrete Application:				
Strategies:		I □ Peer	•••				
Direct		teaching/collaboration/	☐ Large group activity ☐ Hands-on				
instru	ction	cooperative learning	☐ Independent activity ☐ Technology integration				
· · · · · · · · · · · · · · · · · · ·	d practice	☐ Visuals/Graphic organizers	☐ Pairing/collaboration ☐ Imitation/Repeat/Mimic				
	ic Seminar	□ PBL	☐ Simulations/Scenarios				
□ Learni	ng Centers	☐ Discussion/Debate	☐ Other (list)				
□ Lectur	_	☐ Modeling	Explain:				
□ Techn	ology	G					
integr							
□ Other							
Standard(s			Differentiation				
P-LC 2: chil	d understan	ds and responds to increasingly	Below Proficiency:				
complex co	mmunicatio	n and language from others	Help put pieces on the pizza				
		all (in order) multiple step					
directions).			Above Proficiency:				
			 Have them put the pieces on the pizza 				
Objective(s			themselves				
		know the order of how a pizza is					
n	nade		Modalities/Learning Preferences (Auditory, Visual, Tactile, Kinesthetic)				
l							
	xonomy Cog	gnitive Level:	Visual – making a huge pizza and see what can be				
Create			put on a pizza				
CI		-	Tactile – making the pizza with different textures				
	/transitions	nt- (grouping(s),	Behavior Expectations- (systems, strategies, procedures				
			 specific to the lesson, rules and expectations, etc.) Students will take turns putting the pizza together 				
Once we are done making the huge pizza, they will go to the toble to draw their pizza.			Students will take turns putting the pizza together Students will let classmates take their turn				
will go to the table to draw their pizza			• Students will let classifiates take their turn				
Minutes		Proced	lures				
	Set-up/Pre	ep:					
2	-	Have all fabrics cut to sizes needed					
	Have poem ready to read						
	Engage: (opening activity/ anticipatory Set – access prior learning / stimulate interest /generate questions,						
	etc.)						
	• V	• Who can tell me what a restaurant is?					
	•	A place you can eat food					
	• V	Who can tell me what a chef is?					
5	•	A person who cook the food in a restaurant					
	• V	We are going to talk about one type	of chef, a chef that makes pizza				
	• V	Who has had pizza?					
	• H	las anyone seen a pizza being made	?				
	A restaurant that makes pizzas is called a pizzeria, can you guys say that with me, pizzeria						
	Explain: (concepts, procedures, vocabulary, etc.)						
1	pizza and then we are going to make a pizza the size of the sun on						
	t	the floor with some materials that I brought					

10	Explore: (independent, concreate practice/application with relevant learning task -connections from to real-life experiences, reflective questions- probing or clarifying questions)					
	Read poem	,,				
	Give steps of making a pizza					
	Give each child a part of the pizza to make					
	Review (wrap up and transition to next activity):					
	 What kinds of toppings can we put on pizza? 					
5	 What order is a pizza made? 					
	Dough, sauce, cheese, toppings, oven, eat					
	Have them draw their representation of a pizza is					
Formativ	e Assessment: (linked to objectives)	Summative Assessment (linked back to objectives)				
U	s monitoring throughout lesson- clarifying s, check- in strategies, etc.	End of lesson:				

- Look at drawings
- Ask them what the order to make a pizza is

If applicable- overall unit, chapter, concept, etc.:

Consideration for Back-up Plan:

Do not have to draw a pizza

Reflection (What went well? What did the students learn? How do you know? What changes would you make?):

This lesson originally began as a sequencing lesson with how to make a pizza but turned out to be more of a sensory lesson with the materials that I had for the giant pizza we were going to make. I was still able to get the students to make the pizza with me, but it took a little longer since they were so into the textures of the materials.

A Pizza the Size of the Sun Jack Prelutsky

I'm making a pizza the size of the sun, a pizza that's sure to weigh more than a ton, a pizza too massive to pick up and toss, a pizza resplendent with oceans of sauce.

I'm topping my pizza with mountains of cheese, with acres of peppers, pimentos, and peas, with mushrooms, tomatoes, and sausage galore, with every last olive they had at the store.

My pizza is sure to be one of a kind, my pizza will leave other pizzas behind, my pizza will be a delectable treat, that all who love pizza are welcome to eat.

The oven is hot, I believe it will take a year and a half for my pizza to bake. I can hardly wait til my pizza is done, my wonderful pizza the size of the sun. Jack Prelutsky