Culinary 1 · Unit 4 Lab · Level 1

Pizza Lab



TODAY'S PLAN

- 👥 Jobs
- ⚠️ Safety
- 👩‍🍳 Steps
- ✅ Check
- 🧽 Clean up + reflect

Get ready

Lab Jobs



Head Chef

I read the card.



Measurer

I measure.



Mixer / Cook

I mix and cook.



Clean-Up Captain

I clean up.

Safety

Be Safe



🧤 Use oven mitts. Hot!

🐾 Claw hand 🐾. Knife down.

👩‍🍳 Lab

Steps 1 of 3



1. 🔥 Oven on: \1.
2. 🟤 Yeast + sugar + warm water.
3. ⏱️ Wait \1 minutes.

👩‍🍳 Lab

Steps 2 of 3



1. 🌾 Add flour, salt, oil.
2. 🪵 Make a circle.
3. 🥧 Put it in the pan.

👩‍🍳 Lab

Steps 3 of 3



1. 🍅 Sauce + cheese.
2. ⏱️ Bake \1 minutes.
3. 🍕 Cool. Cut. Photo!

🎬 Video

Intro to Yeast Bread

Scan to watch

👀 Look for: foamy yeast

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=XxL9RLVgK-0

🃏 Check 1 of 2



Water for yeast is...

Point to the picture!

1️⃣ 🧊 Ice cold

2️⃣ 💧 Warm

✅ Answer · Card 1 of 2



Warm

Warm water wakes up the yeast.

🃏 Check 2 of 2



How hot is the oven?

Point to the picture!

1️⃣ 🔥 450

2️⃣ ❄️ 50

✅ Answer · Card 2 of 2



🔥 **450**

Pizza bakes at 450°F.

Wrap-Up

Clean Up + Reflect



- 🧽 Wash, dry, put away
- 🧻 Wipe the counter
- 📸 Take a photo
- 😀 Fill in my check sheet