Culinary 1 · Unit 4 Lab · Level 2

Pizza Lab



TODAY'S PLAN

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

Get ready

Lab Jobs



Head Chef

Reads each step out loud. Checks the card.



Measurer

Gets and measures each ingredient.



Mixer / Cook

Mixes, cooks, and watches the timer.



Clean-Up Captain

Washes, dries, and wipes as we go.

Safety

Be Safe



🧤 Use dry oven mitts. Pans and racks are hot.

🐾 Use the \1 grip. Walk with the knife point down.

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven to \1. Grease the pie pan.
2. 🟤 Mix yeast, brown sugar, and \1 water. Wait \1 until foamy.
3. 🌾 Stir in the flour, salt, and oil until it makes a \1.
4. 🪵 Flour the counter. Pat or roll the dough into a circle.

👩‍🍳 Lab

Steps 2 of 2



1. 🥧 Put the crust in the pie pan.
2. 🍅 Add sauce, cheese, and toppings.
3. ⏲️ Bake \1 until golden brown.
4. 🍕 Cool \1. Cut. Photo!

🎬 Video

Intro to Yeast Bread

Scan to watch

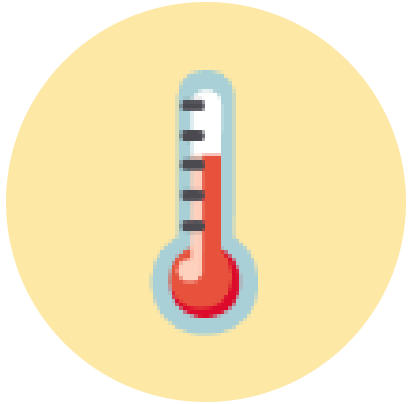
👀 Watch for: foamy yeast

💬 Captions on

▶️ YouTube

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

🃏 Check 1 of 3



How warm should the water be?

Hold up 1, 2, or 3:

1️⃣ 110–120°F

2️⃣ Ice cold

3️⃣ Boiling

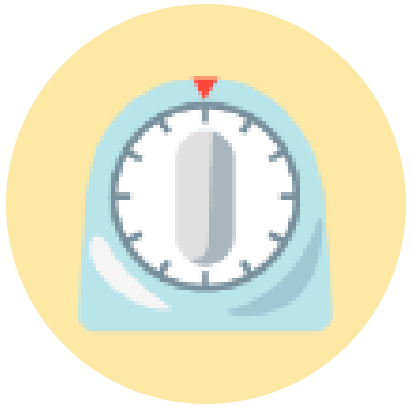
✅ Answer · Card 1 of 3



110–120°F

Too hot kills yeast; too cold and it sleeps.

🃏 Check 2 of 3



When is the pizza done?

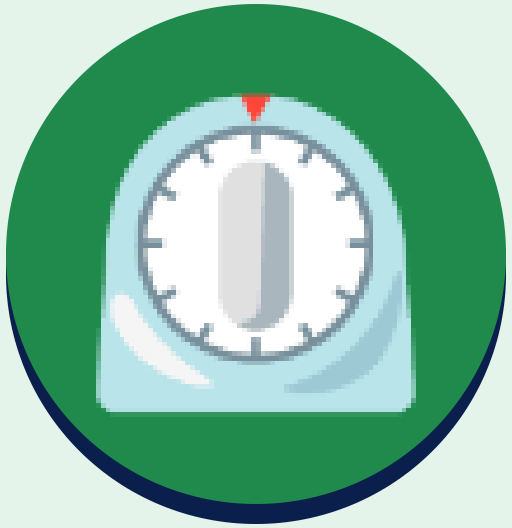
Hold up 1, 2, or 3:

1️⃣ After 2 minutes

2️⃣ Cheese is cold

3️⃣ Crust is golden brown

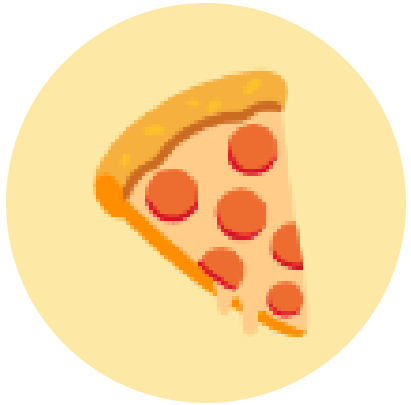
✅ Answer · Card 2 of 3



Crust is golden brown

12–15 minutes until golden.

🃏 Check 3 of 3



Why wait 5 minutes after baking?

Hold up 1, 2, or 3:

1️⃣ So it gets bigger

2️⃣ So it is not too hot to cut and eat

3️⃣ To add more cheese

✅ Answer · Card 3 of 3



So it is not too hot to cut and eat

Her recipe: cool 5 minutes.

Wrap-Up

Clean Up + Reflect



- 🧽 Wash, dry, and put away every tool
- 🧻 Wipe counters, sink, and stove
- 📸 Take your 5 lab photos
- 📝 Fill in the lab reflection