

## Pizza Ag Mag - Vocabulary

**Directions:** Read each item. Choose the word that would best complete the sentence.

1

A farmer will check the wheat or corn \_\_\_\_\_ to be sure it is ready to be eaten.

- A Leaves
- B Soil
- C Kernel
- D Flower

2

\_\_\_\_\_ makes pizza dough rise because it causes fermentation.

- A Yeast
- B Flour
- C Sugar
- D Oil

3

Sometimes, when I want pizza on a Friday night, I tell my mom, "I \_\_\_\_\_ pizza."

- A Hate
- B Crave
- C Dislike
- D Made

4

While we might watch a \_\_\_\_\_ on television, the word also means suitable for a wide, popular market.

- A Acre
- B Fungus
- C Kernel
- D Commercial

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5

Sometimes we refer to someone who acts childish as immature, but when we talk about fruits and vegetables it means \_\_\_\_\_.

- A Not fully grown or ripened.
- B Not open to new ideas.
- C Not good.
- D Not cared for.

6

\_\_\_\_\_ is the green coloring matter in the leaves of plants.

- A Nutrients
- B Chlorophyll
- C Minerals
- D Soil

7

Mushrooms are an example of a \_\_\_\_\_ which lives off the organic matter in soil.

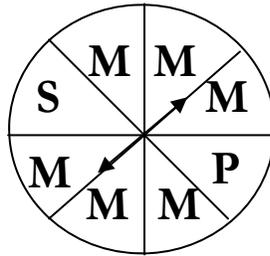
- A Protein
- B Fruit
- C Fungus
- D Mineral

8

\_\_\_\_\_ means that it has the characteristics of living organisms.

- A Processed
- B Chlorophyll
- C Minerals
- D Organic

## Pizza Ag Mag - Math



**Directions:** Use the above graph to answer the following questions.

The pizza above has mushrooms (M), pepperoni (P), and sausage (S) on it. Identify as certain, likely, unlikely, or impossible that the arrow will land on the following:

1. A mushroom \_\_\_\_\_
2. A fruit \_\_\_\_\_
3. A pepperoni \_\_\_\_\_
4. A meat \_\_\_\_\_
5. Using the pizza above, what is the probability that you will choose a slice with mushrooms? \_\_\_\_\_
6. Using the pizza above, what is the probability that you will choose a slice with a meat? \_\_\_\_\_
7. If three mushroom pieces have been eaten, what is the probability of choosing a slice of sausage? \_\_\_\_\_
8. Most of the pizza has been eaten by the time Myrna gets to eat. If there is one piece of each kind of topping left, what is the probability she will choose a piece with mushroom on it? \_\_\_\_\_

## Pizza Ag Mag - Reading Passage

### *Extra Cheese, Please*

From the writings of Cris Peterson

Annabelle is quite a cow. In one year, she produces 40,000 glasses of milk, enough to make cheese for 1,800 pizzas. If your family ate one pizza a day, it would take you nearly five years to eat that many pizzas. To help Annabelle make all that milk, we feed her hay, corn, and soybean meal blended together in a huge giant mixer. All the good things she needs to eat are measured into the machine and tossed like a huge garden salad. Annabelle really likes to eat. She chomps down seven tons of feed in a year, enough to fill your bedroom to the ceiling twice.

Every morning and every night, Annabelle is let into the barn for milking. She likes being milked and happily munches her meal while a machine gently squeezes the milk from her udder. The milk runs through a stainless steel pipe into a cooling tank where it's kept fresh and clean.

Every two days, the milkman backs his tank truck up to the milk house attached to our barn. He pumps the milk into his truck and hauls it to the cheese factory. At the factory, his load of fresh milk is pumped into a storage silo. Then the milk flows through a pasteurizer that heats it to 165 degrees, killing any harmful bacteria.

After the milk cools, the cheesemaker pumps it into a stainless steel vat and adds starter culture. Mechanical paddles that look like robot arms stir the starter evenly through the milk. Then the cheese maker adds rennet to the vat. Rennet thickens the milk. A soft, custard-like curd begins to form. After the curd forms, special knives in the vat cut the curd into thousands of small cubes. The curds are then pumped into a trough-like tub called a finishing table. The curds look like piles of popcorn as workers shovel them into two long mounds. As they rest on the finishing table, the curds knit into a solid mass.

At the factory, workers cut the cheese into large slabs that are fed through another machine called a cheese mill. Blades cut the cheese into small pieces again, and they tumble into a mixer filled with hot water. The cheese finally melts into a big shiny mound that looks more like pizza dough than pizza cheese.

The blocks of melted cheese plop into forms to cool, like loaves of bread ready to be baked. Finally they take a salt brine bath. The bricks of cheese float like overgrown building blocks in a bathtub. This is where the cheese develops its own distinctive, delicious flavor. Finally, the blocks of cheese are cut and wrapped. Boxes of cheese made from Annabelle's milk are shipped to grocery stores and pizza parlors across America.

## Pizza Ag Mag - Reading Passage - Ordering Events

**Directions:** Place the following cheese making processes in the order they occur. Number each stage of the process in the order it occurs.

- \_\_\_\_\_ Blocks of cheese are placed into salt brine.
- \_\_\_\_\_ Milkman backs his truck up to the milk house, pumps the milk into his truck and hauls it to the cheese factory.
- \_\_\_\_\_ Curds form into a solid mass.
- \_\_\_\_\_ In the morning, the cows are let into the barn for milking.
- \_\_\_\_\_ Cheese is shipped to grocery stores and pizza parlors.
- \_\_\_\_\_ At the factory, the milk is pumped into a storage silo and then flows into a pasteurizer that kills harmful bacteria.
- \_\_\_\_\_ Cheese is put into a cheese mill and then into a mixer with hot water.
- \_\_\_\_\_ The cheese maker adds starter culture and rennet.
- \_\_\_\_\_ Blocks of cheese are cut and wrapped.
- \_\_\_\_\_ Milk is stored in a cooling tank for the milkman to pick up.
- \_\_\_\_\_ Curd forms and special knives cut the curd.



### Extended Response

What are your favorite toppings on pizza? Why? Be sure to support your answer with prior knowledge and experience.