

Pizza World BUS TOUR

You are training for a position in your new pizza business! Top employees will be recognized! -As a future employee, register to catch the tour bus to take the trip and compete in activities, experiencing where your favorite pizza started and all the stops along the way.

Name, _____ email _____

Address _____



-Win awards such as medallions, tee shirts and gift cards for your favorite pizza. (Prizes awarded monthly and mailed to winners) if there are at least 5 entries. Winners and sponsors will be recognized on the website.

Bus Stop Training Stations:

It is important for all the pizza business employees to understand what goes into a successful pizza enterprise.

The tour is designed to test your understanding and help select managers for our new business.

Unless you are given specific tour stops, select those of most interest to you.

The first assignment, you need paper and pencil to take notes as you read instructions.

The first portion of your assignment is to answer the questions. Use email to e1935w@aol.com or other means of communications to the teacher.

- **Growing**
- **Soil Management**
- **Food Science**
- **Business-Marketing**
- **Jobs**

Growing

1. What is your favorite plant ingredient (vegetable, fruit or grain) on your pizza? Explain how it is planted, grown and harvested and the area of the world where it is produced.
2. What is your favorite pizza meat ingredient and explain what kind of feed is used and how the animal is cared for on the farm.
3. What plants do your farm animals depend on and how is the plant converted to feed?

Food Science

1. Explain how your favorite ingredient (meat and vegetables) produced on the farm or garden are processed and end up on your pizza?
2. Explain the process/journey of milk to a cheese pizza?
3. As a team or family, experiment with taste combinations and do some surveying to create a "new pizza" that you think would be best for your new pizza business.
4. Describe how health and food security will be incorporated into your pizza world business.
5. Describe the nutrient/vitamin/protein content in a slice of your pizza.
6. Describe the extent of exercise to burn off the calories in one slice of your pizza.

Soil Management

1. What percent of the Earth's surface is used to grow most of our food?
2. How should farmers or gardeners take care of soil used to grow pizza ingredients?
3. Explain how soils and climate in your area are key to the crops grown for food and feed.
4. Explain how the soil plays a part in growing one of your favorite pizza ingredients.

If you have a Plexiglas plant/root observation box, carry out a two week experiment in comparing growth of plants in topsoil vs sand. Take photos and keep journal notes and submit your results in next month's assignment report.

Business-Marketing

1. Is farming a business? Explain
2. As you study all the areas of business in the pizza world-from soil to slice of pizza, what would be your favorite job in promoting sales?
3. How will you promote your business with your newly created pizza?
4. Create a name and logo that will get public attention to help you make a profit in your business.
5. Explain what kind of profit you would need and why.
6. What kind of pizza box would be environmentally safe? Explain
7. What could you do to promote health and reduce food waste?
8. Explain how you would promote recycling so you could give visibility to your business.

Jobs

Select your favorite

As you consider all the jobs available in our new "pizza world business," which would you prefer? And explain why and what kind of education you would need for the position you chose.

Farmer specializing in:-hogs, dairy cows-beef cows-chickens-crops

Veterinarian

Gardener-horticulturist -fruit-vegetables

Soil and crop scientist to ensure healthy food and reduce waste

Cheese specialist

Chef

Restaurant manager

Restaurant waiter

Trucker in transportation business

Environmental scientist for recycling

Business manager