During Term 3, Grade 3/4 students focussed on writing PROCEDURES. First they looked at some different types of procedures to find out more about their features.

After becoming very familiar with recipes, the grade 3/4s were asked to create their own recipe for a pizza. They had to be very specific because after making their recipes, they would be published as a book for the school library!
Hadisa’s DELICIOUS Margherita Pizza!

Ingredients:
- 1 pita pocket
- 1 tablespoon of tomato paste
- 1/4 cup of cheese
- 20gms of halal salami

Equipment:
- 1 plate
- 1 saucepan
- 1 measuring cup
- 1 set of scales
- 1 tray
- 1 chopping board
- 1 sharp knife
- 1 pizza cutter

Method:
1. Preheat oven to 220°C.
2. Place the pita pocket on a chopping board.
3. Spread the tomato paste all over the top of the pita pocket using a knife.
4. Next add your grated cheese and then place 20gms of halal salami.
5. Lastly lay your pizza on a tray and leave it in the oven for 10 minutes.
6. Enjoy the pizza!

Best Pizza You Will Ever Taste!!
Your Lips Will Explode When You Taste It!!

Ingredients:
- 1 pita pocket
- 20gms cheese
- 1 heaped spoon BBQ sauce
- 1 slice of mozzarella cheese
- 1 piece of pineapple

Equipment:
- 1 plate
- 1 saucepan
- 1 measuring cup
- 1 set of scales
- 1 tray
- 1 knife
- 1 chopping board
- 1 sharp knife
- 1 pizza cutter

Method:
1. Preheat the oven to 180 Degrees Celsius.
2. Place the pita pocket on the chopping board.
3. Spread the tomato paste in the top of the pita pocket using a metal spoon.
4. Spread the cheese all over on the tomato paste.
5. Then cut up the salami and put it on the pizza.
6. Next place the chopped pineapple on the pizza.
7. Last you need to get your pizza and put it on the tray. Put it in the oven for 15 minutes or until it is golden brown.
8. When cooked then brush your BBQ sauce on top.

Enjoy your delicious pizza!