

## **Gnocchi Project**

### **Lesson Plan**

**Teacher:** St George

**School:** CALC SS

**Title of Activity:** Gnocchi Project

**Unit:**

**Class or Grade Level:** 9

**Subject:** TIJ10 Exploring Technologies

**Time Allotment:** Min. 2 x 72 minute periods, possibly 3 periods

**Objectives:** Research Sauces on the internet.

Research Gnocchi and understand its place within the pasta family.

**Materials/ Resources:**

- How to make Gnocchi Video from MonkeySee.com
- Computer access and or cookbooks
- Stove top
- Sauce Pot and Frying Pan
- Paring knife
- Potato Ricer
- Ingredients for sauces, specific to individual recipes.

**Ontario Curriculum Standards:**

- B1.4 use a variety of sources to research technological solutions to specific problems or challenges (e.g., the Internet, reference books, journals or magazines, experts);
- B1.5 demonstrate the ability to work cooperatively in a group environment to solve problems (e.g., share tools, tasks, materials, and resources);
- B2.2 make accurate measurements using a variety of tools (e.g., ruler, scale, tape measure, caliper, micrometer, thermometer, measuring cup), in metric or imperial units, as appropriate;
- D1.1 use appropriate personal protective equipment (e.g., gloves, safety glasses or goggles, hard-hat, hearing protection, respirator mask);
- D1.2 use the safety features of tools and equipment (e.g., bandsaw guard, stock guides, tire balancer cover) appropriately;

- D1.3 follow proper shop practices, which help protect the safety of workers (e.g., keep work area clean and organized, avoid horseplay);

**Procedures:**

- After an introduction to sauces, pasta and gnocchi, students will research a sauce they want to prepare and then prepare a shopping list for the teacher.
- Students will cook the potatoes and rice them to make gnocchi
- Students will make fresh gnocchi pasta
- Students will prepare their sauce for the gnocchi
- Students will taste and evaluate their finished product.

**Assessment:**

- Gnocchi Project Rubric.

**Extension:**

- Students will learn about seasoning and adjusting the seasoning in sauces going forward. Students can try other sauces in the project and see how they complement the pasta.
- Students can cost out their project and fit it into a mock budget.