



Pizza Box Solar Oven

Objectives: As a result of this lesson, students will understand how radiation from the sun can be harnessed and used as energy to do work such as cook food.

The pizza box solar oven can reach temperatures of 275 degrees Fahrenheit, hot enough to cook food and to kill germs in water. A general rule for cooking in a solar oven is to get the food in early and don't worry about overcooking. Solar cookers can be used for six months of the year in northern climates and year-round in tropical locations. Expect the cooking time to take about twice as long as conventional methods and allow one half hour for preheating. You may want to try making s'mores (graham crackers with melted marshmallows and chocolate) or English muffin pizzas, or something that you can eat even when it's raw!

This kit includes:

- Aluminum foil
- Ruler
- Black construction paper
- Scissors
- Scotch tape
- Glue sticks
- Sharpies
- Pencils
- Thumbtacks
- Clear transparencies
- Thermometer (optional)

You will need to provide pizza boxes for this activity. Some pizza restaurants will donate boxes to you as a means of advertisement.



*All materials used during this lesson must be replenished before returned.

