PIZZA MAKER HONOUR WORKSHEET



NAME:

LEVEL:

CLUB:

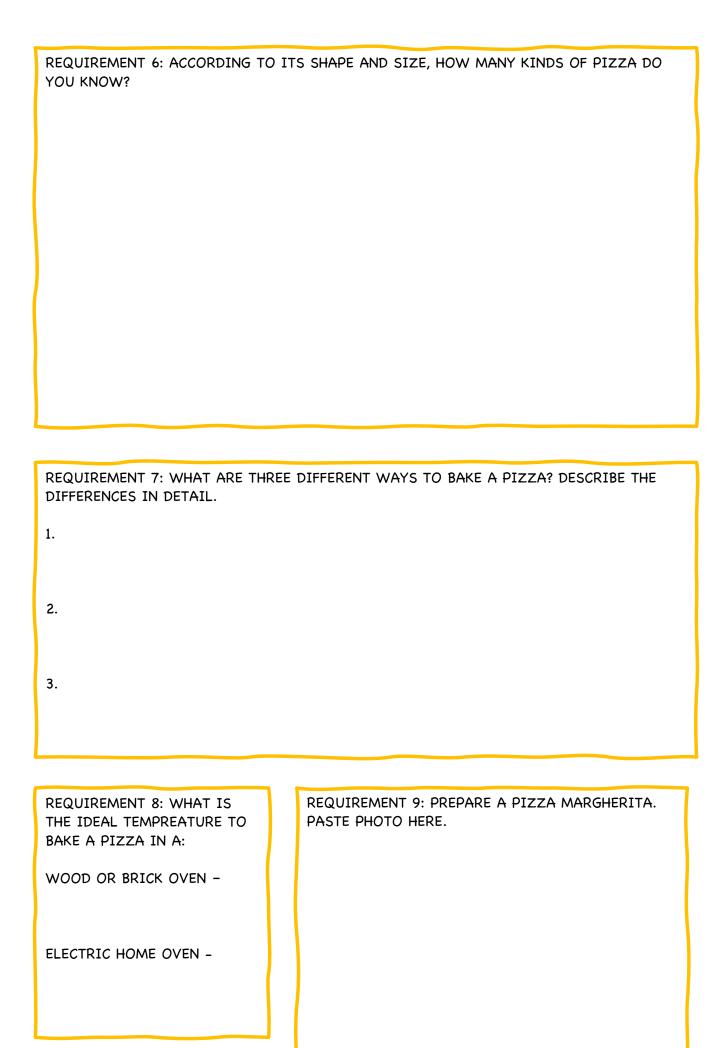
CONFERENCE:

REQUIREMENT 1: BRIEFLY RESEARCH THE HISTORY OF PIZZA.

| REQUIREMENT 2: LIST THE BASIC INGREDIENTS FOR PIZZA DOUGH. 1. 2. 3. 4. 5. | | |
|--------------------------------------------------------------------------------|----|--|
| 2.3.4.5. | | |
| 3.4.5. | 1. | |
| 4.5. | 2. | |
| 5. | 3. | |
| | 4. | |
| 6. | | |
| | 6. | |

REQUIREMENT 3: FIND OUT AT LEAST ONE BIBLICAL TEXT ABOUT EACH SINGLE INGREDIENT.

| REQUIREMENT 3 [CONTINUED]: EXPLAIN A SYMBOLIC MEANING. | T LEAS | ST FOUR OF THESE BIBLE TEXTS AND THEIR |
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| 1. | | |
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| 2. | | |
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| 3. | | |
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| 4. | | |
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| REQUIREMENT 4: DESCRIBE THE LEAVENING PROCESS. | | REQUIREMENT 5: WHAT IS THE DIFFERENCE BETWEEN NEAPOLITAN |
| | | STYLE PIZZA AND ROMAN STYLE PIZZA? |
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Click the bar below for a sample recipe of the Pizza Margherita: