

# 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.
- 6.

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

REQUIREMENT 3 [CONTINUED]: EXPLAIN AT LEAST FOUR OF THESE BIBLE TEXTS AND THEIR SYMBOLIC MEANING.

1.

2.

3.

4.

REQUIREMENT 4: DESCRIBE THE LEAVENING PROCESS.

REQUIREMENT 5: WHAT IS THE DIFFERENCE BETWEEN NEAPOLITAN STYLE PIZZA AND ROMAN STYLE PIZZA?

REQUIREMENT 6: ACCORDING TO ITS SHAPE AND SIZE, HOW MANY KINDS OF PIZZA DO YOU KNOW?

REQUIREMENT 7: WHAT ARE THREE DIFFERENT WAYS TO BAKE A PIZZA? DESCRIBE THE DIFFERENCES IN DETAIL.

1.

2.

3.

REQUIREMENT 8: WHAT IS THE IDEAL TEMPREATURE TO BAKE A PIZZA IN A:

WOOD OR BRICK OVEN -

ELECTRIC HOME OVEN -

REQUIREMENT 9: PREPARE A PIZZA MARGHERITA. PASTE PHOTO HERE.

Click the bar below for a sample recipe of the Pizza Margherita: