Pizza Maker

1. Do a short research on the history of pizza.
   Date completed ________________________________

2. Make a list of the basic ingredients for the pizza dough.

3. Find out at least one biblical text about each single ingredient. Explain at least 4 of these texts and their symbolic meaning.

4. Describe the leavening process.
5. What is the difference between Neapolitan style pizza and Roman style pizza?

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6. According to its shape and size, how many kinds of pizza do you know?

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7. What are three different ways to bake a pizza. Describe the differences in detail.
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      ______________________________________________________
      ______________________________________________________

   2. ______________________________________________________
      ______________________________________________________
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   3. ______________________________________________________
      ______________________________________________________
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8. What is the ideal temperature if you use a wood oven to cook pizza? What is the ideal temperature if you use an electric oven?

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    Date completed __________________________________________