



**Subject:** Grade 9 English: Home Language  
**Topic:** Comprehension 1: The origin of pizza  
**Total:** 35 Marks

**Name:** \_\_\_\_\_  
**Date:** \_\_\_\_\_

**This text refers to question: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10**

Pizza Perfect - Peggy Trowbridge Filippone

1. "Pizza" is actually modern Italian for "pie". The origin of the term is murky, but is said to be derived from an Old Italian word meaning "a point," which later evolved to the Italian word "pizzicare", meaning "to pinch or pluck." A Neapolitan dialect of the word first shows up in print in 1000 A.D. in the form of "picea" or "piza", assumedly referring to the way the hot pie is plucked from the oven.

2. Early forms of pizza were most likely what we call focaccia today. The tomato did not reach Italy until the 16th century, hence no tomato sauce for the pie we know as pizza. The addition of mozzarella cheese (initially made from buffalo milk) did not come about until the 19th century. The standard tomato, basil, and mozzarella pizza is first credited to Raffaele Esposito of the Pizzeria di Pietro, who dedicated the creation to Queen Margherita in 1889. The colours nicely coincided with the colours of the Italian flag.

3. Italian immigrants brought pizza to the United States, but it was mostly confined to small areas of the Northeast. Once in America, the pizza stretched out to 18 inches in diameter or more. The first pizzeria opened in New York City at 53-1/2 Spring Street. Yet, pizza did not really gain popularity outside the Northeast, until World War II servicemen returned from their tours in Italy with a hankering for the pizza they enjoyed in Naples.

4. Pizza is described as a flat pie made from yeast dough topped with various cheeses, vegetables, meats, seasonings, and other ingredients. Nowadays, you will find many variations, including dessert pizzas. The topping of choice by the majority is pepperoni, followed by Italian sausage and mushrooms. Anchovies are a hotly debated topping; you either love them or hate them.

5. The Neapolitans take their pizza very seriously. Purists, like the famous pizzeria "Da Michele" in Via C. Sersale (founded 1870), consider there to be only two true pizzas — the Marinara and the Margherita — and that is all they serve. These two "pure" pizzas are the ones preferred by many Italians today.

6. The Marinara is the older of the two and has a topping of tomato, oregano, garlic and extra virgin olive oil. It is named "Marinara", not because it has seafood on it (it doesn't), but because it was the food prepared by "la marinara", the seaman's wife, for her seafaring husband when he returned from fishing trips in the Bay of Naples.

7. The pizza bases in Naples are soft and pliable. In Rome they prefer a thin and crispy base. Another popular form of pizza in Italy is "pizza al taglio" which is pizza baked in rectangular trays with a wide variety of toppings and sold by weight. In December 2009, the pizza napoletana was granted Traditional Speciality Guaranteed status by the European Union.

**Question 1: Text Input**

3 marks

Refer to paragraph three.

Military men returned to America from Italy and found that they were craving pizza. From which Italian city did they return?

**This image refers to question: 2**



**Question 2: Text Input**

3 marks

Refer to paragraph four.

Name a pizza type that shows just how varied pizza toppings have become.

Use one word only.

**This image refers to question: 3**



**Question 3: Multiple Choice**

4 marks

Refer to paragraph six.

What would purists prefer on their pizza?

- |          |                         |
|----------|-------------------------|
| <b>A</b> | Lots of toppings.       |
| <b>B</b> | Only meat as a topping. |
| <b>C</b> | Minimal toppings.       |
| <b>D</b> | No herbs on the pizza.  |
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**Question 4: Multiple Choice**

4 marks

Refer to paragraph two.

Why did Raffaele Esposito choose basil, mozzarella and tomato as his pizza toppings for the queen?

- |          |   |
|----------|---|
| <b>A</b> | To celebrate the herb, basil.                   |
| <b>B</b> | It matched the colours of the Italian flag.     |
| <b>C</b> | There were no other ingredients available then. |
| <b>D</b> | The queen loved basil.                          |
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**Question 5: Multiple Choice**

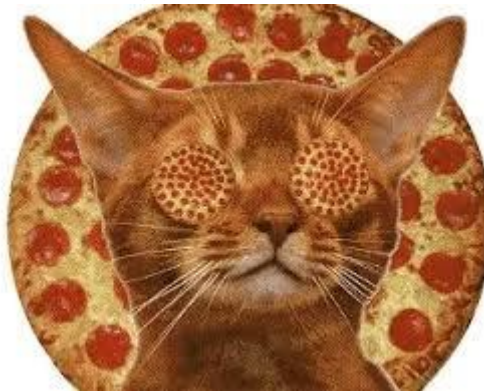
4 marks

Refer to paragraph five.

Which pizza would be regarded as a 'pure' pizza?

- |          |            |
|----------|------------|
| <b>A</b> | Regina     |
| <b>B</b> | Carribbean |
| <b>C</b> | Margherita |
| <b>D</b> | Avolena    |
- 

**This image refers to question: 6**



**Question 6: Please Fill In The Blanks**

6 marks

Refer to paragraph four.

In order of popularity, list the toppings enjoyed by the majority of society today: (1) , (2) and (3) .

Possible Answers: Seafood | Italian sausage | Basil | Pepperoni | Mushrooms

<b>1</b>	
<b>3</b>	

<b>2</b>	
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**Question 7: Please Fill In The Blanks**

4 marks

Refer to paragraph five.

Da Michele Pizzeria would only serve (1) and (2) pizza.

Answer in alphabetical order.

Possible Answers: Pepperoni | Marinara | Regina | Seafood | Margherita

<b>1</b>	
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<b>2</b>	
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**Question 8: True/False**

2 marks

Refer to paragraph one.

It is very obvious from where the name '**pizza**' was created.

<b>TRUE</b>
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<b>FALSE</b>
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**Question 9: Text Input**

3 marks

Refer to paragraph two.

Which pizza was named after a queen?

Write only one word as your answer.

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**This image refers to question: 10**



**Question 10: True/False**

2 marks

Refer to paragraph three.

Citizens of the United States travelled to Italy to discover pizza.

**TRUE**

**FALSE**

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**Total: 35 Marks**