

## Australian wins at World Pizza Championship

15<sup>th</sup> April, 2014



An Australian chef has been crowned pizza king at the World Pizza Championship in Parma, Italy. Pizza maker Johnny Di Francesco, who runs an Italian pizzeria in

Melbourne, Australia, scooped the award in the traditional Neapolitan pizza category. He fended off dozens of rivals from Italy and all over the world. Italians who might be shocked at the thought of an Australian (or indeed any non-Italian) winning the prize can take heart from the fact that Mr Di Francesco has firm roots in Italy. His family is from Naples, home of the legendary Neapolitan, and he trained at the city's prestigious culinary school, the Associazione Verace Pizza Napoletana.

The World Pizza Championship is an annual event held to determine the world's best pizza makers and artists. It began in 1991 and now attracts over 600 entrants. Pizzas are judged by discerning international experts, who look at preparation, taste, bake and presentation. There are also awards for the fastest pizza maker, freestyle acrobatics and the largest dough stretch. The judges at this year's contest restored Italian pride by announcing the winner of the best classic pizza was master chef Giulio Scialpi from the city of Bari, in south-east Italy. Mr Scialpi said it was the pinnacle of his career and had "craved" the prize since first entering the championship in 2000.

Sources: *Radio NZ / The Local.it / Wikipedia.org*

## Writing

Compare and contrast pizza and pasta. Which is best? Why?

## Chat

Talk about these words from the article.

*chef / king / championship / traditional / rivals / shocked / take heart / prestigious / event / pizza makers / judges / experts / preparation / taste / acrobatics / dough*

## True / False

- The World Pizza Championships were held in Melbourne, Australia. T / F
- The Australian winner is a chef at one of Australia's leading hotels. T / F
- The Aussie chef won the award in the best Neapolitan pizza category. T / F
- The chef's family is from the home of the Neapolitan pizza. T / F
- The World Pizza Championship is over a century old. T / F
- Over 600 chefs entered the contest. T / F
- There is an award for who can stretch dough the longest. T / F
- The winner in the classic pizza category is from Rome. T / F

## Synonym Match

- |                    |                    |
|--------------------|--------------------|
| 1. runs            | a. won             |
| 2. scooped         | b. be comforted by |
| 3. take heart from | c. draws           |
| 4. prestigious     | d. yearly          |
| 5. culinary        | e. owns            |
| 6. annual          | f. honour          |
| 7. attracts        | g. cooking         |
| 8. discerning      | h. high point      |
| 9. pride           | i. respected       |
| 10. pinnacle       | j. sophisticated   |

## Discussion – Student A

- Why is pizza so popular throughout the world?
- Is it good an Australian beat many Italians for this prize?
- How difficult do you think it is to make a great pizza?
- What is a great pizza?
- How important is pizza in your life?
- Is pizza the best food from Italy?
- How good or bad is pizza for you?
- Would you like to study the art of pizza making?

## Phrase Match

- |   |                          |
|---|--------------------------|
| 1. scooped                              | a. world's best          |
| 2. He fended                            | b. from the fact         |
| 3. take heart                           | c. event                 |
| 4. home of the                          | d. of his career         |
| 5. he trained at the city's prestigious | e. off dozens of rivals  |
| 6. an annual                            | f. international experts |
| 7. determine the                        | g. culinary school       |
| 8. discerning                           | h. stretch               |
| 9. the largest dough                    | i. the award             |
| 10. it was the pinnacle                 | j. legendary Neapolitan  |

## Discussion – Student B

- What are the three most important things for a pizza to have?
- Do you think you would be a good pizza judge?
- What's the worst pizza you've eaten?
- What's your fave pizza restaurant, and why?
- What do you think of frozen or microwave pizza?
- What food do you get a craving for?
- What kind of pizza toppings do you think are not good?
- What questions would you like to ask the winner?

## Spelling

- woncrde pizza king
- the traditional Neapolitan pizza cgerytao
- He fended off nedosz of rivals
- shocked at the httuhog
- home of the ardlgyeen Neapolitan
- the city's sepggiurosit culinary school
- an lunaan event
- erteinemd the world's best pizza makers
- judged by snekdirng international experts
- the largest hdoug stretch
- it was the enlancip of his career
- vedacr the prize

### Answers – Synonym Match

1. e	2. a	3. b	4. i	5. g
6. d	7. c	8. j	9. f	10. h

## Role Play

### Role A – The crust

You think the crust is the most important part of a pizza. Tell the others three reasons why. Tell them things that are not so important about their things. Also, tell the others which is the least important of these (and why): the thickness, the tomato base or the toppings.

### Role B – The thickness

You think the thickness is the most important part of a pizza. Tell the others three reasons why. Tell them things that are not so important about their things. Also, tell the others which is the least important of these (and why): the crust, the tomato base or the toppings.

### Role C – The tomato base

You think the tomato base is the most important part of a pizza. Tell the others three reasons why. Tell them things that are not so important about their things. Also, tell the others which is the least important of these (and why): the thickness, the crust or the toppings.

### Role D – The toppings

You think the toppings are the most important part of a pizza. Tell the others three reasons why. Tell them things that are not so important about their things. Also, tell the others which is the least important of these (and why): the thickness, the tomato base or the crust.

## Speaking – Pizza toppings

Rank these with your partner. Put the best pizza toppings at the top. Change partners often and share your rankings.

- |               |                    |
|---------------|--------------------|
| • anchovies   | • olives           |
| • onions      | • jalapeno peppers |
| • pineapple   | • sweet corn       |
| • feta cheese | • salami           |

### Answers – True False

a	F	b	F	c	T	d	T	e	F	f	T	g	T	h	F
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Answers to Phrase Match and Spelling are in the text.