

- The word 'Pizza' was first documented in the year 997 in Gaeta in Italy.
- Street vendors in Naples sold flatbreads with topping for many years.
- Baker Raffaele Esposito from Naples is said to be the father of modern 'Pizza'.
- The legend says that Raffaele was called to make some pizza for the visit of King Umberto and Queen Margherita of Italy in the late 1889.
- Raffaele made a special pizza with white cheese, green basil and red tomato to represent the colours of the Italian flag and named the pizza 'Pizza Margherita' in the queen's honour.
- Today there are various pizza toppings. Traditional pizza toppings include Margherita, Quattro Stagioni, Marinara, Funghi and Capricciosa among others.

## Ingredients to make a 12-inch (30cm) Pizza dough.

2 ½ teaspoons active dry yeast

½ cup (125 ml) water (95 to 110 F)

½ teaspoon sugar

½ teaspoon salt

1 tablespoon vegetable/olive oil

1 ½ cups (200 g ) all-purpose flour (approximately)

( <https://www.thespruceeats.com/12-inch-pizza-crust-427787>)

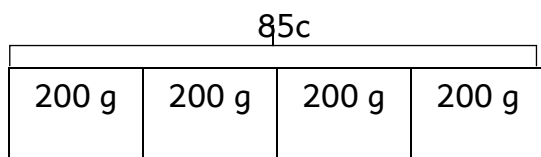
### *Let's cost the 'pizza' dough!*

Item	Mass (Weight)	*Price	Cost
Flour	800 grams	€0.85	<b>21c</b>
Yeast	55 grams (5 packets of 11 g each)	€1.15	<b>23c</b>

*\*Prices of ingredients can be obtained from local online supermarkets.*

### Cost of 'pizza' dough

1. **200 grams flour** @ 85c per 800 grams.



$$85c \div 4 = 21 \frac{1}{4} \text{ (21c to the nearest cent)}$$

2. **2 ½ table yeast** (approximately 11 g or 1 packet) @ €1.15 per 55 grams.

$$€1.15 \div 5 = \mathbf{23c}$$

**Total for a 12-inch-Pizza dough**

$$\mathbf{21c + 23c = 54c}$$

Create a Pizza with your favourite toppings and name it.

List and calculate the cost of each ingredient.

Calculate the total cost of your pizza.

Item	Mass (Weight)	*Price	Calculated Cost
Flour			
Yeast			
Tomato Sauce (bottle)			
Mozzarella/other cheese			
<b>Total Cost</b>			

*\*Prices of ingredients can be obtained from local online supermarkets.*

If someone else in your family created another 'Pizza', what is the difference in price and why?

### Fun Facts about Pizza

- **The word 'Pizza'.**

Pizza comes from the Latin root word Picea which means the blackening of crust by fire.

- **Pizzerias**

17% of all restaurants in the world are Pizzerias.

36% of all the pizza orders want pepperoni topping.

The average pizzeria uses roughly 55 pizza boxes per day.

- **Largest Pizza**

According to the Guinness Book of Records, the largest recorded pizza ever baked was 37.4m in diameter and made at Norwood Hypermarket, Norwood, South Africa, on 8 December 1990. It weighed over 20173 kg, and was topped with 2923.4kg of sauce, 4252.4kg of cheese and 1082.7kg of pepperoni. It was eventually cut into 94,248 slices!

- **Fastest Pizza**

The world's fastest pizza maker can make 14 pizza in 2 minutes and 35 seconds.

- **You can order pizza from space.**

Pizza Hut became the first restaurant to deliver a pizza to space when it rocketed a pizza to astronaut Yuri Usachov at the International Space Station in 2001. The pizza was topped with extra spices (since taste buds are dulled in space) and salami, so it wouldn't mould. Pizza Hut paid the Russians \$1 million to transport the pizza and then made a commercial out of it.