

**Learning Objectives:**

**Students will practise:**

* **Discussing the process of making a pizza**
* **Food vocabulary**
* **Italy and Italian life.**

**Materials:**

* **PowerPoint presentation.**
* **One video, 3’15” (YouTube link embedded in the presentation).**

**Suitable for:**

* **Intermediate students and above. Also possible for higher A2 students.**
* **All ages.**

**Sensitive vocabulary / pictures / ideas:**

* **None.**

A screenshot of a menu

Description automatically generatedA screenshot of a website

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**A screenshot of a computer

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**Click for questions to appear. Watch the video again. Which was THEIR favourite pizza? Why?Man: beard, tattoos, apron, backwards cap, friendly, in his 30s, has an accent. Point: to review take-away pizzas, from the opinion of a professional Italian chef. Presentation: friendly, chatty, informal, but knew his subject.**

**His favourite two were ‘Sbarro’ and Domino’s.**

**He had several likes and dislikes, including: Likes – less sugar, better quality ingredients, better cooking technique. Dislikes – burnt base, mayonnaise with pizza, too soft base, not enough tomato sauce, too soupy, too tight, too doughy.**