

Pizza American-style (Printed Version)

Multiple Choice

Identify the choice that best completes the statement or answers the question.

Pizza American-style

Italy may have developed the first modern pizza about 200 years ago. Today, the United States produces more varieties of pizza than Italy does. The standard pizza is the traditional Italian-style, which has a thin crust covered with tomatoes and cheese. But many cities also have their own special pizzas.

New York-style pizza has a much wider and thinner crust compared to Italian pizza. Its ingredients are usually limited to tomato and cheese. Any extra toppings are baked into the cheese. It is a common "street snack" and is usually folded to make it easier to eat while standing. Then there is Chicago's "deep dish" pizza, which is famous for being thick and heavy. Some may be as much as three centimeters deep. The ingredients usually include large amounts of meat, cheese, and vegetables. With this kind of pizza, one slice is a whole meal!

And finally, there is California-style pizza. It is a very light pizza with a thin crust covered with mostly fresh ingredients and good cheeses. The true California pizza is cooked using a wood fire. It often has non-traditional toppings like scrambled eggs, baby vegetables, and even flowers! Some recent combinations include pear and gorgonzola (a kind of cheese), and chicken with white garlic sauce.

- _____ 1. What is the main purpose of the passage?
- It describes the history of pizza in the U.S.
 - It explains why so many Americans love pizza.
 - It compares Italian pizza with American pizza.
 - It describes the various types of pizza available in the U.S.
- _____ 2. A "street snack" is a food that _____.
- has many ingredients
 - is thick and heavy
 - is easy to carry
 - takes a long time to cook
- _____ 3. In which city is pizza most popular?
- New York
 - Chicago
 - California
 - Not mentioned
- _____ 4. The pizza most likely to have beans and peanut sauce as toppings would be the _____.
- Italian pizza
 - New York pizza
 - Chicago pizza
 - California pizza
- _____ 5. In sentence 4 of paragraph 3, the word *it* refers to _____.
- the wood fire
 - the thin crust
 - California pizza
 - fine cheese

- _____ 6. If you were very hungry, which pizza is most likely to make you full?
- a. Chicago pizza
 - b. New York pizza
 - c. Italian pizza
 - d. California pizza

True/False

Indicate whether the statement is true or false.

Refer to "Pizza American-style" to answer the questions.

- _____ 7. The most traditional pizza comes from Italy.
- _____ 8. The word *limited* in the second sentence of paragraph 2 means "kept".
- _____ 9. In the last sentence of paragraph 2, the phrase *one slice is a whole meal* means they will only serve you one piece.
- _____ 10. Chicago's deep dish pizza is cooked using a wood fire.