



II. Reading Comprehension (3 points)

HOW TO MAKE PIZZA LIKE A NEAPOLITAN MASTER

Answer the questions below using complete sentences. Each question is worth 0.5 points with a total of 3 points. Up to 0.3 points might be deducted from the total mark for lack of intelligibility in the answers provided. You may use fragments from the text unless specified not to do so.

1.

Naples's football team is mentioned in order to compare the passion families from Naples have to guard pizza recipes with the love Naples's citizens have for their football team.

2.

Soon the creation became a staple of the city's cuisine (line 22).

3.

Something that is not considered authentic/original/

An imitation / a bad copy

4.

The Association controls/ They control the ingredients that are put on the pizzas and how they must be cooked.

(among others)

5.

San Marzano tomatoes (which grow on the volcanic plains of Mount Vesuvius) and either fior di latte (made from cow's milk) or mozzarella di bufala (made from the milk of the water buffalo that live in the Campania and Lazio regions).

NB. Information between brackets is optional.

6.

Only an experienced cook / pizzaiolo knows when a pizza is cooked to perfection / the cooking point of a pizza / when a pizza must be taken out of the oven to avoid it being burnt.

(among others)