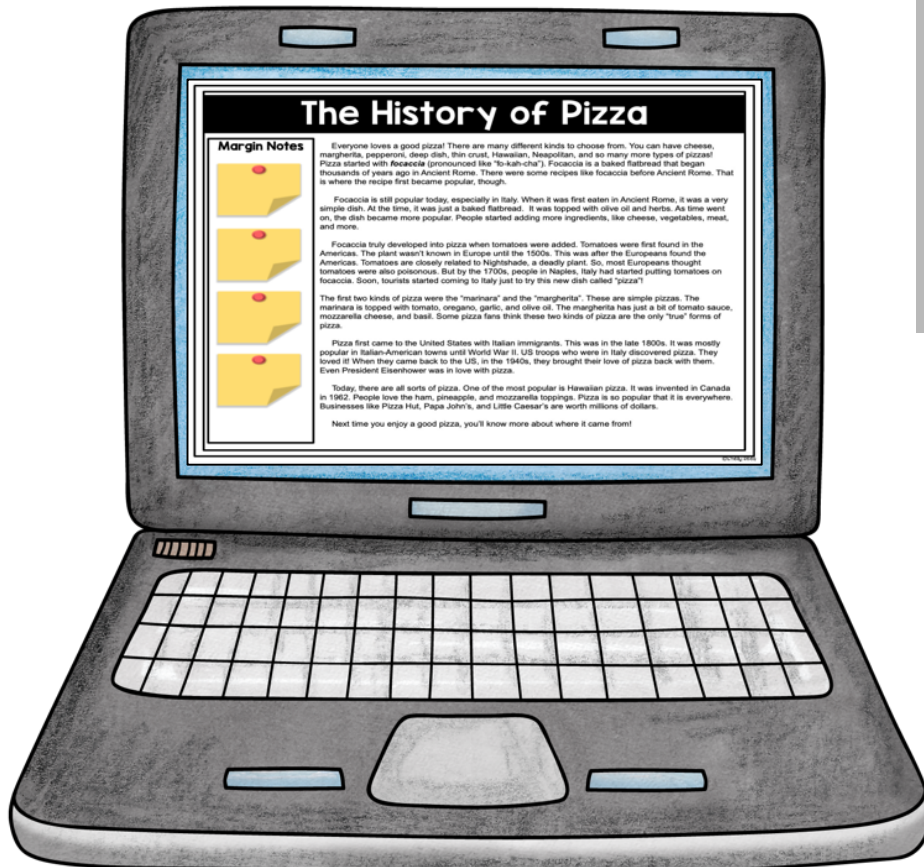


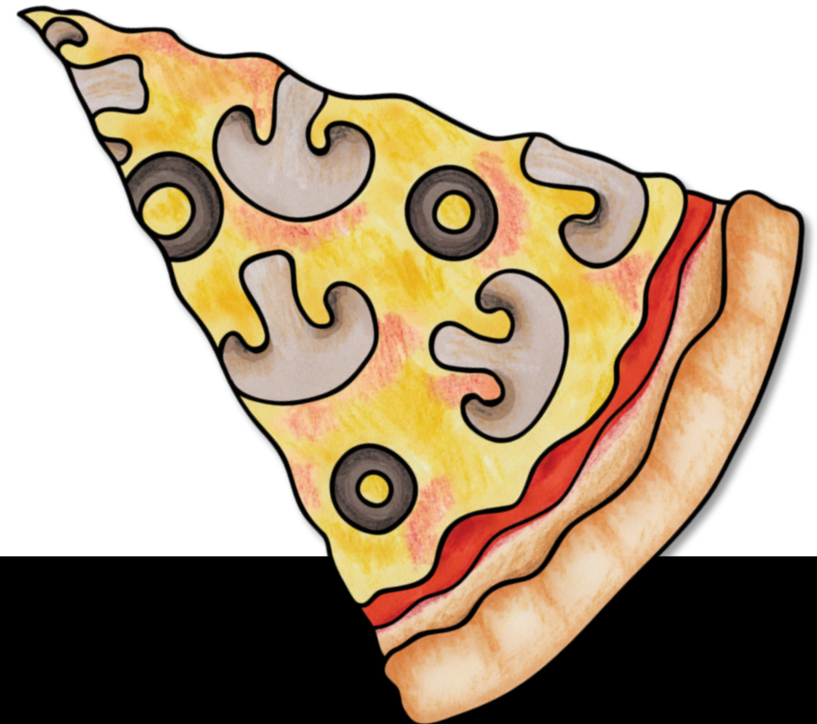
THE HISTORY OF PIZZA

FOR GOOGLE
CLASSROOM

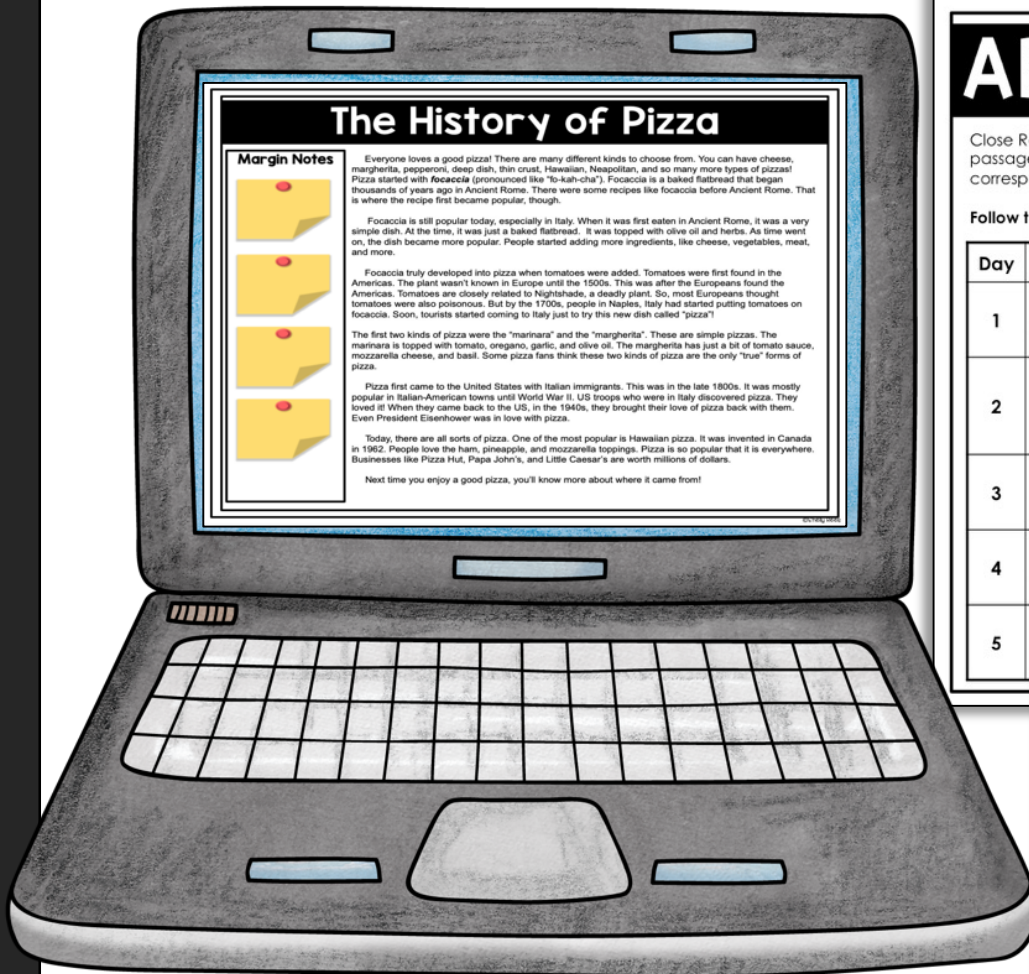


CREATED BY: SHELLY REES

CLOSE READING



TEACHER GUIDE & INSTRUCTIONS



ABOUT THIS PACKET

Close Reading is a great way to help your students read and comprehend a passage at a deeper level. This digital packet has 5 days of activities that correspond to the included reading passage.

Follow this outline in this order to achieve maximum results:

Day	Title of Activity	Purpose
1	T	
2	T	
3	T	
4	T	
5	T	

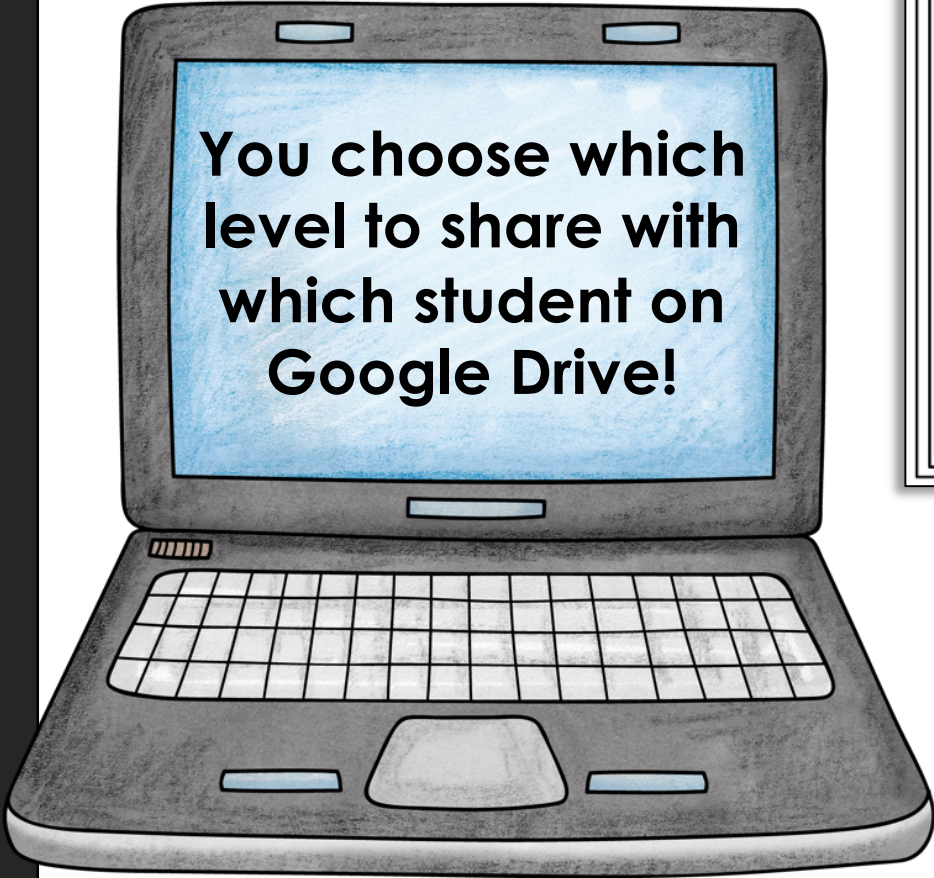


CLOSE READING STEPS

The following steps are a **suggested sequence** in which you could approach the contents of this packet. This approach will require 3 separate readings of each passage, requiring students to dig deeper with each reading. Each task of the packet is designed to be completed in one day/lesson. With 5 total tasks per passage, each passage should take one week to complete.

- 1st Reading:** Student reads the passage alone. As they read, they use their annotation marks to identify unfamiliar words, questions they have, and parts of the passage that they connect with. Complete **Task 1: Read & Annotate**, which also includes some basic recall questions.
- 2nd Reading:** Teacher (or partner) reads the passage a second time while students listen and follow along. Have students complete **Task 2: Vocabulary**. This allows students to gain a better understanding of unfamiliar words from the passage, leading to a deeper connection with the text.
- 3rd Reading:** Students reread the passage alone, then responds in writing, citing text. Have students complete **Task 3: Reread & Dig Deeper**. This page of questions requires students to use and cite text evidence when answering questions. Additionally, students will complete **Task 4: Reread and Respond** and **Task 5: Summarize**. These final tasks will help students to use the text evidence to write a well-constructed and supported summary.

READING PASSAGE AT 2 LEVELS



You choose which
level to share with
which student on
Google Drive!

The History of Pizza

Margin Notes

Everyone loves a good pizza! There are many different kinds to choose from. You can have cheese, margherita, pepperoni, deep dish, thin crust, Hawaiian, Neapolitan, and so many more types of pizzas! Pizza started with **focaccia** (pronounced like "fo-kah-cha"). Focaccia is a baked flatbread that began thousands of years ago in Ancient Rome. There were some recipes like focaccia before Ancient Rome. That is where the recipe first became popular, though.

Focaccia is still popular today, especially in Italy. When it was first eaten in Ancient Rome, it was a very simple dish. At the time, it was just a baked flatbread. It was topped with olive oil and herbs. As time went on, the dish became more popular. People started adding more ingredients, like cheese, vegetables, meat, and more.

Focaccia truly developed into pizza when tomatoes were added. Tomatoes were first found in the Americas. The plant wasn't known in Europe until the 1500s. This was after the Europeans found the Americas. Tomatoes are closely related to Nightshade, a deadly plant. So, most Europeans thought tomatoes were also poisonous. But by the 1700s, people in Naples, Italy had started putting tomatoes on focaccia. Soon, tourists started coming to Italy just to try this new dish called "pizza".

The first two kinds of pizza were the "marinara" and the "margherita". These are simple pizzas. The marinara is topped with tomato, oregano, garlic, and olive oil. The margherita has just a bit of tomato sauce, mozzarella cheese, and basil. Some pizza fans think these two kinds of pizza are the only "true" forms of pizza.

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The History of Pizza

Margin Notes

Just about everyone loves a good pizza. And there are plenty of options for those with different tastes. You can choose from cheese, margherita, pepperoni, deep dish, thin crust, Hawaiian, Neapolitan, and so many more! But what most people don't know is that pizza originated from **focaccia** (pronounced like "fo-kah-cha"). Focaccia is a baked flatbread that originated thousands of years ago in Ancient Rome. There were some recipes like focaccia even before Ancient Rome, but that's where the recipe first became truly popular.

Focaccia, as a matter of fact, is still popular today, especially in Italy. When it first showed up on the Ancient Roman food scene, it was a very simple dish. At the time, it was essentially just a baked flatbread. Sometimes people would top it with olive oil and maybe some herbs. As time went on, the dish spread across the Mediterranean area. People started adding more ingredients to focaccia, like cheese, vegetables, meat, and more.

But focaccia truly developed into pizza when tomatoes were added into the mix. Since tomatoes originated in the Americas, the plant wasn't introduced to Europe until the 1500s, after the Europeans figured out that the Americas existed. But since tomatoes are so closely-related to Nightshade, a deadly plant, most Europeans thought tomatoes were also poisonous. But by the 1700s, people in the Italian city of Naples had started topping their focaccia with tomatoes. It wasn't long before tourists started coming to Naples just to try this fantastic new dish called "pizza".

The first two kinds of pizza were the "marinara" and the "margherita". These are simple pizzas. The marinara is topped with tomato, oregano, garlic, and olive oil. The margherita is topped with just a smidgeon of tomato sauce, mozzarella cheese, and basil. Some diehard pizza fans consider these two kinds of pizza to be the only "true" forms of pizza.

Pizza first came to the United States with Italian immigrants, in the late 1800s. It was mostly only popular in the Italian-American towns until World War II. US troops who were occupying Italy discovered pizza. Unsurprisingly, they loved it! When they came back to the US, in the 1940s, they brought their love of pizza back with them. Even President Eisenhower, who had been a general in WWII, was in love with the new dish.

Today, there are all sorts of pizza varieties. One of the most popular, Hawaiian pizza, was invented in Canada in 1962. People love the ham, pineapple, and mozzarella toppings. Pizza is so popular that it's everywhere. Businesses like Pizza Hut, Papa John's, Little Caesar's (and more) are worth many millions of dollars.

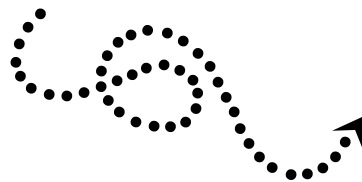
Next time you enjoy a good pizza, you'll know more about where it came from!

INTERACT WITH DIGITAL ANNOTATION MARKS



Students drag and pull the annotating marks onto the parts of the passage they want to mark.

**GUIDE
PROVIDED!**



ANNOTATING MARKS

As you read the passage, make the following marks on your page.



Circle powerful words or phrases.



Highlight words or phrases you do not understand.



Place a magnifying glass near something that makes you think of a question.



Place a sticky flag near something that surprises you.



Point to certain words or ideas where you make a personal connection.



Write your important thoughts on sticky notes in the margins.

Wow! The character showed a lot of courage.

5 DAYS OF CLOSE READING ACTIVITIES AND QUESTIONS

Task 1: Read and Annotate

As you read through *The History of Pizza* for the first time, use your annotations to write important notes in the margin. Then, answer these questions:

1 What is this passage mostly about?

2 What is *focaccia*?

3 What is on a marinara pizza?

4 What is...

Task 2: Vocabulary

Read *The History of Pizza* a second time. Find four words which are unfamiliar to you and complete the vocabulary diagrams below.

DEFINITION

SYNONYM

EXAMPLE SENTENCE

DEFINITION

SYNONYM

EXAMPLE SENTENCE

DEFINITION

SYNONYM

DEFINITION

SYNONYM

Task 4: Reread and Respond

Reread the passage *The History of Pizza*.

Complete the organizer below, listing four details supporting the main idea statement.

Detail 1

Detail 2

Main Idea:

Detail 3

Detail 4

Task 5: Summarize

Using the organizer from Task 4, write a summary of the passage. The main idea should be stated in your first sentence. Then use the four details to write four supporting sentences. Close your summary by restating the main idea.

A Summary of *The History of Pizza*

Task 3: Reread and Dig Deeper

Reread the passage *The History of Pizza*.

Use evidence from the passage to answer the following questions:

1 What is the main idea of...

2 List 3 details that support the main idea.

3 Give 3 pieces of text evidence that show how pizza has changed through the years.

4 Beans afraid to put tomatoes on pizza in 1700s?

5 Explain how margherita and marinara pizzas are the same and how they are different.

Students
type their
answers
directly onto
the slides.

EASY TO USE PRINTABLE PDF VERSION INCLUDED!

A GREAT OPTION FOR:

- Homework
- Centers
- Morning Work
- Early Finishers
- Assessments

THE HISTORY OF PIZZA

Task 1 - Read & Annotate

The History of Pizza

Just about everyone loves a great pizza. And there are plenty of options for those with different tastes. You can choose from cheese, margherita, pepperoni, deep dish, thin crust, Hawaiian, Neapolitan, and so many more! But what most people don't know is that pizza originated from Rome (pronounced like "to-kah-nee") in the 18th century. There were some recipes for focaccia (pronounced like "foh-kyah") but that where the recipe first became truly popular.

Focaccia, as a matter of fact, is still popular today, especially in Italy. When it first showed up on the Ancient Roman food scene, it was a very simple dish. At the time, it was essentially just a baked flatbread. Sometimes people would top it with olive oil and maybe some herbs. As time went on, the dish spread across the Mediterranean area. People started adding more ingredients to focaccia, like cheese, vegetables, meat, and more.

But focaccia truly developed into pizza when tomatoes were added into the mix. Since tomatoes originated in the Americas, the plant wasn't introduced to Europe until the 1500s, after the European Spaniards found that the Americas existed. But once tomatoes were no longer related to Nightshade, a deadly plant, most Europeans thought tomatoes were also poisonous. But by the 1700s, people in the Italian city of Naples had started topping their focaccia with tomatoes. It wasn't until the 1800s that tourists started coming to Naples just to try this fantastic new dish called "pizza".

The first two kinds of pizza were the "marinara" and the "margherita". These are simple pizzas. The marinara is topped with tomato, oregano, garlic, and olive oil. The margherita is topped with just a combination of tomato sauce, mozzarella cheese, and basil. Some demand pizza here consider these two kinds of pizza to be the only "true" forms of pizza.

Pizza first came to the United States with Italian immigrants in the late 1800s. It was mostly sold by Italian-Americans in New York City. It was mostly sold by Italian-Americans who were working in the city. They loved it when they came back to the U.S. in the 1900s. They brought their love of pizza back with them. Even President Eisenhower who had been a general in WWII, was in love with the new dish.

Today, there are all sorts of pizza varieties. One of the most popular, Hawaiian pizza, was invented in Canada in 1962. People love the ham, pineapple, and mozzarella toppings. Pizza is so popular that it's...

Task 2 - VOCABULARY

Read *The History of Pizza* a second time. Find four words which are unfamiliar to you and complete the vocabulary diagram below.

WORD	WORD	WORD	WORD
SYNONYM	SYNONYM	SYNONYM	SYNONYM
ANTONYM	ANTONYM	ANTONYM	ANTONYM
DEFINITION	DEFINITION	DEFINITION	DEFINITION
SENTENCE	SENTENCE	SENTENCE	SENTENCE

Task 3 - Reread & Dig Deeper

Reread the passage *The History of Pizza*. Use evidence from the passage to answer the following questions.

Text Evidence Questions:

1. What is the main idea of the passage?

Task 4 - Reread & Respond

Reread the passage *The History of Pizza*. The sentence stating the main idea is in the center circle below. Complete the chart below, listing four details supporting the main idea.

Task 5 - Summarize

Using the organizer from Task 4, write a summary of the passage. The main idea should be stated in your first sentence. Then use the four details to write four supporting sentences. Close your summary by restating the main idea.

A SUMMARY OF THE HISTORY OF PIZZA

DIFFERENTIATED CLOSE READING UNIT

CREATED BY: SHELLY REES