My name is:_____

WORKSHEET

FF3-Unit 8	Teacher's feedbacks

Task 1: Look and write:
























Task 2: Read the statements below and write True or False based on the passage.

Making a pizza is fun and easy! First, you need to prepare the dough. Start by mixing flour, water, and yeast in a bowl. Stir until you get a smooth, soft dough. Once it's ready, knead it for about 5 minutes to make it stretchy and soft. After that, roll the dough out into a circle on a flat surface, using a rolling pin or your hands. Next, spread a thin layer of tomato sauce evenly over the dough, leaving a small border around the edges for the crust. Now it's time to add toppings! You can use cheese, pepperoni, mushrooms, bell peppers, or even pineapple—whatever you like best! Don't forget to preheat the oven to 375°F (190°C) so it's nice and hot when the pizza is ready. Once the oven is heated, carefully place the pizza on a baking sheet or pizza stone, and bake it for about 15–20 minutes. You'll know the pizza is done when the crust is golden brown and the cheese is bubbling and melted. Finally, take the pizza out of the oven, let it cool for a minute, slice it, and enjoy your delicious homemade pizza!

LIVEWORKSHEETS

1. You should mix flour, water, and yeast to make a smooth dough.

   _____

2. You need to knead the dough for 10 minutes to make it stretchy.

   _____

3. The oven should be preheated to 375°F (190°C). _____
4. You should spread the sauce all the way to the edges of the dough.

   _____

5. You can bake the pizza for 30 minutes. _____
6. The pizza is ready when the crust is golden brown and the cheese is bubbly. _____
7. You should immediately slice the pizza when it comes out of the oven. _____
8. The dough should be rolled into a square shape. _____
9. You can choose any toppings you like for your pizza. _____
10. The pizza needs to cool for a minute before you slice it. _____
11. You should use a rolling pin to roll out the dough. _____
12. You should spread a thick layer of sauce on the dough. _____
13. The pizza should be baked on a baking sheet or pizza stone. _____
14. You should wait until the dough is fully cooked before adding toppings. _____
15. Once the pizza is in the oven, you should bake it for 15–20 minutes.

    _____

LIVEWORKSHEETS

Task 3: Listen and write. There is one example:



LIVEWORKSHEETS