Name _____ Date ____ Class ____

Activity 1

Sandwiches and Pizza

Chapter 38

Comparing Sandwiches and Pizza

Purpose: To compare various types of sandwiches and pizza.

Directions: For each pair listed below, write one similarity and one difference in the space provided.

Type of Sandwich or Pizza	Similarity	Difference
Open-Face Sandwich and Pizza		
2. Burrito and Wrap		
3. Calzone and Pizza		
4. Reuben and Hamburger		
5. Grilled Cheese and Monte Cristo		

Chapter 38

Activity 2

Sandwiches and Pizza

Sandwich and Pizza Terms

Purpose: To identify various terms associated with sandwiches and pizza.

Directions: Match the definition in the left column with the correct term in the right column. Write your answer in the space provided to the left of each number.

Definitions		Terms			
	1	A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	A.	Wrap	
	1.	A sandwich made with one slice of firm bread and a topping.	В.	Basic sandwich	
	2.	A double-crust, semicircular pizza.	C.	Tortilla	
		•	D.	Calzone	
	3.	Round, leavened flat bread that forms a pocket when split.	E.	Tea sandwich	
	4.	Italian for <i>pie</i> , this sandwich is oversized and baked.	F.	Club sandwich	
			G.	Pizza	
	5.	Two slices of bread with a filling between them.	Н.	Fajitas	
	6.	A thin, round, unleavened flat bread made with either	I.	Open-face sandwich	
		corn or wheat flour and baked on a griddle.	J.	Falafel	
	7.	A sandwich made with three slices of toasted bread	K.	Lahvosh	
		and two layers of different fillings.	L.	Focaccia	
	8.	A round, herbed, Italian bread that is brushed with olive oil.	M.	Hero	
		onve on.	N.	Guacamole	
	9.	A filling rolled up in flat bread, also called rollups.	O.	Gyro	
	10.	A favorite Middle Eastern filling for pita.	P.	Pita	
	11.	A Greek specialty made with minced roasted lamb, grilled onions, sweet peppers, and a cucumber-yogurt sauce, all wrapped in a pita.			
	12.	A Mexican dish made with mashed avocados, lemon or l	ime	juice, and seasonings.	
	13.	3. Armenian flat bread that is larger and thinner than pita.			
	14.	Finger sandwiches served at receptions and parties.			
	15.	15. A very large sandwich made on a loaf of Italian or French bread or large hard roll.			
	16.	A sandwich made with grilled meat or poultry that is roll	led t	ıp in a warm tortilla.	

Chapter 38

Activity 3

Sandwiches and Pizza

Making Sandwiches

Purpose: To describe how to make several sandwiches.

Directions: In the space provided, describe how to make the sandwiches listed below.

1.	Basic sandwich:
2.	Traditional hamburger:
3.	Grilled cheese sandwich:
4.	Tea sandwiches:
5.	Calzone: