Fall, 2016
Text Dependent Analysis (TDA) Pilot
English I

Item 1

Italy's Greatest Gift
Read the passage. Then answer the TDA question.

**Italy’s Greatest Gift**

While many people may argue that art is Italy’s greatest gift to America, others believe that Italy’s greatest gift is something we can eat. Pizza! Pizza was invented in the southern part of Italy, and Americans could not be more thankful.

**A Brand New Idea**

The chronology of pizza’s development begins hundreds of years ago. For centuries, many cultures baked flat breads and topped them with oils, herbs, and spices. No one in Europe used tomatoes because Europeans believed they were poisonous. However, in the 1700s, tomatoes became a widely grown crop in Italy; as a result, many residents of southern Italy began to use them in cooking. One crafty cook eventually crushed tomatoes into a paste, smoothed it onto some flatbread, and baked it in the oven. That’s when America’s favorite food was born.

**The Birthplace of Pizza**

All Italians agree that pizza was first created in Naples. With such plentiful and cheap ingredients, the people of Naples, called Neapolitans, could easily feed their large families. However, this local favorite quickly gained a following in other parts of Italy. As people outside Naples heard about this new food, they decided to travel into the city to try it for themselves. As the “inventors” of pizza, Neapolitans considered themselves connoisseurs and followed specific rules in creating their pizzas. These rules included what baking temperature was preferred, where the tomatoes were harvested, and how the dough was handled. Neapolitans were proud of their new creation and considered their pizzas an art form.

**Pizza Crosses the Ocean**

As the years went by, more and more Italians from all over southern Italy tried this new creation. By the late 1800s, many pizza makers had added a third topping—cheese. Shortly afterwards, pizza first arrived in the United States. Immigrants from Italy began making pizzas, which they mostly sold to other Italians who had also recently moved to America. Most Americans still had not tried this Italian creation. It took a war to make pizza popular in the United States. American soldiers returning from World War II told about this delicious food—a flat dough baked with tomato sauce, garlic, basil, and other toppings. Soldiers said that they just could not get enough of this pizza when they were in Italy. Soon everyone in America wanted to try this Italian dish; and Italian immigrants, with the talent for baking, suddenly had a new vocation in America.
Americans and Their Pizza

Since World War II, pizza itself has changed so much that it hardly resembles its Neapolitan ancestor. However, Americans adore the changes, and pizza has become a huge industry in the United States. Pizza lovers can go to pizzerias and chow down with their friends, or they can order pizza over the phone or Internet and have it delivered to their doors. In some places, pizza lovers can even make the pizza themselves and have it baked right before their eyes! Whether the crust is crispy, stuffed with cheese, mounded high with pepperoni or with tons of vegetables, one thing is certain: pizza has become as American as baseball and apple pie!

Text-Dependent Analysis (TDA) Question

The author states that Neapolitans considered their pizzas an art form. Write an essay analyzing why pizza may be considered an art form. Use evidence from the passage to support your response.

Refer to the Writer’s Checklist on page 3 of this document. Write your final response on pages 6 and 7.
When the first pizzas were made in Naples, many of them would have never guessed that their new dish would become so popular all around the world. The people of Naples were very proud of their new dish and they felt very professional for making it. Because the people of Naples were so proud, they started to consider pizza as a work of art. There are many reasons why it could have been considered a form of art. Maybe it was because they loved their new creation and decided to have specific rules in order to make it in the best and correct way. Maybe it was because many other people started to love it and remade it in different ways, with the flatbread being like a canvas. Or maybe it was because they could use cheap ingredients to make it for large families, which makes it a creative kind of food.

One reason why the people of Naples considered their new dish an art form is because the pizza had to have specific rules in order to make them correctly. The rules included the baking temperature, where the tomatoes were from, and how the dough was handled. There are like specific rules to follow for different types of art. Another reason why the people of Naples considered their new dish, pizza, an art form is because it started gaining fame as more people from Italy started remaking their masterpiece. Since the Neapolitans already made specific
The Italianos continued to produce this amazing dish following the rules to make it the best way possible, and they loved it. Last but not least, another reason why the Neapolitans considered pizza as a form of art is because they could use cheap ingredients to make an amazing food to feed large families. The reason why that's valid is because it takes creativity to make something great while being able to get the resources to make it without much trouble. Many people could make amazing profits off of pizzas in pizzerias as well, since the pizzas have amazing flavor and don't take much money to make them. Because of pizzas, many pizzerias can survive and open across the world, so many people can come buy the thing or all other foods.

Of course, whatever the reason could've been, there's good and logical reasons why pizza could be considered one of the greatest and most edible forms of art. Nowadays, we can drive to our local Papa John's, little cesars, or even Pizza Hut to get the amazing food that started with the Neapolitans and has been a sensation for food ever since, and we can truly call this pizza, a work of art.
"Pizza was invented in the southern part of Italy, and Americans could not be more thankful (Italy's Greatest Gift). In "Italy's Greatest Gift," the author talks about how the creation of pizza has changed from person to person and from place to place. The author tells about how pizza has turned into a different kind of pizza and into what we know today. Pizza is considered the Neapolitan work of art. The making of pizza has been passed down from generation to generation like how we have old paintings in museums around the world. "No one in Europe used tomatoes because Europeans believed they were poisonous... One crafty cook eventually crushed, crushed tomatoes into paste, smeared it out onto some flatbread, baked in an oven. That when America's favorite food was born" (Italy's Greatest Gift). Art couldn't change until one person decides to do something different. Pizza was the same way; it did not change until "one crafty cook" decided..."
to change it. Pizza changed all throughout history from culture to culture. "By the late 1500's, many pizza makers had added a third topping - cheese." (Italy Greatest Gift 3). Theatre has also changed culture to culture, from Roman theatre to Greek theatre. These happen because humans have new ideas. How different would art be if the paint tube was not invented, but how different would pizza be if people still thought tomatoes were poisonous?

Pizza is the Neapolitans' Art and is their way of showing their creativity. If canvases had not been made, we would not have paintings hanging on the walls. If the Italian's thought cheese would taste bad on it, we would not have the pizza we have today, but we do. The pizza has changed even since cheese was added. Now we have multiple toppings that go right on with the cheese like bacon, ham, onions, sausage, and even more cheese... All this could not of happened if this art of pizza making wasn't changed.
Pizza is found in many different countries and cultures around the world. In the passage "Italy's Greatest Gift," it tells how and where pizza originated. Also, the article explains how it has evolved throughout the years, and has become discovered throughout the world, not just in Italy. The masterminds behind the invention thought of their pizzas as an artwork.

Some people may say that Italy's greatest contribution to America is art, and others might argue that pizza is the greatest contribution. However, they are one in the same. In the article it describes how pizza was considered art by the Neapolitans.

"Neapolitans were proud of their new creation and considered their pizzas an art form" (Italy's greatest). So since pizza is thought to be a form of art, people are arguing the same thing. If the Neapolitans hadn't considered pizza an art, the food's impact on culture could be totally different.

Just as an artist may follow a specific procedure when creating a piece of artwork, so did the Neapolitans. As
they created their pizzas, rules were assembled to form a certain procedure of how pizza was made. Some rules consisted of how to handle the dough, a certain temperature to bake it at, even where the tomatoes got picked. "As the 'inventors' of pizza, Neapolitans considered themselves connoisseurs and followed specific rules in creating their pizzas" (Italy's greatest). All the specifications made, created, and contributed to the pizza we know and love today. If the Neapolitans had not been so particular about their pizza, the idea that pizza is a form of art would not have been established.

The Neapolitans highly valued pizza; so much so that they considered it art. While some argue between pizza and art as being the greatest contributions from Italy, they are arguing the same thing. Like a skilled and experienced artist has a specific procedure to create a masterpiece, so did the Neapolitans to create their pizzas. Thanks to them America's favorite food was born, and we can all enjoy the great taste of this creatively invented combination.
Pizza is an art. In the 1700s in Europe, tomatoes were believed to be poisonous, but as chefs grew bold, they started to put tomato sauce on flat bread. Pizza was born. Italians say pizza was first created in Naples. Neapolitans would get cheap ingredients and throw them onto a flat bread. This would feed large families for cheap. Pizza is its own form of art.

When customers were creating their pieces, they usually did not plan for it to go worldwide. It usually is an accident. The Neapolitans were not trying to become famous with their pizzas. They were simply trying to feed their families. "With such plentiful and cheap ingredients, the people of Naples called Neapolitans could easily feed their large families" (The Birth of Pizza). The Neapolitans just wanted a cheap meal.

When making a pizza, you follow certain guidelines. When making one, you follow certain guidelines to get the creation you want. The Neapolitans would cook things to a certain point so everything turned out good. And followed specific rules in creating their pizzas. These rules included what baking temperature was preferred, where the tomatoes were harvested, and how the dough...
TDA Final Response

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3
Neapolitans considered their pizza an art form and in many ways it is. Pizza is different all over the world, so is art. In the text “Italy’s Greatest Gift,” it has many details as to why pizza may be considered an art form. Neapolitans used precise and unique techniques in making their pizza, which is why it is considered an art form.

First of all, the first pizza development started hundreds of years ago. The first creations were topped with oils, herbs, and spices. In the text it says, “One crafty cook eventually crushed tomatoes into a paste, smoothed it onto some flatbread, and baked it in the oven.” This is one way a pizza could be considered an art form because of the unique ideas and structure. The word “crafty” was put in the sentence to show that it is not just a cook cooking, but it is an art process of crafty and creative ideas.

Second of all, pizza was created in Naples.
They follow specific rules in creating their pizza, these rules made every ingredient important in the process. In the text it says, “Neapolitans were proud of their new creation and considered their pizzas an art form.” With every specific detail put into their creations, this could also be a reason it is an art form.

Third of all, pizza has spread all over America. This spread has brought changes into the pizza creations. In the text it says, “Whether the crust is crispy, stuffed with cheese, mound high with pepperoni or with tons of vegetables, one thing is certain: pizza has become as American as baseball and apple pie!” With the given information, we can infer that pizza has changed since its original form. Therefore it is just as art changes, so it can be considered an art form.

In conclusion, pizza can be considered an art form. Pizza being a structure that can evolve and be more unique over time is a good way of seeing it as an art form. New things are added, just as they are to art.
Even though pizza is a food it sure is as beautiful as art. In fact some people like the Neapolitans considered pizza as pure art. The bread, cheese, meat filled dish is known all over the world and liked by many, but why? Is it because of the mouth watering taste? How the crust crunches? Or the art of it?

"Neapolitans were proud of their new creation and considered their pizzas an art form." This quote shows us how the people of Naples felt about pizza. It wasn't just a food that you would combine together ingredients and get pizza, but it took time, energy and precise movements to create the masterpiece that is pizza. Of course the way pizza is made in America now a days is very different.
from traditional ways, but the way the Neapolitans created pizza was similar to an artist painting a picture. At first the artist has an exact idea of what he/she wants it to turn out but along the way they add splashes of colors or streak marks to make it more unique. Just as artists add their flair the Italians added a flair of cheese. “By the late 1800s, many pizza makers had added a third topping—cheese.”

So yes, in many ways pizza is an art form. It may not hang up on walls or be sold for millions but it does have the same intention. Next time you order a pizza don’t only think about how good it tastes, but about the masterpiece that sits in front of you.
Pizza, art, aren't they the same thing? Well, many Neapolitans sure think so, they consider their pizza as an art form. Simply because of how pizza is made.

The cook who created pizza made it by crushing some tomato into a paste, he spread it onto some flat bread and put it in the oven. Italy is already known for their artistic ways, so they considered that as an art form because putting tomato paste on flat bread is like coloring in a coloring book or painting on a canvas. When they invented adding different toppings on the pizza, it was like painting a different picture every time. When it spread over to the Americans or when they came to Italy, it was like selling art out across the world.

After all, many Neapolitans love their pizza and think of it as art. There are many ways pizza can be described as art. From the way it's made to everyone all over the world coming to see it.

The matter of the fact is, pizza is truly art.
Neapolitans thought of pizza as a form of art. I can see why. One, they harvest their own toppings and food. Two, they make everything from scratch and on their own. Lastly, they discovered it on their own.

One reason pizza could be thought of as art is because they harvest everything themselves. Pizza was first created in Naples with plentiful and cheap ingredients. They harvested tomatoes, and there was a specific way the dough was handled.

Secondly, they make everything from scratch. They harvest the food, such as tomatoes. They bake it at a certain temperature, and they handle their own dough.

Lastly, they made it and created it on their own. It was originated in Italy. At first, it was made with bread flatbreads, topped with oil, herbs, and spices. Soon a recipe was developed, but people still twist
TDA Final Response

As you can see, pizza can be thought of as an art because they harvest their own food, make it from scratch, and it was originally made and discovered by them.
How Italian PIZZA can be considered as an art form?

It can be considered as an art form because it was created in Italy. Pizza was created and made into the most liked food in America. Pizza was founded in Italy. "As inventors they thought of themselves as connoisseurs."

An art is something that was created and became historic or famous. I think we could say that pizza is an art because people all over the world eat and love pizza.
The popular food we all know and love, Pizza, was originally created in southern Italy. With its flattened bread and delicious toppings, some classify it as a type of art. This piece of art is known worldwide, yet made differently than their ancestors.

At first, Pizza wasn't very popular. Then, later on, people outside Naples heard about Pizza, which gained more and more popularity. As the years dragged by, now in the 1800's, Pizza has traveled across seas. By this time, a third topping also appeared on Pizza—cheese. Though, Pizza didn't gain majority of its popularity until the American soldiers entered the picture.

After WWII, soldiers told of this delicious food, in which popularity from America came in. Many in America wanted to try this new dish, Pizza. Some time passes by, and Pizza marks its spot in Americans' hearts. Now, Americans can make, or order Pizza.
The Neapolitians say Pizza is a art, they say that because it looks like a sculpture or a painting to them, Pizza does not look the same today. Pizza used to have flatbread, herbs, oil, and spices. Every American wanted to try this Italian dish.
There are many reasons that it could be considered art. There's the way you cook it, the way you design it, and the way you eat it. Here are some ways people might suggest their pizza.

You can have those people that like to cook it in a regular oven and you have some people that prefer stove ovens. Others might like it cold and some might like it burned. In my opinion I would like a nice hot pizza from Marcos. A lot of different people want certain stuff on their pizza. How artsy is that? You get to make/order the kind of pizza you want and how it should look. You do have those people that just like plain cheese, which to me is really good. We talked about the ways people like to cook and prepare
TDA Final Response

it, what about eating it. You could use your hands or you could use a fork and knife. It's all up to you just like art is. When you're making art you do what you want and how you want it. It's all your choice, just like pizza.

In conclusion pizza is definitely considered to be a type of art. You have the way you cook, prepare, and eat it. It's all up to you just like art. Now go and enjoy some pizza.
The Reasons that the Neapolitans considered their pizza to be an art form is because like art, their pizza was to express something and what it expressed was happiness. Like art, pizza was a one of a kind. Think of art like the Mona Lisa, The Scream, and Starry Night, they are all one of a kind artworks. In conclusion the reason the Neapolitans thought pizza was art is because they thought it was something special.
I agree that pizza is art because the Italians made their pizza with extreme care. You can also create pizzas in many different ways.