

1	Many argue that the internet has had an extremely positive effect on communication.
1	This is because in the past it was often not possible to make international calls due to poor telephone technology and infrastructure, particularly in poorer or more remote places. However, now it is easy to videolink with people all over the world via Facetime or Zoom.
1	An example is international students who study abroad and are able to remain in touch with friends and family easily and cheaply, where in the past they would have relied on expensive international calls or writing letters.
2	People should not talk on their mobile phones while driving because it is too dangerous.
2	This is demonstrated by statistics that show that one in four (25%) of all car accidents are caused by improper use of a mobile phone while driving. Using mobile phones can cause drivers to take their eyes off the road, their hands off the steering wheel, and their minds off the road and the surrounding situation.
2	This suggests that police and policy makers must remain focused on prevention strategies because of the number of people who drive with their phones in the car and the potential for distraction.
3	There were many changes that affected human life between the Neolithic era and the Paleolithic era.
3	According to the article, during the Neolithic era humans “discovered agriculture” while in the Paleolithic era humans “lived a nomadic lifestyle in small groups”.
3	This discovery allowed humans to settle down and live in larger groups.
4	In the Three Little Pigs, the big bad wolf felt angry when the pigs wouldn’t let him into their house.
4	For example, the book says, “The little pig just laughed at him and said, ‘No, no, not by the hair of my chinny chin chin”.
4	This quote shows that the wolf became furious at being locked out and laughed at, which drove him to blow down the first two houses in pursuit of the little pigs.
5	Firstly, when making the dough for the pizza base, it is essential to use good flour and to cook the pizza on a pizza stone to ensure a light, crispy texture.
5	This is demonstrated by famous chef Jamie Oliver, who recommends Tipo “OO” flour to give the dough a smooth, elastic texture. When cooking the pizza, he says that “using a pizza stone in a conventional oven gives fantastic results, but a wood oven is the real holy grail”.

5	The stone is effective because it draws the moisture from the dough and prevents it becoming soggy during the cooking process. While wood fired pizza ovens are expensive and difficult to construct, pizza stones are affordable and deliver excellent results in a regular hot oven.
6	In addition, it is very important to use a homemade tomato sauce on pizza to achieve an authentic Italian flavour.
6	Evidence shows that commercially made sauces are usually made from inferior tomatoes, affecting the taste and requiring large amounts of sugar and salt to be added. Neither sugar nor salt are used in traditional Italian pizza sauce. Italian food blogger Christina Cucina says that “sugar is unnecessary when you are using top quality tomatoes”, and recommends only tomatoes, fresh herbs and olive oil.
6	This shows that the combination of simple, quality sauce ingredients allows the tomato flavour to complement the base and the cheese, without overpowering the pizza.