

Adam Ragusea: **Easier pan pizza in a non-stick — browned base and crispy rim**

<https://www.youtube.com/watch?v=9TjUWnAK0cg>

Adam Ragusea is a very popular food Youtuber. He has had an unusually broad influence, inspiring many tens of thousands of home cooks not only with recipes, but also with critical videos discussing food-related topics, from unusual ingredients, to food science, to popular cooking myths, to more. We're watching a video about his method for making pizza at home—a daunting task that he makes seem easy.

Part 1: Understanding

After we watch the video, you should have the basic gist of how to make a pizza using his method. Work with your group to make a list of the general steps involved, and any special advice you recall him discussing.

Part 2: Vocabulary

After watching the video again, please note the meanings for as much of the vocabulary as possible.

- This video is sponsored by _____.
- “pioneered in the _____”
- global chain
- a little glug of olive oil
- Just a dash
- nice caramely notes
- you gotta scald milk
- absolutely no difference
- bake up fluffier
- kneading [dough]
- super easy
- oddly satisfying
- Is it _____? Check.
- teflon pan
- You'll see why
- Just a dab
- seasonings
- A little _____ goes a long way here.
- Heterogeneity!
- a more even thickness
- to prep
- I'm still on this particular make and model of canned tomatoes.
- I scour the earth for _____.
- I suppose now is as good a time of any to admit that _____.
- lemon zest
- to spark a chemical reaction
- more than the sum of its parts
- sophisticated
- screaming hot oven
- energy efficient
- in a flash
- And there we are
- no particular rush
- caramelize
- whatever you want to call this
- Brits call it _____.
- super-sensitive
- Couldn't be easier!
- It's got nothin' I ain't seen before, though...
- a great guilty pleasure pie.
- and you're off.
- an all-in-one solution

Part 3: Your Own Video

Working with your partner, you're going to develop a video for next Monday's class. The video will be between 5–10 minutes long, and will explain a specific process that is *not related to cooking*, such as:

- changing a tire on a car,
- applying a specific makeup style,
- performing some basic maintenance or assembly of a musical instrument (changing guitar strings),
- efficiently performing some household chore,

... or whatever.

Use Adam Ragusea's style as much as possible, including at least three of the idioms that he uses but which make sense in your chosen context.

You will not lose marks for non-professional editing: after all, Adam Ragusea's first video wasn't spectacularly edited either! However, the video should use visuals to help explain your point, in the same way the visuals in Ragusea's video made his point clear even when his vocabulary was unfamiliar to you. I will try suggest some *very* basic editing software for Windows and Mac on Blackboard, in the same folder where you got this handout.

You will upload the videos to a forum created in the same folder. (I'll explain this in class.) You have one week to create and edit your videos, working with your partner. I'm also providing a copy of Ragusea's script (for the video we watched in class) in that folder.

On the deadline mentioned on **Blackboard**, you will be sharing your video with the class. We'll discuss each video briefly and note the idioms you used, as well as any information we found lacking or missing, or any questions your video left unanswered or made us think up.

Try to think carefully about what needs to be explained more, defined, or demonstrates to help the audience understand the process.

You should also advertise one (fake) sponsor for the video, like how Ragusea advertised for Squarespace.