



## The Great Pizza Challenge

Thank you for taking the time to look at our challenge badge, designed to raise funds for adventure activities for 7th Bishop's Stortford Guides.

Get ready to slice into adventure with The Great Pizza Challenge, a delicious multi-stage program designed to build teamwork, creativity, and community spirit across all sections. Whether you are a Rainbow or a Ranger this challenge offers a topping for everyone!

This badge is for all ages and we suggest completing one activity from each section.

We would like to thank the 7th Bishop's Stortford Guides and 1st Bishop's Stortford Brownies for testing these challenges and providing their kind and considered feedback.

### **Accreditations:**

Badge Design by Nicholas Easter

Challenge written by Katherine Easter, Charlotte Easter and Nicola Mitchell

Wordsearch produced using [thewordfinder.com](http://thewordfinder.com)

Certificates and templates produced by Katherine Easter using [canva.com](http://canva.com)

## **Badge by Section**

### **Slice 1: Kitchen Dash**

Fun pizza based wide games.

### **Slice 2: The Pizza Thinker**

Get your thinking caps on with our pizza themed puzzles!

### **Slice 3: The Pizza Professional**

Play Pizza Beetle (attached) or any other pizza themed board game.

Debate and discuss pizza.

### **Slice 4: Pizza tasting**

Out and about or in the comfort of your meeting space.

### **Slice 5: The Master Chef**

Cook your own pizza!

## **Slice 1: The Kitchen Dash**

### **The Great Pizza Dash**

**The Concept:** The girls are the "pizza chefs" and the playing area is one giant pizza base. They have to move quickly to get the right toppings on the pizza before the timer goes off!

#### **1. Setup**

Designate the four corners of your space as different pizza toppings. To make it easier for Rainbows to remember, ask them to strike a "pose" for each:

- **Corner 1: Melting Cheese** (Wiggle your arms like gooey cheese).
- **Corner 2: Popping Pepperoni** (Jump up and down).
- **Corner 3: Sizzling Sausage** (Make a sizzling "shhh" sound).
- **Corner 4: Magic Mushrooms** (Crouch down small like a button mushroom).

## 2. How to Play

Players start in the centre (the dough). When you shout a topping, they must run to that corner and perform the matching action. The last player to get to the corner and complete the action is out and must sit down. Continue playing until the last player is standing.

To keep it exciting, you can add these extra 'Chef's Commands' that they have to do in the centre of the room:

- **"Knead the Dough"**: Everyone gets on the floor and pretends to push and stretch the floor with their hands.
- **"Spin the Pizza"**: Everyone stands up and spins in a circle with their hands in the air.
- **"Delivery Driver"**: Everyone mimics driving a car and goes "Beep beep!"
- **"Pizza Party!"**: Everyone runs to the centre, jumps up and down, and cheers.

## 3. The Wide Game Twist

If you have a large space, you can make it more challenging:

1. **The Delivery Run**: Tell the players they have to deliver a pizza from one side of the field to the other, but they have to do it in "Slow Motion" so the toppings don't fall off.
2. **The Oven is Hot**: When you shout "Oven's On!", everyone has to lift their feet off the ground (sit down with feet up or find a bench/step) as fast as they can so they don't "bake".

# The Flying Pizza Delivery

In this activity, players will bake (craft) their own aerodynamic pizza frisbees and then compete in delivery challenges.

## The Craft: Making Your Pizza Frisbee

Materials Needed:

- Two paper plates per player
- Masking tape or Sellotape
- Markers, crayons, or paint
- Optional: Scraps of colored paper and glue for 3D toppings.

Instructions:

- Decorate the Toppings: On the bottom of both paper plates, draw your favourite pizza. One side could be a classic Margherita, and the other could be a Chef's Special.
- The Base Construction: Place the two plates together so the decorated bottoms are facing outwards (the rims should touch, creating a hollow space inside).
- Seal the Crust: Tape all the way around the edge where the two plates meet. This creates a "UFO" shape that traps air and helps it glide.
- Test Flight: Give it a gentle toss to ensure the tape is secure and the "pizza" flies straight.



Pizza



Frisbees



## **The Games:**

### **Pizza Box Target Practice**

- The Setup: Place "Pizza Boxes" (hula hoops or small laundry baskets/ buckets) at varying distances.
- The Goal: Players must try to land their flying pizza inside the box.
- The Twist: If they land it in the box, they have to shout their favourite topping as loud as they can!

### **The Delivery Relay**

- The Setup: Divide the unit into small teams. One player stands at the "Kitchen" and their teammate stands at the "Customer's House" (about 5-10 meters away).
- The Goal: Players must throw the pizza to their teammate. The teammate must catch it and "deliver" it back to the start.
- The Twist: If the pizza touches the floor, the "delivery" is ruined! They must return to the start and try again.

### **The Ultimate Crust Challenge**

The Setup: Create an obstacle course using chairs, cones, tables, etc

- The Goal: Players must navigate the course while keeping their pizza airborne, passing it between group members at designated checkpoints.
- The Twist: add wind gusts—leaders can use large pieces of cardboard to fan the air, making the frisbees dive and veer off course.

## Slice 2: The Pizza Thinker

Complete the pizza themed word search:

# The Great Pizza Challenge

A	E	D	O	U	G	H	T	H	C	E	N	R	P
T	S	U	R	C	E	A	U	E	L	E	S	U	E
A	R	A	N	I	R	A	M	P	C	O	H	L	P
H	O	T	A	M	O	T	P	U	C	E	U	I	P
E	O	R	Z	A	A	A	A	E	H	L	T	S	E
F	A	T	I	F	E	S	R	E	E	T	E	A	R
C	U	I	H	N	P	S	A	R	F	H	I	B	O
H	O	I	I	M	U	S	H	R	O	O	M	S	N
E	O	P	F	S	M	T	O	L	I	V	E	S	I
E	A	V	A	N	C	H	O	V	I	E	S	H	E
S	U	U	E	L	F	L	O	U	R	Z	E	I	C
E	A	U	U	N	E	M	E	N	U	V	G	I	O
E	U	U	E	U	D	P	I	Z	Z	E	R	I	A
I	Y	R	E	V	I	L	E	D	S	L	I	C	E

BASIL  
CHEESE  
ANCHOVIES  
PINEAPPLE  
MUSHROOMS  
MARINARA  
DOUGH  
SLICE  
OLIVES  
OVEN  
CHEF  
TOMATO  
PIZZERIA  
HOT  
PEPPERONI  
MENU  
DELIVERY  
SAUCE  
FLOUR  
CRUST

# Pizza Beetle Game

Race against your team to build your Pizza by rolling the dice to add your ingredients. First to finish your pizza shouts **PIZZA!**

Players take turns rolling the dice. Each number corresponds to a pizza component. You must collect the base first and tomato sauce before adding your other toppings.

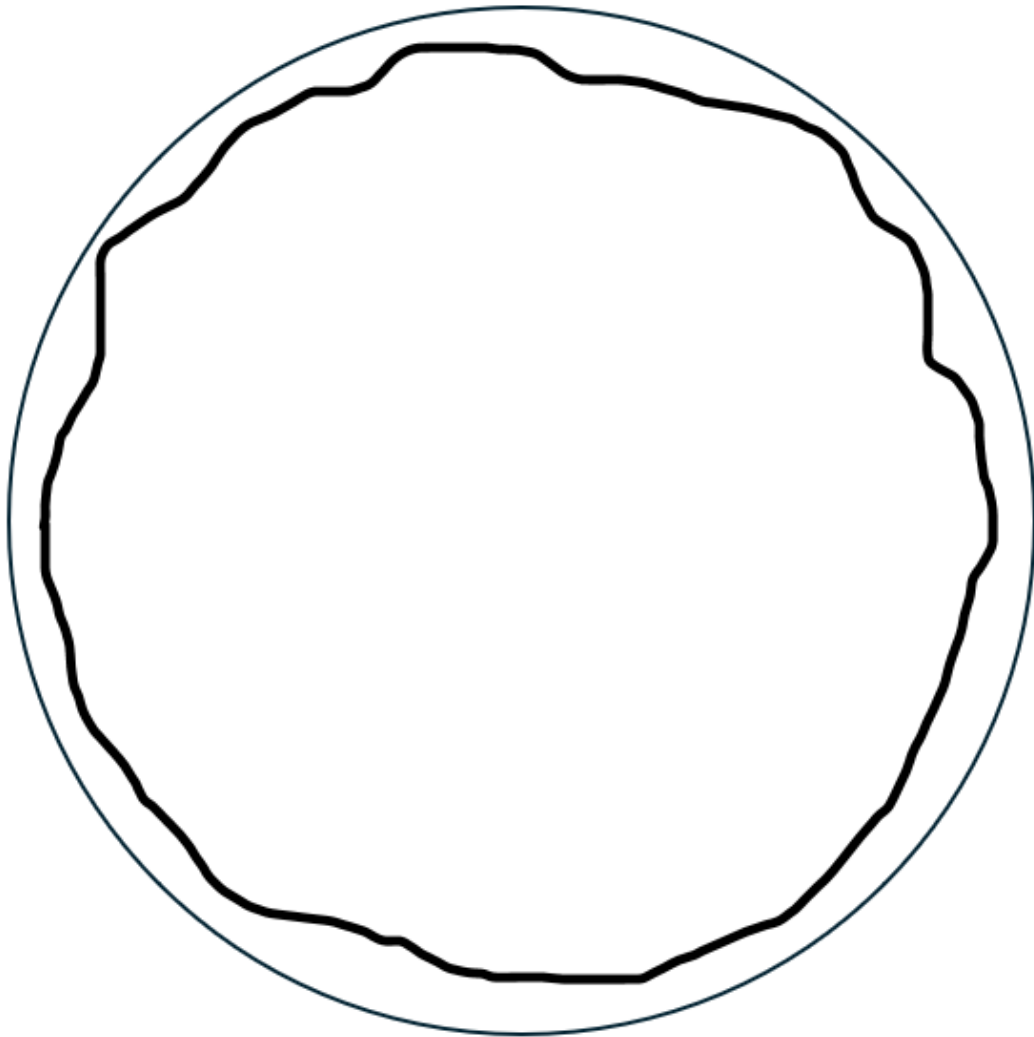
Each player is given a blank Pizza and adds items either from cutouts or colouring pictures of the items.

Dice Roll	Ingredient	Rule
	Pizza Base	Must get first
	Tomato Sauce	Must get second
	Topping 1	Need 4 times
	Topping 2	Need 3 times
	Topping 3	Need 2 times
	Cheese	Last item to be added after all toppings

Topping choices – Mushrooms, Peppers, Onions, Olives, Pepperoni, Chicken, Ham, Pineapple, Sweetcorn, Tuna, Feta, or anything else you choose!

# Game Board

Draw and colour in each element as you gain it.



# Pizza Anagrams

Decode the anagrams

VOILE	
CISLE	
OUGHD	
SEE CHE	
POT PING	
ONE RIPPER	
LAZAR ALLOM	
RUCTS	
TO A MOT	
IS LAB	

# The Pizza Slice Cipher

## Step 1: Pizza rule

Every letter moves **forward by the number of toppings** on the pizza.  
Let's say our pizza has **5 toppings** → shift each letter **+5** (Caesar-style).

## Step 2: Alphabet shift

A → F  
B → G  
C → H  
...  
W → B  
X → C  
Y → D  
Z → E

## Step 3: Encode a word

PIZZA → UNEEF

## Step 4: Decode

Just shift **backward by 5** letters.

**Crack These Pizza Messages** This pizza has **5 toppings**

1. N QTAJ UNEEF	
2. BJ JFY HMJJXJ	
3. MTY XQNHJ	
4. RTWJ YTUUNSLX	

# Pizza Detective Mystery

## The Case of the Missing Pizza

It's Pizza Night at Sunny Slice Pizzeria. The biggest pizza in the shop has disappeared! But don't worry... the chef left secret coded messages for smart pizza detectives like you!

### Secret Message 1 – Where to Start

YMJ WFQNSL NX XJHWJ

### Secret Message 2 – Keep Searching

YMJ XJHWJ NX UWTLJ

### Secret Message 3 – The Final Spot

RZSIJ HWDUQNSL

### Detective Question

Where is the pizza? Write the full location:

## **Slice 2 The Pizza Thinker Answer Key**

### **Anagrams:**

OLIVE

SLICE

DOUGH

CHEESE

TOPPING

PEPPERONI

MOZZARELLA

CRUST

TOMATO

BASIL

### **Cipher:**

1. I LOVE PIZZA
2. WE EAT CHEESE
3. HOT SLICE
4. MORE TOPPINGS

### **Pizza Detective Mystery:**

1. THE OVEN IS READY
2. THE OVEN IS WARM
3. NEAR REFRIGERATOR

So the pizza was cooked in the oven and then put near the fridge!

## **Slice 3: The Pizza Professional**

### **The Great Pizza Parlour Debate**

Objective: To convince the Head Chef (judge) that your assigned topping is the ultimate ingredient, or that a specific controversial topping should be banned forever.

#### **1. The Setup**

Split the unit into small groups or work in patrols.

Assign Perspectives: You can either let teams choose a topping to defend or assign them Pro and Con sides for controversial ingredients like:

- Pineapple (The classic debate)
- Anchovies (The salty underdog)
- Sweetcorn (The British quirk)
- Olives (The love-it-or-hate-it)

Appoint the Judge: A Leader or a Young Leader acts as the Head Chef, who will decide the winner based on the strength of the arguments, not personal taste.

#### **2. Preparation Phase (15 Minutes)**

Give teams time to build their case. Encourage them to think beyond "it tastes good" by using these angles:

- History & Tradition: Is it an authentic Italian staple?
- Visual Appeal: Does it make the pizza look "Instagrammable" or like a mess?
- Texture & Balance: Does it provide the perfect crunch, saltiness, or sweetness?
- Sustainability: Is the topping locally sourced or high in carbon footprint?

### 3. The Debate Format

To keep things moving, use a structured lightning debate style:

- Opening Statement (2 mins): **Team A** introduces their topping and why it's essential.
- Cross-Examination (1 min): **Team B** asks Team A two "spicy" questions to try and trip them up.
- The Rebuttal (2 mins): **Team B** argues why **Team A** is wrong and presents their own topping.
- Closing Arguments (1 min each): Both teams give a final "sales pitch" to the Head Chef.

### 4. Advanced Rules

To make it more challenging for older players, add these parliamentary-style rules:

- Points of Information: During a speech, an opponent can stand up and say "Point of Information!" The speaker can choose to "accept" it (answering a surprise question) or "decline" it to keep their flow.
- The "Secret Ingredient" Wildcard: Halfway through, the Leader announces a budget crisis or a supply chain issue (e.g., "The world has run out of cheese!"). Teams must immediately pivot their argument to explain why their topping is the best without the help of mozzarella.

### 5. The Verdict

The Head Chef awards points for:

- Persuasiveness: Did they change anyone's mind?
- Teamwork: Did everyone speak?
- Creativity: Did they use funny metaphors or "fake news" statistics (e.g., "9 out of 10 cats prefer pepperoni")

### **Head Chef's Handy "Spicy" Questions (To stir the pot!):**

If a team is doing too well, the Head Chef can throw in one of these Soggy Bottom Challenges:

- "If we had a budget of only 50p, why is your topping still the best choice?"
- "How would you convince a customer who is allergic to your topping to still buy this pizza?"
- "The Prime Minister has just banned your topping—what is your emergency plan to save the pizza industry?"

**The Verdict:** At the end of the debate, the Head Chef announces the winner and explains one specific star argument that tipped the scales.

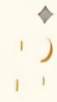
<b>Judging Criteria</b>	<b>Team 1:</b>	<b>Team 2:</b>
<b>Opening Statement</b> (Clear, confident, and introduces the key points)	/ 10	/ 10
<b>Persuasiveness</b> (Did they use good reasons? History, texture, or "science"?)	/ 10	/ 10
<b>Cross-Examination</b> (Did they ask clever questions to the other team?)	/ 5	/ 5
<b>The Rebuttal</b> (How well did they defend their topping against attacks?)	/ 10	/ 10
<b>Teamwork</b> (Did all Guides/Rangers contribute to the argument?)	/ 5	/ 5
<b>Creativity/Humour</b> (Funny slogans, dramatic delivery, or "facts"?)	/ 10	/ 10
<b>Closing Argument</b> (A final punchy "sales pitch" to the Chef)	/ 5	/ 5
<b>TOTAL SCORE</b>	<b>/ 55</b>	<b>/ 55</b>

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# Certificate of Achievement



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The Great Pizza Challenge Pizza Hike

## For the Best Slice of Pizza

Awarded To:

\_\_\_\_\_

Awarded By:

\_\_\_\_\_

\_\_\_\_\_

Date

\_\_\_\_\_

Signature



## Slice 4: The Great Pizza Tasting Hike

### The Mission

To hike between three local pizza establishments, taste a single slice at each, and determine which venue earns the title of "Unit Favourite 2026."

### Preparation:

**Route Planning:** Map out a walking route that hits three pizza spots. Ensure the distance is appropriate for your age group (shorter for younger units, longer for older units).

**Pre-Orders:** To save time call ahead and ask for your pizzas to be ready at a specific time.

**Safety:** Ensure you have enough adult helpers for your section's ratios and that everyone has high-visibility gear.

**What to do:** Give each person a small notepad or a printed scorecard (attached). They must rate each slice on a scale of 1 to 5 (5 being Pizza Perfection).

Once you return to the meeting place (or a local park), tally up the scores. Announce the winner and, if you're feeling extra organised, send the attached Certificate of Excellence to the winning restaurant! If you cannot venture out on a hike, consider having pizza delivered to your unit meeting place. Still unsure? Why not pick up three different brands of frozen pizzas from your local supermarket and have the girls vote their favourite!

## Pizza Tasting Scorecards

Category	What to look for...	Rating (1-5)
<b>The "Cheese Pull"</b>	Is it gooey and melty, or did it slide off in one piece?	
<b>The Crunch Factor</b>	Is the crust crispy like a biscuit or soggy like a sponge?	
<b>The Sauce Boss</b>	Is it tangy and yummy or too spicy/bland?	
<b>Topping Tally</b>	Are there enough toppings? Do they taste fresh?	
<b>The Flop Test</b>	When you hold it, does the pointy end stay up or dive down?	

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## **Slice 5: The Master Chef**

### **Pizza Pita Pockets–Cooking on Fires**

#### **The Set-Up**

The Fire: Ensure you have a fire that has burned down to hot embers. Cooking over direct flames often sooty and burns the bread before the cheese melts.

- Equipment: You will need extra-strong tin foil, heat-proof gloves, and long tongs.
- Ingredients: Pita breads (wholemeal or white).
- Tomato purée or pizza sauce.
- Grated mozzarella or cheddar.
- Toppings: Chopped peppers, sweetcorn, ham, or mushrooms (keep them small!).

#### **Instructions**

##### **The Tin Foil Parcel Method**

- The Prep: Leaders should pre-slice the pitas to make the "pocket." Use a spoon to spread a little sauce inside and sprinkle in cheese and one topping.
- The Wrap: Participants "wrap their present" by folding the pita into a piece of tin foil. Ensure it is sealed tight so no cheese escapes!
- The Cooking: To keep them safe from the heat, participant hand their parcels to a Leader. The Leader places them on a grill rack over the embers for 2–3 minutes per side.
- The Result: A warm, melty "pizza sandwich" that is easy for small hands to hold once cooled.

## **The Cardboard Box Oven (Advanced)**

- **The Build:** Take a sturdy cardboard box and line the entire inside with tin foil (shiny side out). Secure it with metal paperclips or wire (avoid plastic tape, which melts!).
- **The Rack:** Poke two metal skewers or tent pegs through the sides of the box to create a "grill rack" in the middle.
- **The Positioning:** Place the box on its side, opening facing the fire. It should be close enough to feel the heat but not so close that the cardboard scorches.
- **The Bake:** Slide the pitas onto the skewers. The "box" traps the heat and circulates it, baking the pizza evenly.

## **Fire Safety Checklist**

- Tie back long hair and tuck in any loose clothing (like neckers).
- Maintain safety zone around the fire.
- Always have a bucket of water nearby.
- Remind participants that the foil will be extremely hot when it first comes off the fire let it sit for 2 minutes before opening.

**If you prefer not to cook over an open flame, use the recipe below for an oven-baked Scone Base Pizza.**

**Base Ingredients:**

- 110g self raising flour
- 25g of margarine
- 4 tablespoons of milk
- 50g of cheddar cheese (grated)

**Other Ingredients:**

- Pizza Sauce/Passata
- Selection of pizza toppings
- Mozzarella Cheese

**Method:**

**Step 1**

Oven on at 180c

**Step 2**

Make the base by siving flour and adding margarine

**Step 3**

Rub them together and add milk then add the cheddar cheese so you get a cheesy base

**Step 4**

Roll out to round shape the wider the base the crisper it is .

**Step 5**

Spread the sauce over the base but leave 2cm between the edge of the base and the sauce

**Step 6**

Spread the mozzarella on top of the sauce

**Step 7**

Place the topping of your choice on top of the cheese

**Step 8**

Bake in the oven at 200c for 15 to 20 min

## How to Order

Our order form can be found at: <https://forms.gle/rB8xsAVn6zC8V6C29>

Copy this link into your internet browser or alternatively use the template below and send it to us by email ([7thbsguides@gmail.com](mailto:7thbsguides@gmail.com)).

<b>Contact Name</b>	
<b>Unit</b>	
<b>Shipping Address</b>	
<b>Post Code</b>	
<b>Telephone Number</b>	
<b>Email Address</b>	
<b>Number of Badges Required (£1.25 each)</b>	
<b>Postage Costs</b> £2.00 Packing & Postage (Royal Mail 2nd Class)	
<b>Total Costs</b> <b>(Badges + P&amp;P)</b>	

## Payment Details:

Please send payment to 7th Bishop's Stortford Guides

### **BACS:**

7th Bishop's Stortford Guides

Lloyds

Sort Code: 77-05-12

A/C: 15264368

- PayPal available on request
- Cost of the Badge is £1.25 each

## About Prices and Postage:

### **Postage costs:**

1-60 badges - £2.00 Packing & Postage (Royal Mail 2nd Class)

For larger orders and international postage please contact us for a quote.

Badges will be packaged in an A5 Large Letter postal box.

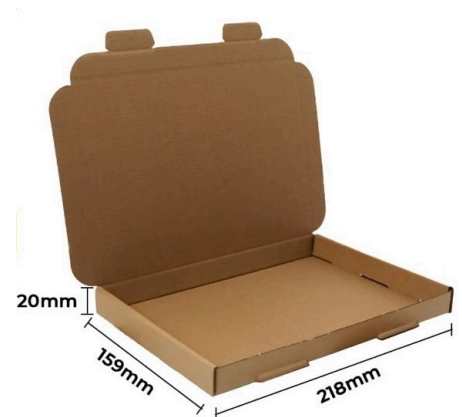
Local collection from Bishop's Stortford, Hertfordshire is free.

### **Contact Name and Email Address:**

7th Bishop's Stortford

c/o Katherine

7thbsguides@gmail.com



## Branding Matters

to me

Hello Katherine,

Thanks for the email. The request to update to the text to 'The great pizza challenge', is based on accessibility . We have minimalised the use of capitals where possible, as studies have shown that capital letters catch the eye and slow down reading. If you look at the webshop, non programme badges, you will see more examples of this format.



However if you feel strongly we can approve the text as shown – The Great Pizza Challenge.

I can confirm the badge design largely meets our refreshed branding requirements. The trefoil is an approved size, colour and position. It is OK to produce in Masterbrand ( White Trefoil on Girlguiding dark blue Pantone® 2766 C background).

Good luck with the challenge badge.

Kind Regards

Branding Matters

