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# La Migliore: Finding the Optimal Pizza

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## Abstract

Our project is a comparison of different types of pizza in terms of their toppings, preparation and reception. Ultimately we aim to find the optimal pizza. We plan to collect the data we require for this project by organising pizza dinners, where we prepare the pizzas ourselves and invite outside judges for scoring. We came up with and chose this idea because it is something we are all passionate about. We intend to analyse correlations between the attributes of the pizzas and their reception such as the effect of the choice of toppings. Our data is limited in terms of its generalisation by the judges we employ, which specifically means students from the university dorms willing to participate. As such we expect to obtain a good picture of the preferences of this young and international demographic.

## 1. Contribution Plan

Everyone in our group will in some capacity be involved in every stage of the project. As for the immediately foreseeable future, Filippo Albani and Paul-Henrik Heilmann will focus on making the pizza. Jonathan Ranck and Leon Trochermann will focus on designing the survey and the dataset structure.

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