



## Appendix F Pizza Pro Knowledge And Skills Evaluation

### MAKELINE

What do you do during slow times? \_\_\_\_\_

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Why do you use scales? \_\_\_\_\_

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What is pre-rush prep? \_\_\_\_\_

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In what order are toppings placed? \_\_\_\_\_

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What do you do after rush? \_\_\_\_\_

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How is the make-line set up? Why? \_\_\_\_\_

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How do you mark buffet pizzas? \_\_\_\_\_

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Do you understand the monitor? \_\_\_\_\_

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How important is it to make the pizzas in order by the monitor? \_\_\_\_\_

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How important is it to communicate with the other members of the team? \_\_\_\_\_

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Where are the weight charts located? \_\_\_\_\_

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What do you do before you start making pizzas? \_\_\_\_\_

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How do you prepare breadsticks? \_\_\_\_\_

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How do you prepare cheesesticks? \_\_\_\_\_

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Why is bottom cheese important? \_\_\_\_\_

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Why are green peppers and onions on the top? \_\_\_\_\_

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Why and when do you use the pit? \_\_\_\_\_

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What is the make-line temperature? \_\_\_\_\_

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Why and when do you switch the containers on the make-line to plastic? \_\_\_\_\_

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Why and how do you clean the make-line? \_\_\_\_\_

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## OVEN

What is the oven temperature setting? \_\_\_\_\_

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What is the cook time of the oven? \_\_\_\_\_

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How do you cut and prepare cheesesticks? \_\_\_\_\_

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How do you finish breadsticks? \_\_\_\_\_

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How do you cut the various pizzas? (Including thin crust) \_\_\_\_\_

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How do you identify pizzas? \_\_\_\_\_

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What do you put in the box with the pizza? \_\_\_\_\_

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What is pre-rush prep? How is it important? \_\_\_\_\_

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What do you do with hot pans? In what order? \_\_\_\_\_

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How important is it to communicate with the other team members? \_\_\_\_\_

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## DOUGH ROLLER

Why spray pans? \_\_\_\_\_

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What are the settings on the roller? \_\_\_\_\_

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What is the proper dough temperature? \_\_\_\_\_

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How do you rotate the dough? \_\_\_\_\_

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What is the skin and the belly side? \_\_\_\_\_

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How do you load the dough ball into the roller? \_\_\_\_\_

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What do you do with the pizza after you load it? \_\_\_\_\_

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Why do you slap the dough ball before making it? \_\_\_\_\_

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How much dough do you have out at a time? \_\_\_\_\_

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What do you do if the temperature of proofed dough is over 70 degrees? \_\_\_\_\_

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When do you take the temperature of the dough? \_\_\_\_\_

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What is sheeted dough? \_\_\_\_\_

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What do you do with sheeted dough? \_\_\_\_\_

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How do you remove a dough ball from the dough tray? \_\_\_\_\_

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How do you dock dough? \_\_\_\_\_

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How do you pan dough? \_\_\_\_\_  
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How much sauces do you put on a 7" pizza? 10? 11? 12? 14? 16? \_\_\_\_\_  
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How do you handle crusted dough? \_\_\_\_\_  
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What is the proper way to sauce? \_\_\_\_\_  
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Why do you keep the sauce off the edges of the dough? \_\_\_\_\_  
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What are hills and valleys? \_\_\_\_\_  
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How do you prepare sauce? \_\_\_\_\_  
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Why is it important to communicate to all the other team members? \_\_\_\_\_  
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