

## Section 7

# MAKING THE PERFECT PIZZA PRO PRODUCT

This is the product that the customer will take home to share with their family and friends.

This is our best advertising opportunity.

Take pride in the product you make.  
Remember the customer deserves the BEST.  
That is why they choose PIZZA PRO.

### MAKE-LINE PIZZA MAKER

#### Job Description:

The make-line person usually wears two or three “hats.” Meaning that they usually perform the job of a dough roller person and make-line person. In some instances they even act as an oven tender. The position requires a lot of information to learn. You must know when and how to proof dough. Can prepare dough for pressing, rolling, or slapping. Can weigh and place toppings on the dough. Can complete “Pre-Rush Prep.” Maintain and stocks the make-line. Keeps the dough area and the pizza area clean at all times. You must be able to match pizzas to boxes as they come out of the oven. Can route pizzas. Monitors oven times and directs other team members as needed to lower the oven time. Monitors driver’s times both in and out the door. Is quality control for both carry-out and delivery.

#### General Information

The great quality of our product is what brings our customers back time and time again. Your job is to make sure our customers receive a quality product time and time again. The impression the customer forms of the product will depend on the impression the customer forms of the tender position. The most important thing a make-line person can do when preparing an order is to fix it right! Effective concentration is the key to successful make lining and oven tending. We must ensure the order is correct when we prepare it tot he time it goes in the box. Never give the customer the impression that we do not have time for them or we are too busy to fix it right.

**REMEMBER, THE CUSTOMER IS THE REASON WHY WE ARE HERE**

#### WEIGHT CHARTS

The Pizza Pro Weight Charts will be used to make every pizza.

The “Weight Charts” ensure that OUR customers are receiving a Quality Product.

The “Weigh Charts” ensure consistency in OUR product.

In any given week we will make over 5,000 14 inch Pepperoni pizzas. Every on will have 19 oz. of dough, 6

oz. of sauce, 8 oz. of cheese, and 38 Pepperoni.

It doesn't matter if the pizza is made in Belt, MT., Wasilla, AK or in Cabot, AR.

The "Weight Charts" will ensure a good "Food Cost Percentage."

Toppings will be placed on the pizza in the order they are listed on the "Weight Charts."

Every pizza that is made is a SIGNATURE of the Pizza Pro Team Member that made it.

**IF YOU ARE NOT PROUD OF IT  
DON'T BOX IT!**

## **PIZZAS**

### **TAKING THE ORDER**

Listen to the customer.

Repeat the order back to the customer.

### **WASH HANDS**

Always maintain the highest possible sanitary standards.

Never handle food without first washing hands.

No Team Member will make a pizza or touch any food item with cuts, sores, scrapes, or other types of injuries to the hands.

### **SELECT DOUGH**

Select the appropriate size dough ball.

Ensure that dough is not over proofed or under proofed.

Using a dough scraper, gently lift and scrape the dough ball from the dough tray. Keep dough as round as possible.

### **PRESS/ROLL DOUGH**

Using the Dough Pro/Dough Roller press/roll dough to appropriate size.

\*\*It is very important to keep the dough as round as possible through this step.

### **PERFORATE DOUGH**

**NEVER perforate the dough on the DOUGH PRO.**

Perforate the dough with the dough docker.

Perforating the dough helps to prevent bubbling of the dough during baking. Use caution not to over-dock/perforate the dough. You do not want holes large enough for sauce to seep through to the pan. This will cause pizzas to stick to the pan.

## **PLACE IN PAN**

Make certain that the top of the dough ball remains top side of the skin when placed in the pan.

Place in appropriate size pan and work dough to fit. Do not stretch the dough if too small. Re-roll or re-press if needed.

Never cut off the dough to make it fit.

Ensure there are no air pockets between the dough and the pan.

## **THIN CRUST PIZZAS**

Thin Crust Pizzas are cooked on a "Pizza Screen." Holes are face down.

## **DEEP DISH PIZZAS**

"Deep Dish Pizza" are cooked in special "Deep Dish Pans."

Completely cover the bottom of the pan with "Dough Oil"

Spread the oil evenly over the bottom and sides of the pan.

With holes face up, the dough is sauced and the toppings are put on before putting the dough in the pan.

## **SAUCE THE DOUGH**

Using the weight charts, ensure that the proper amount of sauce is placed on every pizza.

When spreading the sauce, it should not have any hills or valleys.

Every bite of the pizza will taste the same if the sauce is put on properly.

DO NOT get sauce on the edge of the dough or it will burn.

## **THIN CRUST PIZZAS**

Bring the sauce all the way out to the edge of the dough.

There should be no crust showing.

## **PIZZAS COOKED ON SCREENS**

Leave a 1/2 inch outer edge (lip) on the dough.

This area will rise during baking and turn a golden brown.

Ensure this lip is free of sauce and other toppings when making the pizza and before it is placed in the oven.

## **PUTTING ON THE TOPPINGS**

Use the scale and weight cups to weigh each topping.

The toppings go on the pizza in the order they are listed on the weight charts.

The toppings are placed on the pizza from the outside edge, working into the middle of the pizza in a consistent manner.

Every bite of the pizza should taste the same.

## **THREE OR MORE TOPPING PIZZA**

**\*\*\* Place a hole in the center of the toppings all the way to the dough. This will help the center of the dough cook during baking.**

## **MARK YOUR PIZZA**

It is very important to make sure the customer gets the right pizza. The oven tender needs to be able to tell the difference between a Pro Special and a Pro Special without an ingredient.

Use a pepperoni on top of the cheese to tell the oven tender that there is something different about this pizza. If a customer left off two ingredients then you mark the pizza with two pepperoni's.

We also put a pepperoni on the top cheese of every sausage pizza. When you have a sausage pizza and a beef pizza come out of oven at the same time you will always know that the one with the pepperoni on it is sausage.

We also need to mark a pizza for half and half. If a customer orders a Pro Special with half no onions, the oven tender needs to know where to cut. Pinch the dough on two opposite sides splitting the pizza in half. Twist these pinched sides to make it obvious for the oven tender to know where to cut.

## **BAKE**

Bake as outlined in Section 8.

## **BREAD-STICKS**

Roll/Press a 14 inch dough ball.

Hold the two opposite ends of the dough and stretch it.

Hold the two other ends and stretch into a square.

Fold in half.

Pinch the edges together.

Cut the dough in half.

Each half will make one order.

Cut each order into (8) eight strips.

Cutin half, then cut each piece in half, then cut each piece in half.

Take each strip by the ends and twist the ends in opposite directions.

Do not twist too tightly.

Fold the two ends together and pinch.

Place in a pizza pan making sure they are not touching.

If they touch during baking they will cook together.

Bake as outlined in Section 8.

### **PRE-MADE BREADSTICKS**

The shelf-life for pre-made bread sticks is 3 hours.

They must be covered and stored in the cooler.

They **MUST** be pulled from the cooler so that the pan can warm to room temperature before baking.

If you do not let the pan warm to room temperature before baking, the breadsticks will not rise.

Bake as outlined in Section 8.

### **CHEESE-STICKS**

Roll/Press an 11 or 14 inch dough ball.

Place in pan.

Lightly coat pan with "Garlic Sauce."

Sprinkle with "Parmesan/Romano Cheese Mix."

Use the same amount of cheese that goes on a 11 or 14 inch pizza.

Bake as outlined in Section 8.

### **CHICKEN WINGS**

Chicken wings need to be thawed before baking in order to reach 160 degrees.

Pour a very small amount of water in an 11 inch pizza pan.

Place an 11 inch screen on the pan.

Place (5) legs and (5) wings on the screen.

Bake as outlined in Section 8.

(Stores that sell a high volume of wings, can pre-prep them into aluminum foil packs. Wrap 10 wings (five wings and five legs) in aluminum foil.)

## STROMBOLI

Roll/Press dough.

Do Not Spray Pan.

Fit half dough in the pan.

DO NOT SAUCE

Put the toppings on the fitted side in the order they are listed.

Fold loose side of dough over and pinch the edges together.

Make three small cuts into top of stromboli. This will aid in baking.

Baste with "Garlic Sauce."

Sprinkle with "Parmesan/Romano Cheese Mix"

Bake as outlined in Section 8.

## HOT SUBS

### ITALIAN CLUB SUB

- Slice the sub roll into two halves

- Spread ranch dressing on each half.

- On one half place:

3 slices Salami (.7 oz.)

8 slices Pepperoni (.5 oz.)

6 slices Ham (.7 oz.)

- On other half, place:

2 slices (1.9 oz.) Pepper Jack cheese

- Place entire sandwich onto a piece of foil on a medium pizza pan.

- Place the sandwich halfway inside the oven.

After sandwich runs through the oven

- Add .8 oz. diced tomatoes.

- Add .5 oz. shredded lettuce.

Close the sandwich and wrap in aluminum foil and serve inside a clamshell container.

### HAM & CHEESE SANDWICH

- Slice the sub roll into two halves.
- Spread Ranch Dressing on each half.
- On one half, place 16 slices (1.5 oz.) of Ham
- On other half, place 2 slices (1.9 oz.) of Pepper Jack cheese.
- Place entire sandwich onto piece of foil on a medium pizza pan
- Place sandwich halfway inside the oven

After the sandwich runs through the oven

- Add .8 oz. diced tomato
- Add 5 oz. shredded lettuce

Close the sandwich and wrap in aluminum foil and serve inside a clamshell container.

### CHICKEN FAJITA SANDWICH

- Slice sub roll into two halves.
- Lightly spread garlic butter on each half.
- On one half, place:
  - 2.7 oz. Chicken Fajita Meat
  - 0.8 oz. Diced Green Peppers
  - 0.8 oz. Diced Onions
  - 0.8 oz. Diced Red Peppers
- On other half, place 2 slices (1.9 oz.) Pepper Jack cheese

- Place entire sandwich onto a piece of foil on a medium pizza pan

After the sandwich come out of the oven

- Add 1 Tablespoon picante sauce.

Close the sandwich and wrap in aluminum foil and serve inside a clamshell container.

**PIZZA PRO MENU**

Specialty Pizzas

**Pro Special** - Green Peppers, mushrooms, ripe olives, pepperoni, ham, beef, extra cheese.

**Pro Deluxe** - Green Peppers, onions, mushrooms, pepperoni, sausage, extra cheese

**Meat to Please** - Pepperoni, ham, beef, Italian Sausage, extra cheese

**Veggie** - Green Peppers, onions, mushrooms, ripe olives, extra cheese

Fresh Toppings

Pepperoni  
Beef  
Italian Sausage  
Ham  
Bacon  
Anchovies  
Pineapples

Green Peppers  
Onions  
Mushrooms  
Black Olives  
Green Olives  
Jalapeno Peppers  
Extra Cheese

Crust

**Deep Dish**                      Baked to a golden brown in a deep-dish pan

**Hand Tossed**                      Our classic crust. French bread taste. Not too thin not too thick.

**Thin**                                      The pizza crust that supports itself. Rolled thin to be crispy.

Pizza Pro Specialties

**Breadsticks**                      8 to an order topped with garlic sauce and Parmesan Cheese served with tangy tomato sauce

**Cheesesticks**                      Pizza Pro's medium dough with mozzarella cheese and tomato sauce for dipping





WEIGHT CHART  
ONE OR TWO  
TOPPING

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	7	19-20	25	38	48
HAM	6	16-17	22	33	42
SAUSAGE	1.0	1/2 CUP	4.0-4.5	7.0-7.5	10.0
BEEF	1.0	1/2 CUP	4.0-4.5	7.0-7.5	10.0
ITALIAN	1.0	1/2 CUP	4.0-4.5	7.0-7.5	10.0
GREEN PEPPERS	0.5	1/2 CUP	2.5	3.5	4.5
ONIONS	0.5	3/4 CUP	2.5	3.5	4.5
MUSHROOMS	0.5	3/4 CUP	2.5	3.5	4.5
RIPE OLIVES	0.5	1/3 CUP	2.5	3.5	4.5
GREEN OLIVES	0.5	1/3 CUP	2.5	3.5	4.5
TOP CHEESE	1.5	3/4 CUP	4.0	7.0	10.0
EXTRA CHEESE	2.5	6.0	8.0	12.0	14.0
JALAPENOS	0.5	1/3 CUP	2.0	3.0	4.0
PINEAPPLE	0.5	1/3 CUP	2.0	3.0	4.0
BANANA PEPPERS	0.5		2.0	3.0	4.0



WEIGHT CHART  
THREE OR MORE  
TOPPINGS

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	7	19-20	25	38	48
HAM	6	16-17	22	33	42
SAUSAGE	1.0	1/3 CUP	2.0-2.5	4.0-4.5	8.0
BEEF	1.0	1/3 CUP	2.0-2.5	4.0-4.5	8.0
ITALIAN	1.0	1/3 CUP	2.0-2.5	4.0-4.5	8.0
GREEN PEPPERS	0.5	1/3 CUP	1.5	2.0	3.0
ONIONS	0.5	1/2 CUP	1.5	2.0	3.0
MUSHROOMS	0.5	1/2 CUP	1.5	2.0	3.0
RIPE OLIVES	0.5	1/4 CUP	1.0	1.5	3.0
GREEN OLIVES	0.5	1/4 CUP	1.0	1.5	3.0
TOP CHEESE	1.5	3/4 CUP	4.0	7.0	10.0
EXTRA CHEESE	2.5		8.0	12.0	14.0
JALAPENOS	0.5		2.0	3.0	4.0
PINEAPPLE	0.5		2.0	3.0	4.0
BANANA PEPPERS	0.5		2.0	3.0	4.0



WEIGHT CHART  
PRO SPECIAL

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	4	9	16	25	30
HAM	4	8	10	16	26
SAUSAGE	0.5	1/4 CUP	1.5	2.0-2.5	5.0
BEEF	0.5	1/4 CUP	1.5	2.0-2.5	5.0
GREEN PEPPERS	0.25	1/4 CUP	.75-1	1-1.25	2.0
ONIONS	0.25	1/4 CUP	.75-1	1-1.25	2.0
MUSHROOMS	0.25	1/3CUP	1.5	2.0	3.0
RIPE OLIVES	0.25	1/8 CUP	.75	1.0	2.5
EXTRA CHEESE	2.0	1 CUP	6.0	10.0	12.0



WEIGHT CHART  
PRO DELUXE

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	4	9	16	25	38
SAUSAGE	0.5	1/3 CUP	2.0-2.5	4.0-4.5	7.0
GREEN PEPPERS	0.25	1/3 CUP	1.5	2.0	3.0
ONIONS	0.25	1/2 CUP	1.5	2.0	3.0
MUSHROOMS	0.5	3/4 CUP	1.5	2.0	3.0
EXTRA CHEESE	2.0	1 CUP	5.5	10.0	12.0



**WEIGHT CHART  
MEAT TO PLEASE**

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	4	9	16	25	35
HAM	4	8	11	16	22
BEEF	0.5	1/4 CUP	1.5	3.0	5.0
ITALIAN	0.5	1/4 CUP	1.5	3.0	5.0
EXTRA CHEESE	2.0	3/4 CUP	5.5	10.0	12.0



**WEIGHT CHART  
VEGGIE**

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
GREEN PEPPERS	0.5	1/3 CUP	1.5	2.0	3.0
ONIONS	0.5	1/2 CUP	1.5	2.0	3.0
MUSHROOMS	0.5	1/2 CUP	1.5	2.0	3.0
RIPE OLIVES	0.5	1/4 CUP	1.5	2.0	3.0
EXTRA CHEESE	2.0	1 CUP	6.0	10.0	12.0



WEIGHT CHART  
STROMBOLI

ORDER	7 INCH	10 INCH	11 INCH	14 INCH	16 INCH
SAUCE	1.0	3.0	4.0	6.0	8.0
BOTTOM CHEESE	0	0.5	0.5	1.0	1.5
PEPPERONI	4	9	16	25	38
SAUSAGE	0.5	1/3 CUP	2.0-2.5	4.0-4.5	7.0
GREEN PEPPERS	0.25	1/3 CUP	1.5	2.0	3.0
ONIONS	0.25	1/2 CUP	1.5	2.0	3.0
MUSHROOMS	0.5	3/4 CUP	1.5	2.0	3.0
EXTRA CHEESE	2.0	1 CUP	5.5	10.0	12.0



WEIGHT CHART  
FOR  
HOT SUBS

ITALIAN CLUB SUB

Salami	0.7 oz (3 slices)
Pepperoni	0.5 oz (8 slices)
Ham	0.7 oz (6 slices)
Pepper Jack Cheese	1.9 oz (2 slices)
Tomato	0.8 oz
Shredded Lettuce	0.5 oz

HAM & CHEESE SUB

Ham	1.5 oz (16 slices)
Pepper Jack Cheese	1.9 oz (2 slices)
Tomato	0.8 oz
Shredded Lettuce	0.5 oz

CHICKEN FAJITA SUB

Chicken Fajita Meat	2.7 oz
Green Peppers -diced	0.8 oz
Onion - diced	0.8 oz
Red Peppers - diced	0.8 oz
Pepper Jack Cheese	1.9 oz
Picante Sauce	1 TBL Spoon