



Appendix D

Pizza Pro Employee Evaluation

SECTIONS LIST

1. Abbreviations

Ham _____

Sausage _____

Ground Beef _____

Italian Sausage _____

Bacon _____

Green Peppers _____

Onions _____

Mushrooms _____

Ripe Olives _____

Cheese _____

Jalapenos _____

Pineapples _____

Extra Sauce _____

Light Sauce _____

Pro Special _____

Meat to Please _____

Veggie _____

Bread Sticks _____

Cheese Sticks _____

Deep Dish _____

Extra Toppings _____

2. PIZZAS

List Toppings

Pro Special _____

Pro Deluxe _____

Meat to Please _____

Veggie _____

3. PIZZA PRO MENU

What type of specials do we offer on the menu? _____

What fresh toppings do we offer? _____

What different crusts do we offer? _____

What hours are we open? _____

When is our buffet open? _____

What is the cost of the buffet? _____

When do we have a salad bar? _____

What is the cost of one trip to the buffet? _____

How many bread sticks come in a box? _____

What is the cost? _____

How many cheese sticks come in a box? _____

What is the cost? _____

What is Marinara? _____

What is the cost? _____

What is our phone number? _____

What is our address? _____

How many people does a twelve inch pizza serve? _____

How many people does a fourteen inch pizza serve? _____

How many people does a six inch pizza serve? _____

How many people does a sixteen inch pizza serve? _____

4. NUMBER OF SLICES

How many slices does a six inch pizza have? _____

How many slices does a twelve inch pizza have? _____

How many slices does a fourteen inch pizza have? _____

How many slices does a sixteen inch pizza have? _____

5. PROPER UNIFORM

What is the proper pizza pro uniform? _____

6. SANITATION

What are the three main concerns of individual sanitation?

1. _____

2. _____

3. _____

7. EATING, DRINKING AND SMOKING

What is our policy for eating in the store? _____

What is our policy for drinking in the store? _____

What is our policy for smoking in the store? _____

8. GENERAL STANDARDS OF CONDUCT

What is the general standard of conduct for:

Not in full uniform? _____

Visitors _____

Housekeeping _____

Customers _____

Handling Equipment _____

9. SECURITY

What are the security procedures for:

Backdoor _____

Robbery _____

Money _____

10. SAFETY RULES AND GUIDELINES

What are the two main rules for safety?

1. _____

2. _____

What is the safety rule for knives? _____

What is the safety rule for the mixer? _____

What is the safety rule for the dough roller? _____

What is the safety rule for the vegetable chopper?_____

11. ANSWERING THE PHONE

What is the proper way to answer the phone?_____

How many rings do we have to answer the phone?_____

12. STORAGE OF FOOD ITEMS

What is a food item?_____

Where are perishable items stored?_____

PIZZA PRO EMPLOYEE EVALUATION

Individual Knowledge & Skills Rating:

Excellent _____

Average _____

Not to Standards _____