

Section 8 Cooking And Cutting Directions

COOKING

REGULAR CRUST PIZZAS

After the toppings are placed on the pizza, (Section 7) it is placed on the conveyor belt so that it is at the edge of the cooking area, but not inside.

Note: The only exception to placing pizzas outside the cooking area is “6 and 7 INCH ONE AND TWO TOPPING PIZZAS,” they are placed inside the cooking area.

DO NOT remove from the conveyor until it has completely exited the cooking area.

THIN CRUST PIZZAS

Thin crust pizzas are cooked on a “Pizza Screen” not in a pan. After the toppings are placed on the pizza, (Section 7) it is placed on the conveyor belt so that it is at the edge of the cooking area, but not inside.

Note: The only exception to placing pizzas outside the cooking area is 6 and 7 inch one and two topping pizzas, they are placed inside the cooking area.

DO NOT remove from the conveyor until it has completely exited the cooking area.

DEEP DISH PIZZAS

Deep dish pizzas are cooked in “Special Deep Pans” WITH A COAT OF DOUGH OIL IN THE PAN. After the toppings are placed on the pizza, (Section 7) it is placed on the conveyor belt so that it is at the edge of the cooking area, but not inside.

Note: The only exception to placing the pizzas outside the cooking area is 6 and 7 inch one and two topping pizzas, they are placed inside the cooking area.

DO NOT remove from the conveyor until it has completely exited the cooking area.

BREADSTICKS

Bread sticks are placed all the way inside the oven. However, this may vary from store to store. The end result is a golden brown bread-stick, just as the crust of the pizza should be.

DO NOT remove from the conveyor until it has completely exited the cooking area.

CHEESESTICKS

Cheese sticks are placed all the way inside the oven.

DO NOT remove from conveyor until it has completely exited the cooking area.

CHICKEN WINGS

Place on the oven conveyor so that it is at the edge of the cooking area. Chicken wings must reach 160 degrees before serving. If using frozen wings, it will take two passes through the oven to reach 160 degrees. Be sure to check the temperature after cooking.

STROMBOLI

Place on the oven conveyor so that it is at the edge of the cooking area.

HOT SUBS

Place onto a piece of foil on a medium pan and slide half way into the oven.

After the sandwich runs through the oven, wrap in aluminum foil and place inside a styrofoam container.

CUTTING AND BOXING

Garlic Cups

A “Garlic Cup” will be put in all pizza boxes except 6 and 7 inch pizzas.

This does not apply to PBTS orders or Thin Crust Pizza orders.

PEPPERONCINI PEPPERS

Pizza Pro, Inc. Corporate Stores will place two “Pepperoncini Peppers in every pizza box except 6 and 7 inch pizzas.

This does not apply to PBTS orders.

REGULAR CRUST AND DEEP DISH PIZZAS

6 and 7 inch pizzas are cut into 4 slices.

10, 11 and 12 inch pizzas are cut into 8 slices.

14 and 16 inch pizzas are cut into 12 slices.

THIN CRUST PIZZAS

Cut in squares (Chicago Style) unless the customer requests otherwise.

10, 11 and 12 inch pizzas are cut three times in each direction.

14 inch pizzas are cut four times in one direction and three times in the other direction.

16 inch pizzas are cut four times in each direction.

<p>ALL BREAD-STICK AND CHEESE-STICK ORDERS WILL RECEIVE A 4 OZ CUP OF PIZZA SAUCE WITH THE ORDER</p>

BREAD-STICKS

Place in a 9 x 9 container
Lightly coat with “Garlic Sauce”
Sprinkle with “Parmesan/Romano Cheese Mix.”
Serve with a cup of pizza sauce.

CHEESE-STICKS

Place in a 12 inch box.
Lightly spread “Garlic Sauce” over the outer edge.
Sprinkle with “Parmesan/Romano Cheese Mix.”
Cut in (8) eight strips for 10, 11, and 12 inch. (12) twelve strips for 14 or 16 inch.
Cut in half.
Serve with a cup of pizza sauce.

CHICKEN WINGS

Place in a 9 x 0 container.

Serve with a cup of Ranch Dressing unless otherwise instructed by the customer.

STROMBOLI

Place in box.

Baste with “Garlic Sauce.”

Sprinkle with “Parmesan/Romano Cheese Mix.”

10, 11 or 12 inch is cut in 6 strips.

14 inch is cut in 8 strips.

16 inch is cut in 10 strips.

Serve with a cup of Ranch Dressing.

HOT SUBS

Wrap in Aluminum Foil.

Place inside a styrofoam container.

OVEN TIMES/OVEN TENDER

The oven tender should call out the length of time it has taken for each order to make it through the preparation process. This will inform everyone in the store of the progress that is being made and will also allow the up-front personnel to know if the pace needs to quicken.

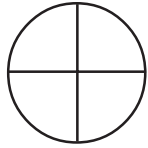
For example, if Mrs. Smith’s order is placed at 11:17 a.m. and it comes through the oven and is boxed at 11:32, the oven tender will call out, “Smith, out in 15.”

An order is defined as all items on the particular order. So the oven tender will call out the time when the last pizza or item is boxed.

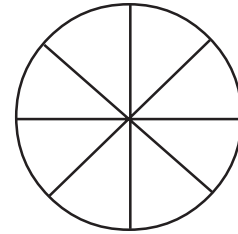
We should all strive for ten minute oven times. Anytime we have oven times over ten minutes, we are giving poor service. Remember, carry out orders should be ready in 20 minutes and delivery orders should reach the house in no longer than 45 minutes.

During peak periods, the oven tender should be the most responsible person in the store. This is a very stressful job and if it is performed by an inexperienced member, many mistakes can be made. Preferably, the on duty manager should be the oven tender. The flow of the entire store can be seen from the cutting area and the manager can keep a close eye on the product that is being served to the customer.

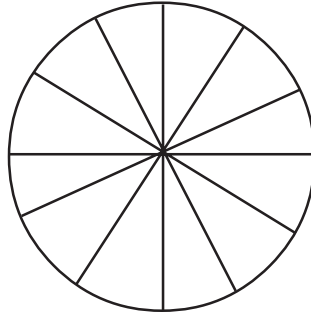
CUTTING PIZZAS



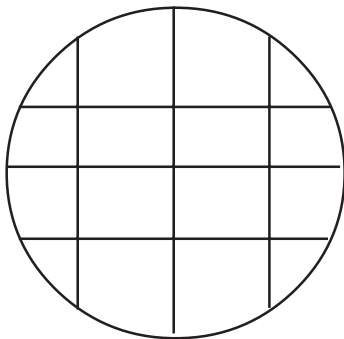
6 & 7 INCH



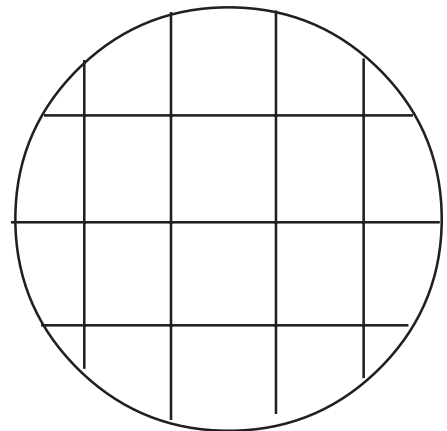
10, 11 & 12 INCH



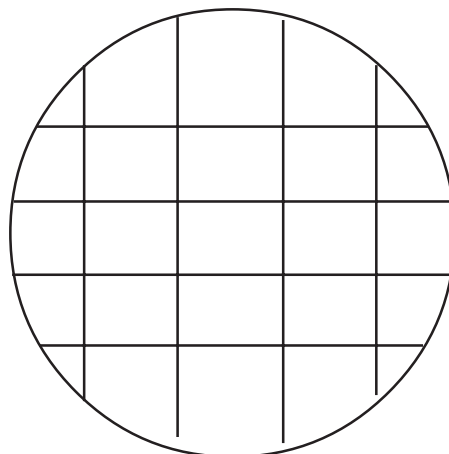
14 & 16 INCH



10, 11 & 12 INCH

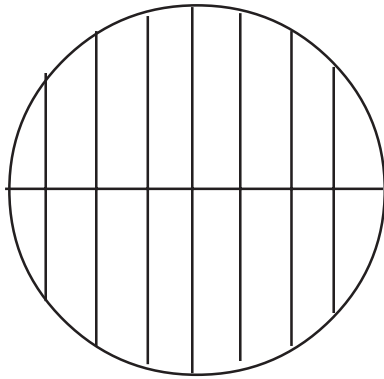


14 INCH

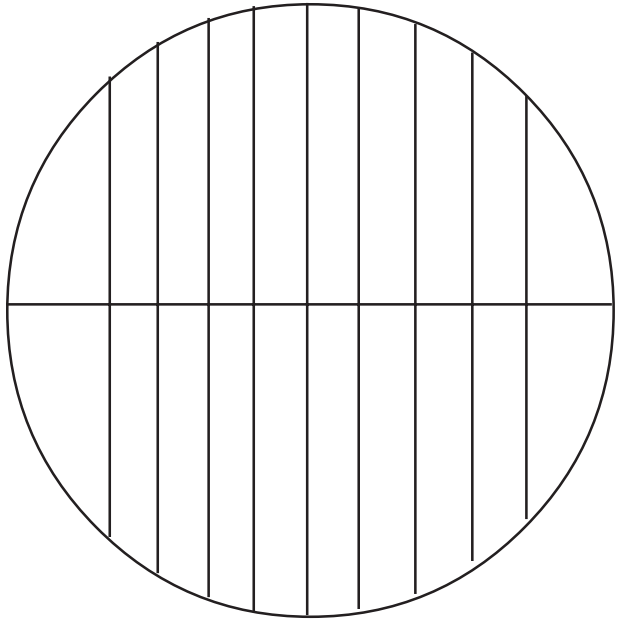


16 INCH

CUTTING CHEESESTICKS

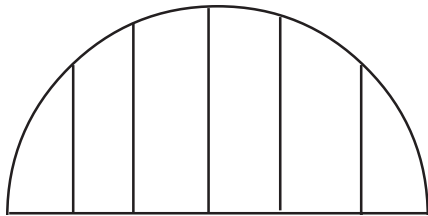


10, 11 & 12 INCH

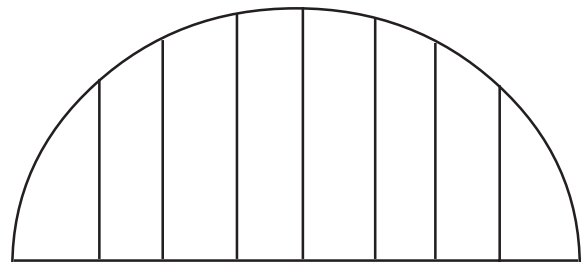


14 INCH

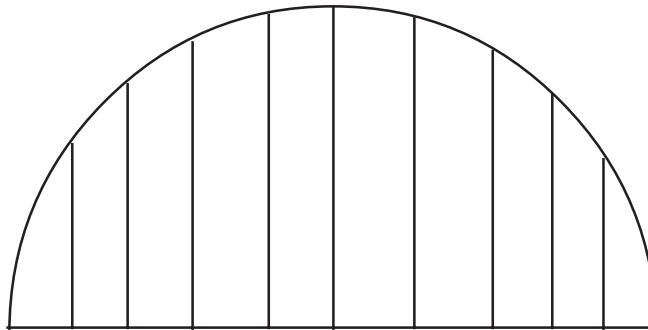
CUTTING STROMBOLI



10, 11 & 12 INCH



14 INCH



16 INCH