

▷ **Instructions:** Complete before taking Dough quiz.

Note: The trainee should get at least 80% (16 of 20) as minimum score to pass the quiz

1. You must wash your hands when you...

- Starting your work and after using the restroom
- Clean your work station
- Every time you change your work station
- All of the above

2. What are the responsibilities of a Dough Maker?

- Provides best pan and thin pizza dough
- Prepares dough according to Shakey's® standards, ensuring proper proofing, labeling, dating, and product rotation
- Maintains proper stock of pizza for revenue periods

3. What is the correct order of making Thin Crust Dough 1st 2nd ...11th

- 1** Anticipate your needs; **2** Weigh, check temperature, and add water; **3** Add Fresh Yeast; **4** Stir the water and yeast; **5** Add the bag of Shakey's® Thin Crust and mix; **6** Remove Dough and divide into two batches; **7** Keep in dough room until dough expands; **8** Store and label in the walk-in; **9** Roll the next day; **10** Cut according to the thin crust chart; **11** Stack, label and store
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4. What is considered a critical point in the dough making process?

- Water quantity and temperature
- Proofing time and Yeast quantity
- All of the above

5. What does FIFO mean?

- The First In, First Out method of stock rotation
- You can use new product before older product
- Throw away old product

6. How many times per day should you roll pizza dough?

- One
- Two
- Four

7. Why is it necessary to add 2 lb of scraps to the Thin Crust Dough during rolling the third fold?

- This helps to bring texture to the dough
- Adding scraps are not necessary

8. In the Cutting Process, what is the correct Diameter of the Thin Crust Pizza?

- Individual 7" / Small 9" / Medium 12" / Large 15"
- Individual 6" / Small 10" / Medium 12" / Large 15"

9. In the Stocking Thin Crust process, how many cut pizza dough should be stack for each wrap?

- 20 per each wrap
- 10 per each wrap

10. What is the shelf life of prepared dough?

- The dough can be stored for at least two meal periods
- Two days (48 hrs)

11. What are considered bad personal habits while rolling dough?

- Wiping or touching your nose
- Touching your face or scalp
- Wearing a dirty uniform
- All of the above

12. Why is important to follow the same routine every day when preparing dough?

- So you do not forget how to roll the dough
- To maintain consistency of product

13. What is the difference between Pan and Thin Dough mixing process?

- The Starter Process (Sponge) and Proofing method
- It's the same process for both
- The Starter Process (Sponge)

14. What is the proper order to wash your hands?

- 1 Vigorously scrub hands and arms (10-15sec); 2 Apply soap; 3 Dry Hands and Arms with single use towel; 4 Wet your hands with warm water
- 1 Wet your hands with warm water; 2 Apply soap; 3 Vigorously scrub hands and arms (10-15sec); 4 Rinse hands and arms in warm water; 5 Dry Hands and Arms with single use towel

15. Which are the characteristics that the Starter (Sponge) must have when you mix Pan Dough?

- Sourdough (flavor), 24 hours at room temperature
- The color
- The shape and flavor

16. How many times, approximately, should Thin Dough go through roller?

- 12
- 24
- 6

17. True or False: It is okay to lift 20 lbs or more by yourself.

- False
- True

18. What should you do when you sneeze?

- Cover your mouth your with t-shirt
- Cover your sneeze with your arm ("Dracula" approach) and wash your hands

19. Why is important to regularly check the proofer when you are proofing pan dough?

- To let air get in the dough
- The proofing process can be longer or shorter, depending on the weather and temperature of the room
- This is not a necessary step

20. What is the proper way to check if the sanitizer will be effective?

- Temperature
- Concentration (PPM: parts per million)
- The color and odor