



Station Code
PZZ-GUI-2016_08

Updated
August/2016

Pizza

Station Guide

9

CLICK OR SCAN TO VIEW
TRAINING VIDEO



This training material contains standards and procedures for the Shakey's system that relate to the Shakey's brand, specifically the quality of the products that the public associates with the Shakey's brand, other content is in the nature of advice and suggestion as to operations. You should consult with the Manager on Duty or the Franchise owner if you have questions about restaurant operations. For training use only. All Rights Reserved © 2016 Shakey's USA, Inc





Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Description of Work

A **Pizza Cook** is a very important crew member that provides our guest with the best Pizza according to Shakey's® standards. Pizza Cooks are familiar with all pizza recipes and thoroughly knowledgeable when it comes to preparing thin crust, pan crust, and dessert pizzas.

The following responsibilities may vary depending on the store and business hours:

- Consistently maintain prep, cooking, presentation, plating and packaging standards.
- Maintain work area cleanliness and sanitation standards.
- Stock station, as required.
- Set up and re-stock buffet line and salad bar, when assigned to Buffet work station.
- Coordinate and perform opening/closing/cleaning procedures for work station areas.
- Comply with ServSafe practices with regard to personal cleanliness and food handling.
- Meet with Manager-In-Charge to discuss any daily Special Events and/or prep needs.
- Support other work stations, as needed.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Tools for Preparing and Maintaining Work Station



Quaternary and Bleach Sani-buckets:
Sanitize to remove germs, not just dirt



Clean Towels
Towel for Sani-bucket
Always keep towels in sanitizer solution before clean your tools and make table



Sanitizing Wipes
To sanitize thermometers



Pizza Aluminum Pan
To prepare Thin Crust Pizza



Cambro Round Tray
To serve Pizza




Small Oval Dine-In Plate
To serve Dine-in 2 chicken strip.



Large Oval Dine-In Plate
Dine-in Pizza plates/buffet



Round Dine-In Plate
Dine-in Pizza plates/buffet



Sauce Spoon (3 oz)
Sauce Spoon to measure the Pizza Sauce




Sauce Spatula
To spread sauce



Pie Server
To remove Deep Dish Pan



Pastry Brush
To spread oil on Pan Pizza Edge



Popper Bubbles
To Pop Pizza Bubbles during cooking



Pizza Knife
To Cut Pizza



Deep Dish Pan Gripper Holder
To Remove Pan Pizza from the oven



Pizza Cut Board
To Place and Cut Pizza



Pizza Paddle
To Remove Pizza from the oven





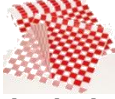













Deck Oven Brush
Use to remove remains of the pizza



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

 <p>Tilt To measure all toppings (ingredients)</p>	 <p>Bag Opener Use to open Cheese and Sauce Pouch</p>	 <p>Thermometer To check the temperature of cooler and walk-in</p>
 <p>Thermometer To check the temperature of ingredients/toppings</p>	 <p>Red Checked Paper</p>	 <p>Black Basket To serve PCM Order and Appetizers</p>
 <p>Baking Sheets</p>	 <p>Shakers To sprinkle Corn Meal, Garlic Mix and Parmesan Cheese</p>	
 <p>Plastic Bowl</p> <ul style="list-style-type: none">  Red Plastic Bowl: To measure meats toppings.  White Plastic Bowl: To measure cheese.  Green Plastic Bowl: To measure veggies toppings. 	 <p>Cut Safe Gloves Use when cutting vegetables, meat, and when opening cans.</p>	
 <p>Pizza Rack To prepare Buffet Pizzas (Not available in all restaurants)</p>	 <p>Utility Cart</p>	
 <p>Food Handle Gloves Always use food handlers gloves when handling food</p>	<p>Very Important: Use a Utility Cart or ask for help when moving more than 20 lbs.</p>	

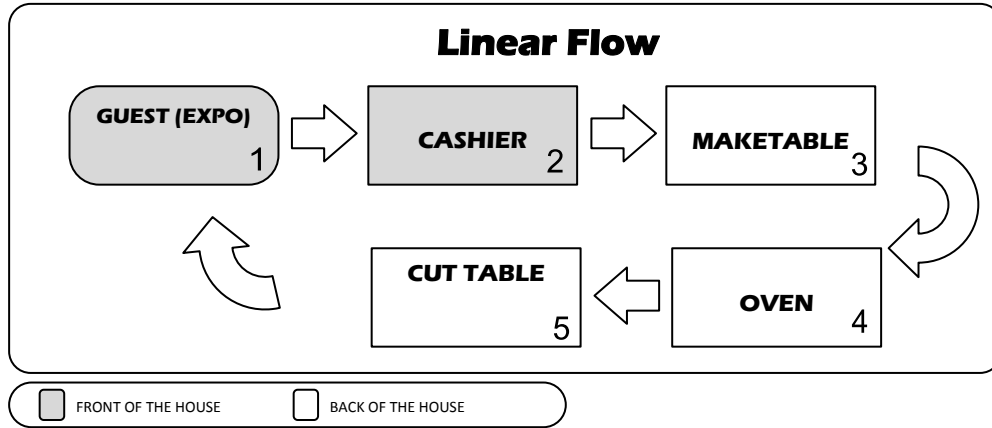


Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Linear Flow

1. The kitchen should have a logical flow from the beginning to the end of the pizza making process, so that you don't have to backtrack.
2. To prepare for revenue periods, tools should be where they are needed.
3. A linear flow maketable (see diagram although maketable styles do vary) will keep you from having to take unnecessary steps or having to wait for someone who might be in the way.



Pizza Station Setup

The pizza maketable should be setup so that all of the toppings flow in the order of the portion chart from one side of the table to the other.

A linear flow maketable (see diagram although maketable styles do vary) will keep you from having to take unnecessary steps or having to wait for someone who might be in the way.

Be "Ready for revenue", having to go to the walk-in at 12:30 p.m. for more pepperoni will slow you down and slow the pizzas making process down.

Important: Before opening a new bag of ingredients make sure that you do not have a container with ingredients in the walk-in. Remember to label and date when opening a new bag and placing new ingredients into the container. **Remember first In, first out (FIFO)**

Sauce	Cheese	Pepperoni	Salami	Spicy sausage	Sliced Hot Sausage	Sausage		Black Olives	Red Onions	Green Peppers
			Ham	Beef	Chicken	Chorizo	Pineapple	Mushrooms	Onions	Jalapeños

Make Table

Important: Use a Utility Cart or ask for help when moving more than **20 lbs.**

Have backups of your ingredients, in insert pans ready to go, in the bottom of your maketable. Have enough sauce, cheese and pepperoni bags ready to get you through your rush. If you have room at the end of the maketable and your pan pizza mix is high, add a 2nd pan of cheese for top cheese.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Store Chorizo under maketable in an airtight container with proper label or use or use 1/9th pans of chorizo, Sliced Hot Sausage and Chicken.

Other ingredients on this station:

Sauces	
BBQ Sauce	Alfredo Sauce
	Supreme Salsa

Mojo [®] Supreme	
Green Onions	Sour Cream
Bacon	50/50 Cheese Blend

Fresh Condiments	
Basil	Cilantro
Diced Tomatoes	

Sauces

BBQ Sauce, Alfredo Sauce and Aged Cheddar Cheese should be store under refrigeration at **40°F** up to **7** days in a clean, labeled airtight bottle. Supreme Sauce should be stored under refrigeration at **40°F** follow the "use by" date on original container.

Mojo[®] Supreme Toppings

Store Green Onions, Sour Cream, Bacon and 50/50 Cheese Blend Mozzarella Cheese under refrigeration at **40°F** for up to **1** day, label and placed in a clean, sanitized insert pan.

Fresh Condiments

Store Basil, Cilantro and Diced Tomatoes under refrigeration at **40°F** for up to **2** days, label and placed in a clean, sanitized insert pan or an iced condiment container.

Ingredients Preparation

Tip 1: Ingredients for pizza must always be the freshest available.

Tip 2: Always wash your hands before you start.

Tip 3: Always use clean and sanitized cutting boards and tools.








Tip 4: All Toppings and ingredients must be correctly checked and labeled with correct date and temperature before use.

You **must** use Food Handle Gloves to prepare your ingredients and Cut Safe Gloves to open cans, use knife to slice or use a peeler when necessary.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Name	Preparation	Shelf Life and Storage/Holding
 Shakey's Pizza Sauce	Shakey's® Pizza Sauce comes in a specially sealed pouch which locks in freshness and is easy to use. Open pouch and pour sauce into clean, sanitized insert pan.	Store at room temperature or under refrigeration unopened to "use by" date. Pizza sauce after opening can be stored under refrigeration for up to 72 hours
 Whole Milk Mozzarella Cheese	Open bag/box and pour cheese into a clean, sanitized insert pan. Cheese must never be used frozen, this will result in improperly cooked pizzas	Store under refrigeration at 40°F to "use by" date.
 Pepperoni	To prepare for use, Pepperoni is removed from packaging and placed in a clean, sanitized insert pan. Pepperoni must never be used frozen, this will result in improperly cooked pizzas	Pepperoni kept in original packaging can be stored frozen up to 6 months at 0°F Pepperoni is kept in original packaging and thawed under refrigeration at 40°F for at least two days prior to use Thawed-unopened 30 days. Thawed-opened 14 days.
 Ham	To prepare for use, Ham is removed from packaging and placed in a clean, sanitized insert pan. Ham must never be used frozen, this will result in improperly cooked pizzas	Ham kept in original packaging can be stored frozen up to 6 months at 0°F Ham is kept in original packaging and thawed under refrigeration at 40°F for at least two days prior to use Thawed-unopened 30 days. Thawed-opened 5 days.
 Salami	To prepare for use, Salami is removed from packaging and placed in a clean, sanitized insert pan. Salami must never be used frozen, this will result in improperly cooked pizzas	Salami kept in original packaging can be stored frozen up to 6 months at 0°F Salami is kept in original packaging and thawed under refrigeration at 40°F for at least two days prior to use Thawed-unopened 30 days. Thawed-opened 14 days.
 Pre-cooked Bacon	To prepare for use removed from packaging, sliced ¼" on a diagonal and placed in a clean, sanitized insert pan. Sliced meats must never be used frozen. This will result in improperly cooked pizzas.	Meats are kept in original packaging and can be stored frozen up to 6 months at 0°F Meats are kept in original packaging and thawed under refrigeration at 40°F for at least two days prior to use Thawed-unopened 12 days. Thawed-opened 5 days.
 Sun dried Tomatoes	Open bag of sundried tomatoes and transfer them into a clean container. Date and label container. Make sure the sun dried tomatoes are the first topping to go on top of pizza. Place other toppings on top of the sundried tomatoes to prevent tomatoes from burning.	Kept under refrigeration at 40°F for 3 weeks after opening.





Pizza Station Guide

Station Code
PZZ-GUI-2016_08

 Sausage		
 Beef	<p>To prepare for use removed from packaging, sliced 1/4" on a diagonal and placed in a clean, sanitized insert pan.</p>	<p>Meats are kept in original packaging and can be stored frozen up to 6 months at 0°F</p>
 Sliced Hot Sausage		<p>Meats are kept in original packaging and thawed under refrigeration at 40°F for at least two days prior to use</p>
 Diced Cooked Chicken		<p>Sliced meats must never be used frozen. This will result in improperly cooked pizzas.</p>
 Chorizo		<p>Thawed-unopened 12 days. Thawed-opened 5 days.</p>
 Sliced Mushrooms	<p>Receive sliced or slice on site if received whole. If received whole Wash, drain and slice to 1/8th "</p>	<p>Store under refrigeration to "use by" date. Allow sufficient ventilation. Sliced on site-up to 2 days</p>
 Yellow Onions	<p>Rinse and peel onions Slice to 1/8th "</p>	<p>Store under refrigeration up to 2 days in a clean, labeled airtight container.</p>
 Red Onions		
 Cilantro	<p>Strip leaves from stems Loosely chop</p>	<p>Store under refrigeration 1 day prepared</p>
 Green Bell Peppers	<p>Rinse, Remove seeds and stems. Slice to 1/8th "</p>	<p>Store under refrigeration up to 2 days in a clean, labeled airtight container.</p>
 Artichoke	<p>To prepare for use, open can of artichokes. Drain artichokes. Transfer artichokes into a clean sanitized container. Date and label container. Break artichoke in half before putting it on pizza.</p>	<p>Kept under refrigeration at 40°F for 3 weeks after opening.</p>
 Pesto Sauce	<p>Store in original container. Fill insert pan when need.</p>	<p>Store under refrigeration 40°F and follow the "use by" date on original container.</p>



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

 Black Olives	Using Cut Safe Gloves, open can, and placed under original liquid . Drain liquid only when product in on maketable.	Unopened can- 6 months Store under refrigeration at 40°F up to 3 days in a clean, labeled airtight container.
 Pineapple		
 Jalapenos		
 Basil Leaves	Strip leaves from stems Loosely chop	Store under refrigeration 1 day prepared
 Diced Roma Tomatoes	Rinse in cold water Dice to 1/4 th	Store under refrigeration 1 day diced
 Anchovies	Using Cut Safe Gloves and Open Can.	follow the "use by" date on original container. Store unused portion in clean, airtight, labeled airtight container,
 Sour Cream	Store in original container. Fill insert pan when you needed.	Store under refrigeration 40°F and follow the "use by" date on original container.
 Chopped Green Onions	Using Cut Safe Gloves, slice on green cut table to 1/4 th	Store under refrigeration 1 day sliced
 50/50 Cheese Blend	Blend 50/50 Cheddar and Mozzarella Cheese. Fill insert pan when needed.	Store under refrigeration 40°F up to 7 days in a clean, labeled airtight bottle.
 Feta Cheese	Open bag of feta cheese and transfer cheese into a clean sanitized container. Date and label container. Feta cheese is considered a topping.	Kept under refrigeration at 40°F for 3 weeks after opening.
 Garlic Parmesan Cheese Mix)	Parmesan Cheese and Garlic Mix.	Store under refrigeration 40°F up to 7 days in a clean, labeled airtight bottle.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Thin Crust Pizza

- Tip 1:** All Thin Crust Pizza are constructed the same way using the portion control chart.
- Tip 2:** Make each pizza the same way, every time. Consistency matters.
- Tip 3:** Always use a clean and sanitized cutting board and tools.
- Tip 4:** All Toppings and ingredients must be correctly checked, labeled with correct date and temperature before use.
- Tip 5:** Be ready for business, have your area clean and stocked.

Important: Thin Crusts Dough should be removed from refrigeration approximately 15 minutes before baking. This allows the dough to "proof" and reduces bubbling in the oven. Thin Crusts should have some bubbles which should be popped while the pizza is baking. Never leave thin crusts at room temperature for over hour or they will overproof and become dry, and bubble too much when baked.

Ingredients

Ingredients Portioning				
Ingredients (Toppings)	7"	9"	12"	15"
Sauce (3 oz. spoodle)	.33	.5	1	2
Salami (count) one/two+ topping	4 / 3	10 / 8	20 / 16	30 / 24
Ham (count) one/two+ topping	5 / 4	12 / 10	24 / 20	36 / 30
Pepperoni (count) one/two+ topping	5 / 4	16 / 12	32 / 24	48 / 36
Meats				
Beef, Sausage, Chicken, Slice Hot Sausage, Spicy Sausage. (oz.)	1 / 1.5	2.5	5 / 4	7.5 / 7
Chorizo, Bacon (oz.)	1	1.5	3	4.5
Vegetables				
Black Olives, Green Peppers, Red Onions, Yellow Onions, Mushrooms, Feta Cheese, Artichoke, Sundried Tomato, Pesto Sauce (oz.)	1	1.5	3 / 2.5	4 / 4
Jalapenos (oz.)	.5	1	2	3
Pineapple, Diced Tomatoes oz.	1	2	4	6
Anchovy (oz.)	.5	1	2	3

Cheese Portioning				
Cheese	7"	9"	12"	15"
Thin Crust Pizza (Bottom) oz.	1.5	3	6	9
Pan Pizza (Bottom) oz.		2	4	6
Pan Pizza (Top) oz.		1	2	3
Cheese Only (Additional) oz.	.5	1	2	3
Extra Cheese (Additional) oz.	.5	1	2	3

PIZZA PREPARATION INSTRUCTIONS

1. Sprinkle a light amount of **Cornmeal** onto the throw aluminum pan, using too much cornmeal may make the pizza burn on the bottom in a deck oven.



If using a **conveyor oven**, place pizza directly on the belt.
If using a **deck oven**, place pizza directly on the deck.

Important: If too little cornmeal is used, the pizza will stick to the pan and the toppings will fall off when placed in the oven.



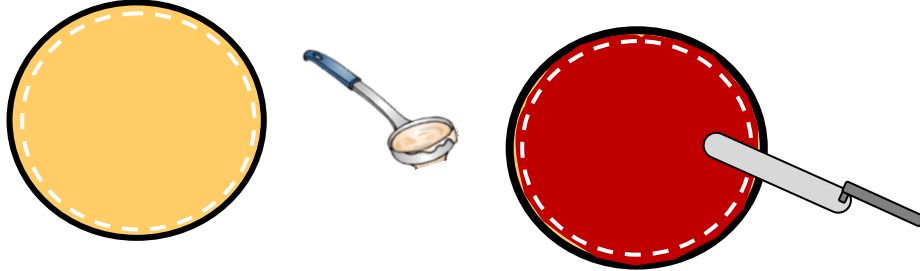
Pizza Station Guide

Station Code
PZZ-GUI-2016_08

2. Place: Place the dough on aluminum pan.

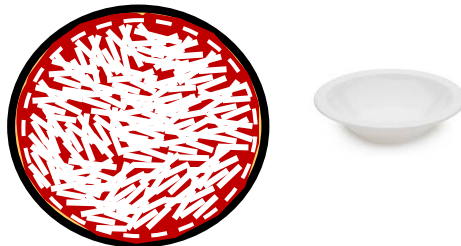


3. **Sauce:** using the **ingredients portion chart**, put the amount of **Sauce** posted for the size pizza you are making, spread **Sauce** evenly using a long Sauce Spatula.



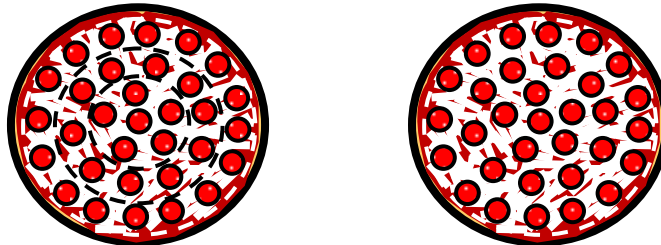
Important: Thin crust pizzas should be sauced to the edge, but not over the edge. Saucing over the edge will burn and taste bad.

4. **Using the White Bowl for Mozzarella Cheese**, measure the correct amount of **Cheese** found on the ingredient portion chart for the size pizza you are making. Sprinkle it evenly over the sauce.



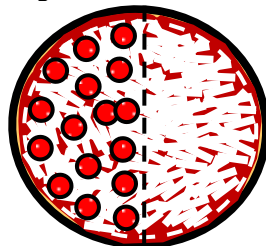
Important: Put cheese to within 1/2" of the edge of the Thin Crust starting from outside. Leaving Sauce ring will keep the cheese from running over the edge of the pizza and from burning during cooking.

5. **Ingredients (Toppings)** should be placed on the pizza in the same order they appear on the **ingredients portion chart**.



Tip: A perfect pizza has the toppings cheese and sauce properly portioned.

Important: For half and half pizzas, weigh or count one half of the portion amount for each topping.

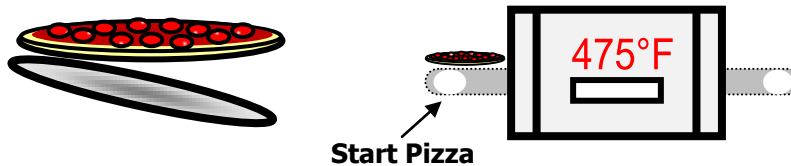


Important: Always use to the **ingredients portion chart** for the right amounts according to the size of pizza being made.

6. If **extra cheese** is ordered, don't forget to put the extra amount on top of the ingredients.



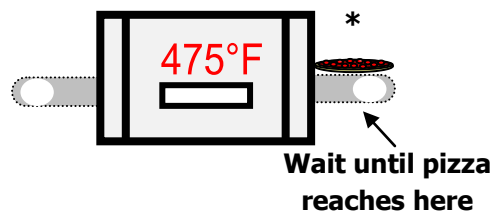
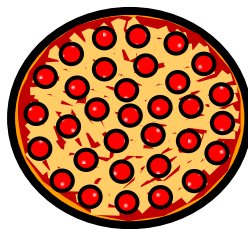
7. **Conveyor Oven:** Place the Pizza at **475°F** on the conveyor belt with the front/leading edge just outside the baking chamber.



8. **Pop the bubbles** in the first ½ of the baking process.



9. **The pizza is done** when the back/trailing edge completely clears the baking chamber. Baking time belt speed is generally set between **4min. 45 sec. - 5min. 45 sec.** at **450°F - 490°F** for tin crust, depending on the make, model and configuration of the oven. Cooking at the lowest acceptable temperature for the highest acceptable time will make the product cook better.



10. **Remove:** Remove from the oven with pizza paddle and place on cutting board.



Procedure for Deck Oven. Follow 1-6:

7. **Deck Oven:** Hold the throw pan at a slight angle with the front edge touching the self (so the pizza won't fall off).
8. Allow the pizza to slide off the throw pan by giving it a slight jerking motion.
9. The baking process creates separation in thin crust dough resulting in bubbles. Large bubbles must be popped during the cooking process since they upset the placement of the ingredients on the finished pizza. Use a **Bubble Popper** to pop the bubbles as soon as they appear.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

10. Using the oven peel, lift the edges of thin crust pizza to check how well the bottom is browning. If the pizza is not browning enough, move pizza to another area of the oven free of burn cornmeal.
11. Pizza will take 10-12 minutes at **490°F - 500°F**. Excessive opening of the oven door will add minutes to the baking time. Baking any pizza at a temperature higher than **500 °F** will result in a poor quality product that **may appear cooked on outside but will be doughy on the inside.**
12. **Pop the bubbles** in the first ½ of the baking process.



Shelf Time into the warmer: 30 min
Shelf Time on the line: 15 min



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Pan Crust Pizza

- Tip 1:** All Pan Crust Pizzas are prepared the same way using the portion control chart.
- Tip 2:** Make each pizza the same way, every time. Consistency matters.
- Tip 3:** Always use a clean and sanitized cutting board and tools.
- Tip 4:** All Toppings and ingredients must be correctly checked, labeled with the correct date and temperature before use.
- Tip 5:** Be ready for business, have your area clean and stocked. The faster you make a great pizza, the more often they will come back.

Important: Pan Pizza are constructed the same as **Thin Crust** with the exception of the cheese is portioned with two-thirds of cheese **under the toppings** (Bottom) of the toppings and one-third of the cheese **on top** of the toppings.

Pan Pizza dough must be kept under refrigeration until it is time to construct and cook the pizza. Making a pan pizza is the same for conveyer ovens and/or deck ovens.

PREPARATION INSTRUCTIONS

1. If there are air bubbles under dough release the air by pressing lightly on the dough and working bubble towards the edge before applying sauce. Do not remove dough from the Pan.

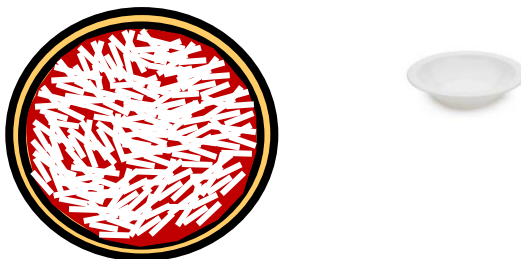


2. **Sauce:** Using the **ingredients portion chart**, put the amount of **Sauce** posted for the size pizza you are making, spread **Sauce** evenly using a long **Sauce Spatula**.



Important: Careful not to get any sauce on the lip (edge)

3. **Using the White Bowl for Mozzarella Cheese**, put the right amount of **Cheese** found on the ingredient portion chart for the size pizza you are making. Sprinkle it evenly over the sauce.

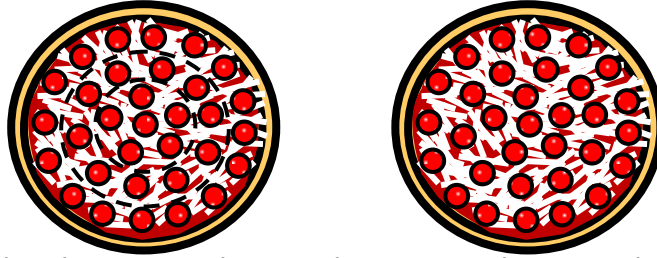




Pizza Station Guide

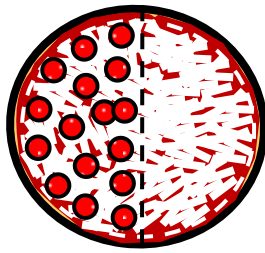
Station Code
PZZ-GUI-2016_08

4. **Ingredients (Toppings)** should be placed on the pizza in the same order they appear on the **ingredients portion chart**. Use the right Bowl to measure each topping.



Tip: A perfect pizza has the toppings cheese and sauce properly portioned.

Important: for half and half pizzas, weigh or count one half of the portion amount for each topping.



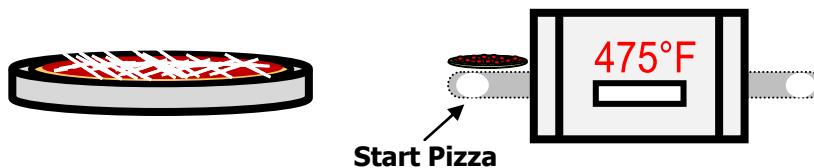
Important: Always use to the **ingredients portion chart** for the right amounts according to the size of pizza being made.

5. **Top cheese** put the amount of cheese on top of the ingredients.



If extra cheese is ordered, don't forget to put the extra amount on top of the ingredients.

6. **Conveyor Oven:** Place the Pizza at **475°F** on the conveyor belt with the front/leading edge just outside the baking chamber.



7. **Pop the bubbles** in the first ½ of the baking process.



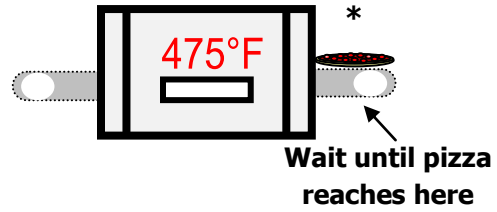
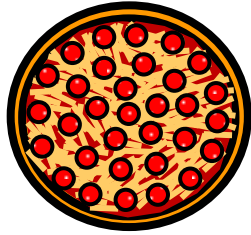
8. **The pizza is done** when the back/trailing edge completely clears the baking chamber. Baking time belt speed is generally set between **8min. 15 sec. – 15 mins.** at **475°F** for Pan Crust, depending on the make, model and configuration of the oven.



Pizza Station Guide

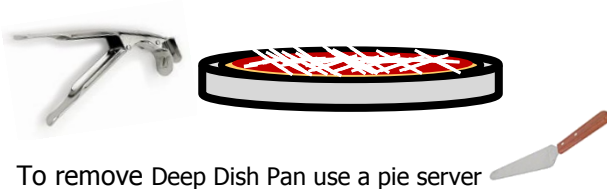
Station Code
PZZ-GUI-2016_08

9. Using the Deep Dish Pan Gripper, remove pan pizza from belt.



For Deck Oven Follow step 10 below:

10. **Remove:** Remove from the oven with Tray Gripper Holder and place on cutting board.



To remove Deep Dish Pan use a pie server

Brush *lightly* with olive oil – completely edge Pan with oil.




Shelf Time into the warmer: 30 min
Shelf Time on the line: 15 min



Pizza Station Guide





Station Code
PZZ-GUI-2016_08

Cutting and Serving Pan Pizza

Using food handle gloves  remove pizza from the oven and place onto a clean pizza cutting board.

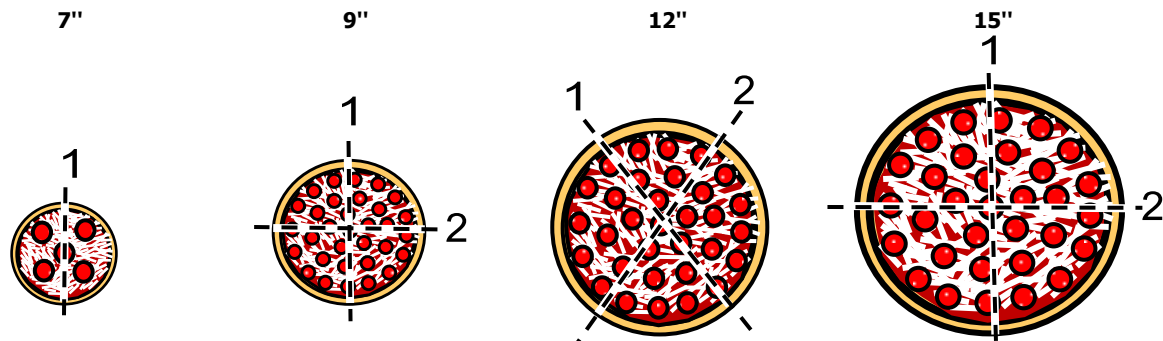


Cut the pizza with a pizza knife using a rocking motion.

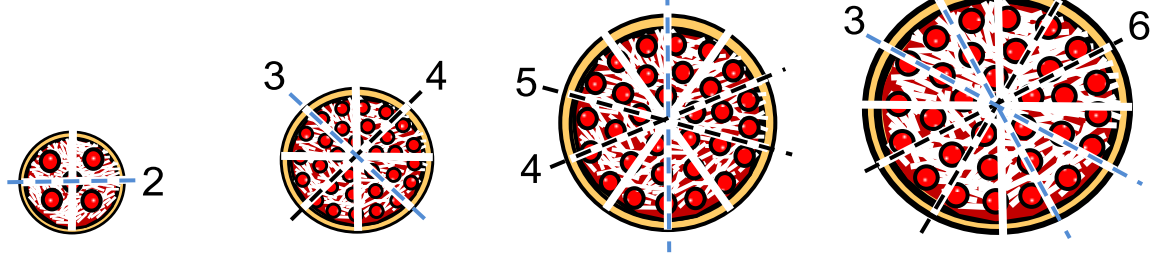
Cut Table			
			
7" 2 Cuts – 4 Slices	9" 4 Cuts – 8 Slices	12" 5 Cuts – 10 Slices	15" 6 Cuts – 12 Slices

How to cut a Shakey's® Pizza

Step 1:



Step 2:

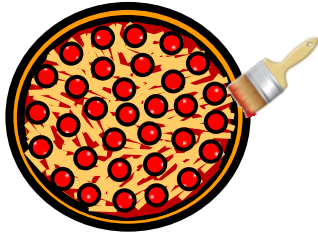





Pizza Station Guide

Station Code
PZZ-GUI-2016_08

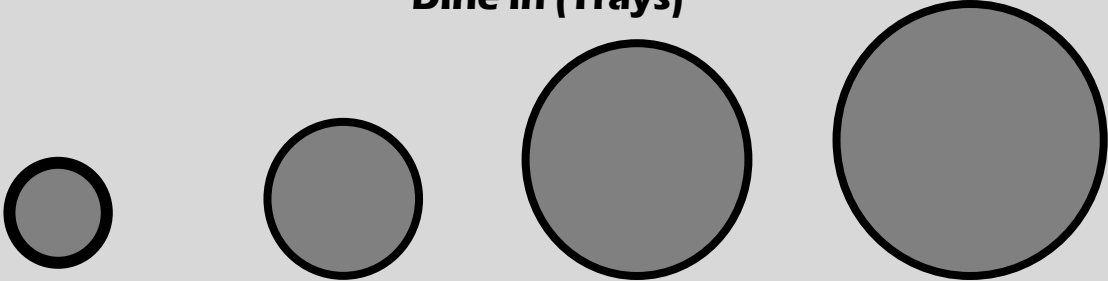
Step 3. Light brush pan pizza with **olive oil**.



Step 4. If cilantro or basil is ordered, use Food Handle Gloves  to apply after the pizza is cooked and cut.

Step 5. If the order is Dine in serve on the appropriate pizza tray, according to size.

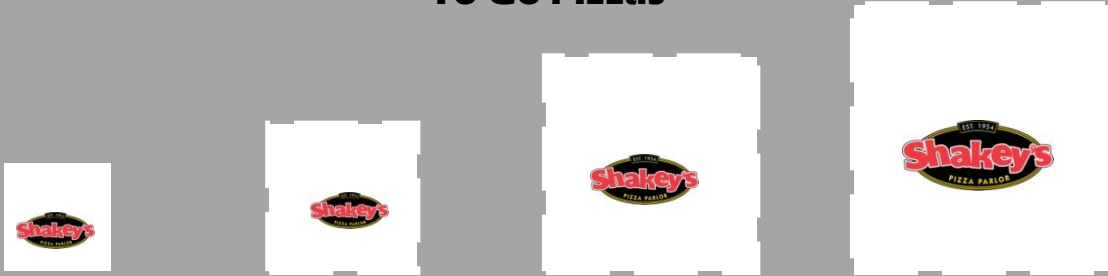
Dine in (Trays)



7" **I** 9" **S** 12" **M** 15" **L**

Step 6. If the order is To Go, Place in a Pizza **Boxes** according to size.

To-Go Pizzas



7" **I** 9" **S**
Box 12" **M**
Box 15" **L**
Box



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Characteristics of a Perfect Pizza

- ✓ Sauce is properly portioned and spread evenly to the lip
- ✓ Cheese is properly portioned and spread evenly to the lip
- ✓ All ingredients are portioned appropriately using the **ingredients portioning chart** and distributed evenly to the lip
- ✓ Bottom Crust Pizza and top inner crust are a rich golden "fried" brown with a "breadlike" structure throughout.
- ✓ Pizza is cooked thoroughly and "center" is checked before cutting.
- ✓ Pizza is cut completely through in even slices according to the appropriate size.



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Shakey's Special Pizza

Shakey's Special			
Ingredients (Toppings)	9"	12"	15"
Sauce (3 oz.)	.5	1	2
Salami (count)	3	6	9
Pepperoni (count)	8	16	24
Sausage (oz.)	1	2	3
Beef (oz.)	1	2	3
Mushrooms (oz.)	1	2	3
Black Olives (oz.)	1	2	3

Garden Veggie Pizza

Garden Veggie Pizza			
Ingredients (Toppings)	9"	12"	15"
Sauce (3 oz.)	.5	1	2
Mushrooms (count)	1	2	3
Black Olives (oz.)	1	2	3
Onions (oz.)	1	2	3
Green Peppers (oz.)	1	2	3
Diced Tomatoes (oz.)	1	2	3

Firehouse Pizza

Firehouse			
Ingredients (Toppings)	9"	12"	15"
Sauce (3 oz.)	.5	1	2
Pepperoni (count)	8	16	24
Hot Sausage (oz.)	2	4	6
Spicy Sausage (oz.)	2	4	6
Red Onions (oz.)	.5	1	1.5
Diced Tomatoes (oz.)	1	2	3
Bake			
Basil leaves (after bake) Tablespoon	1	2	3



Pizza Station Guide

Station Code
PZZ-GUI-2016_08

Texas BBQ Chicken Pizza

Texas BBQ Chicken Pizza			
Ingredients (Toppings)	9"	12"	15"
BBQ Sauce (3 oz.)	.5	1	2
Diced Cooked Chicken (oz.)	3	6	9
Red Onions (oz.)	1	2	3
Bake			
Cilantro (after bake) Tablespoon	.5	1	1.5

Hawaiian

Hawaiian			
Ingredients (Toppings)	9"	12"	15"
Sauce (3 oz.)	.5	1	2
Ham (count)	10	20	30
Pineapple (oz.)	2	4	6

Ultimate Meat & Rustic Garlic

Ultimate Meat			
Ingredients (Toppings)	9"	12"	15"
Sauce (heaping 3 oz. spoodle)	.5	1	2
Pepperoni (count)	8	16	24
Salami (count)	4	8	12
Ham (count)	6	12	18
Spicy Sausage (oz.)	2	4	6
Beef (oz.)	2	4	6
Pre-cooked Bacon Pieces (oz.)	.5	1	1.5

Rustic Garlic			
Ingredients (Toppings)	9"	12"	15"
Alfredo Sauce (3 oz. spoodle)	.5	1	2
Garlic (oz)	.5	1	1.5
Pre-cooked Chicken (oz)	2.5	5	7.5
Mushrooms (oz)	1.5	3	4.5
Bake			
Cilantro (Tablespoon)	1	2	3



Dessert Pizza

Important: Always make a Dessert Pizza in the following order:

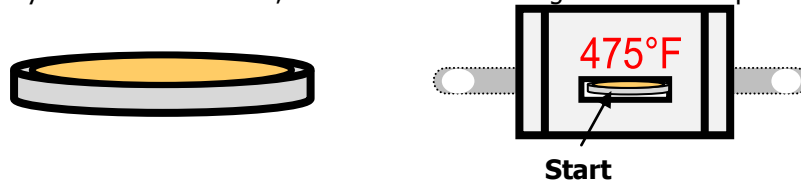
1. Pre-Bake
2. Add Toppings
3. Bake
4. Cut
5. Apply Rapid Dry Icing

1.- Pre-bake

Pre- bake medium pan pizza dough until light golden brown approx. ½ time on conveyor oven (insert at midpoint baking only 2 to 3 minutes).

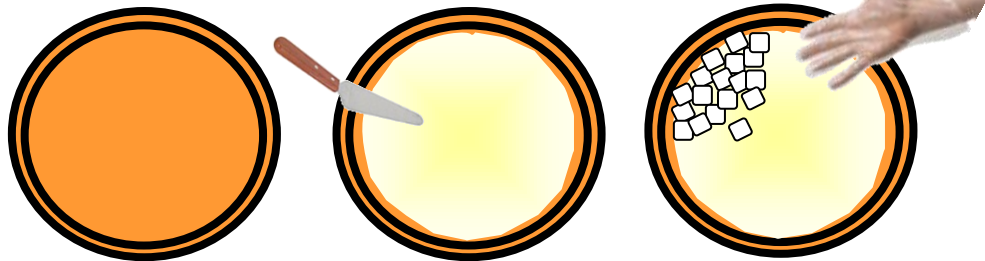
Tip: for better results let cool the bake pizza 5 minutes to gets consistence the bread.

Deck Oven: If you use a Deck Oven, use the time of the regular Pan Pizza process.



2.- Add toppings

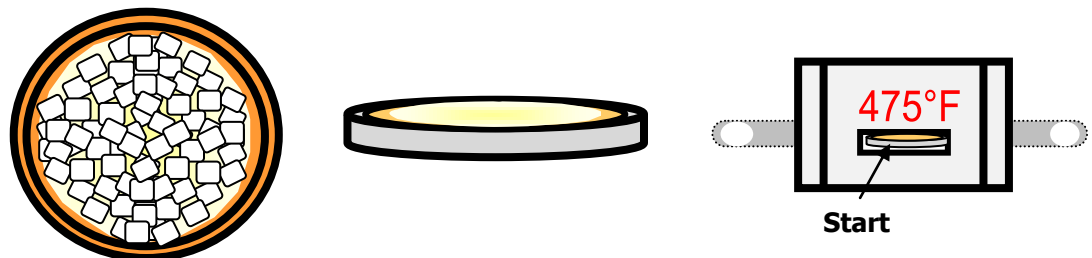
Add Toppings in the order of the ingredients portioning chart, use a spatula to spread Fruit Pie Filling or High Heat Vanilla Sauce; use gloves to sprinkle Streusel mix, Cookie Crumbles or Marshmallows by hand.



3.- Bake

Bake again the pizza approximately approx. ½ time on conveyor oven (insert at midpoint baking only 2 to 3 minutes). Until the marshmallows or the Fruit and Streusel have melted or until light golden brown.

Deck Oven: If you use a Deck Oven, use the time of the regular Pan Pizza process, until the marshmallows or the Fruit and Streusel have melted or until light golden brown.



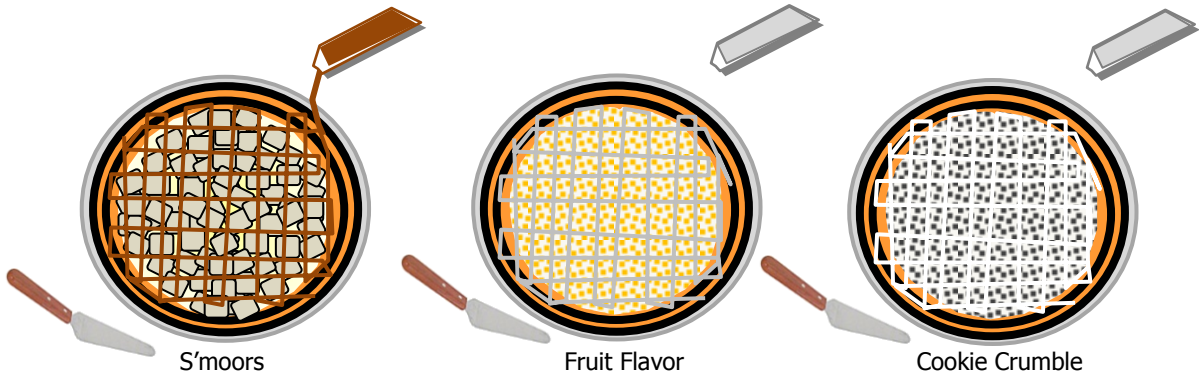
4.- Cut

Cut 7 times to create 14 Dessert Pizza slices.



5.- Apply Rapid Dry Icing

Apply icing in a uniform pattern similar to spider's web.

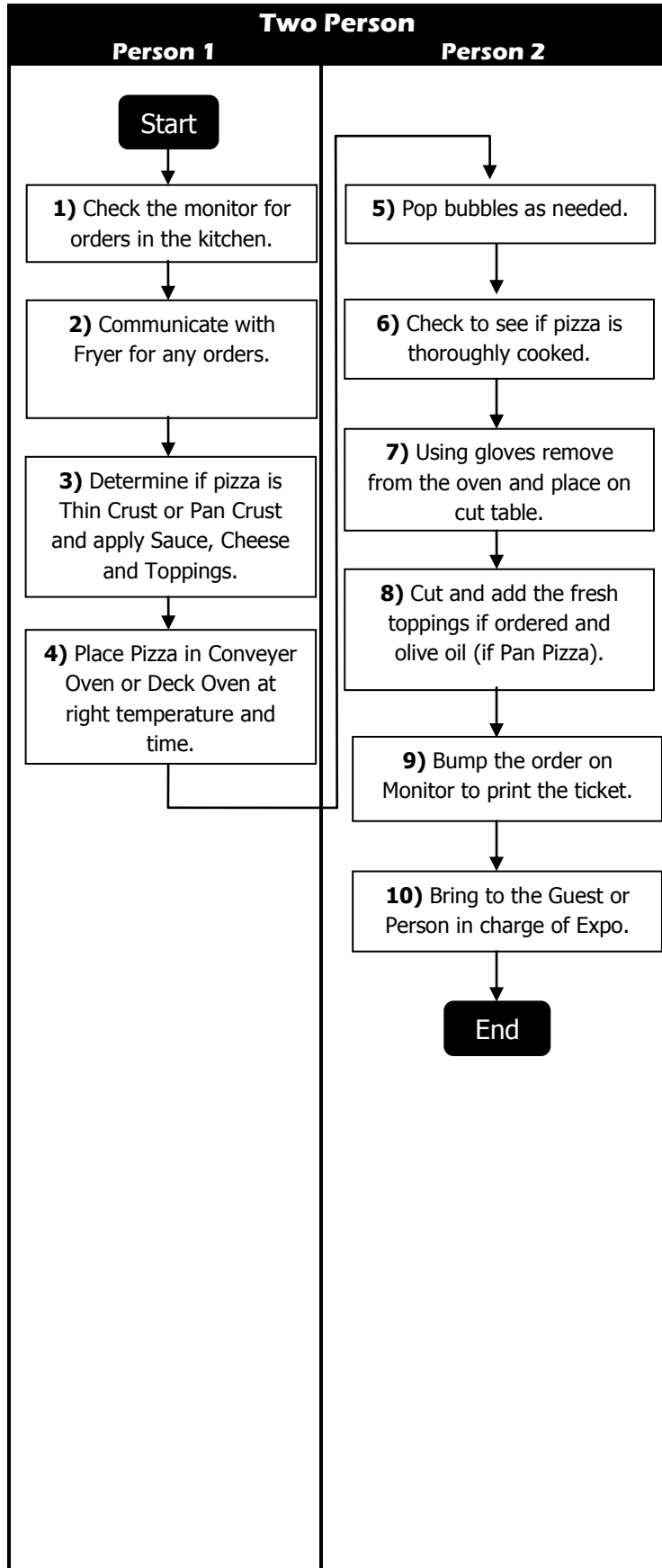
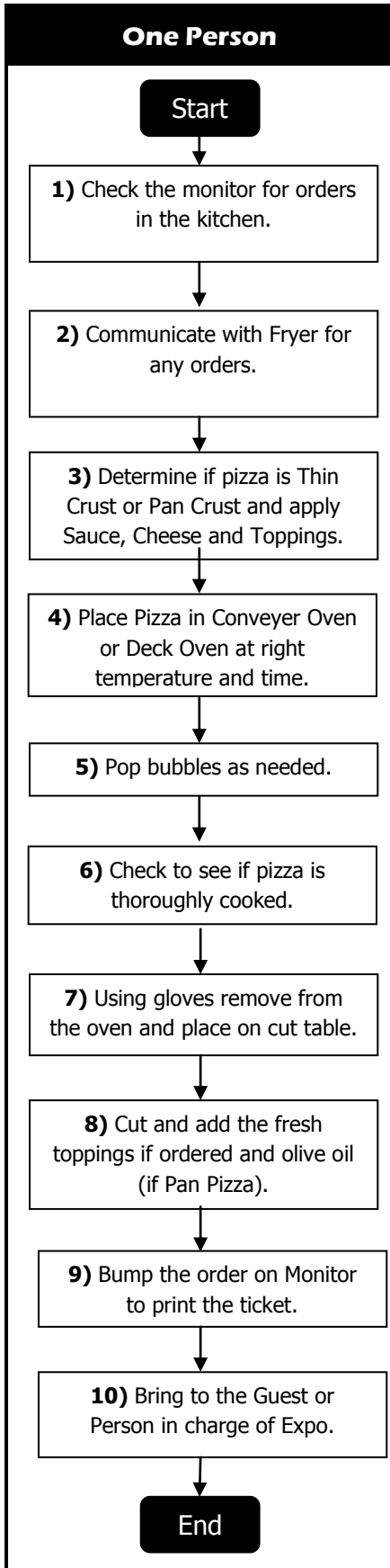


Fruit Flavor Pizza	
Ingredients (Toppings)	12"
Pre-baked Pan Pizza (count)	1
Pie Filling (Cherry, Apple, Blueberry, or Peach) (oz)	10 oz
Sprinkle Streusel Mix	4 oz
Bake, take out from oven and Cut	
Rapid Dry White Icing (oz)	2 oz
Cookie Crumble Pizza	
Ingredients (Toppings)	12"
Pre-baked Pan Pizza (count)	1
High Heat Vanilla Sauce (oz)	6 oz
Sprinkle Cookie Crumbles (Oreo®, Chips Ahoy® etc.) (oz)	4 oz
Bake, take out from oven and Cut	
Rapid Dry White Icing (oz)	2 oz
S'mores Pizza	
Ingredients (Toppings)	12"
Pre-baked Pan Pizza (count)	1
High Heat Vanilla Sauce (oz)	6 oz
Miniature Marshmallows (oz)	4 oz
Sprinkle Graham Cracker on top (oz)	4 oz
Bake, take out from oven and Cut	
Rapid Dry Chocolate Icing (oz)	2 oz



Pizza Station Guide

Station Code
PZZ-GUI-2016_08



Pizza

Station Guide



CLICK OR SCAN TO VIEW
TRAINING VIDEO



Human Resources Department
All Rights Reserved © Shakey's® USA, Inc. 2016
2200 W Valley Blvd Alhambra, CA 91803
(626) 576-0616

