



Hospitality and Catering

Producing pizzas

Lesson 1

This course will enable you to gain in-depth knowledge of preparing, storing, serving and cooking various pizzas.





Learning Objectives

- Identify utensils required to prepare and cook pizzas
- State different types of ovens used for cooking pizzas
- Summarise the storage requirements of pizza ingredients
- Recognise the different types of flour and which is the best for making pizzas
- Name the different types of yeast and their storage requirements
- Understand how to make dough including kneading, proving and knocking back





Learning Objectives

- Recognise how to shape the dough ball and roll the pizza base
- Identify the different types of pizza
- Describe how to construct a pizza
- Summarise what vegetable and meat toppings are commonly used on pizzas and how they are prepared
- Understand safe cooking temperature requirements when making pizzas
- State how to serve pizzas correctly
- Describe pizza counters, buffets and takeaway serving requirements





What is a pizza?

An Italian based dish made of a flat round bread base, topped with tomato, cheese and various toppings.

Baked in an oven until the base is crisp.





Where will I find pizzas?

- Supermarkets
- Cafés and restaurants
- Local shops
- Takeaways





Utensils needed to prepare and cook

- Mixing machine and bowls to make the dough
- Measuring scales
- Jugs and spoons





Utensils needed to prepare and cook

- Dough cutter
- Pizza cutter





Utensils needed to prepare and cook

- Trays for proving and cooking
- Pizza shovel





Utensils needed to prepare and cook

- Rolling pins
- Rolling machines





Types of oven used for cooking pizza

- Pizza oven, wood fired oven
- Regular oven
- Conveyor belt oven





Hazard

Be careful when using ovens to cook pizzas as there is a risk of burning hands and arms.

Always use oven cloths and pizza shovels.





Revision Activity 1

What types of ovens are used for cooking pizzas?