



Hospitality and Catering

Producing pizzas

Lesson 2

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





Correct storage flour

Flour is used in large quantities. Ensure all flour is stored in flour bins with lids and wheels. Flour bins can be stored in the main preparation area.





Correct storage flour

Bin and Lids prevent cross
contamination and pest infestation:

- Rats and mice
- Flour weevils





Correct storage flour

Wheels – to move flour around safely:

- Prevents bad backs and accidents
when moving





Correct storage of toppings

Tinned products should be on shelving off the floor.

Stock rotation should take place to minimise wastage.





Correct storage of toppings

Remove all fresh products from its outer delivery packaging.

If necessary decant products into a clean container with a lid and labelled with the product information.

Fresh chilled products should be stored in fridges at approximately 1 to 5°C





Correct storage of toppings

Wrap in cling film or in covered containers any products that require covering after use e.g. Cheese or tomato sauce.

Make sure it is labelled with the appropriate product information e.g. used by date, date opened, product name and product batch code.





Revision Activity 2

How should fresh chilled toppings be stored?