



Hospitality and Catering

Producing pizzas

Lesson 4

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





Rolling the base

Using a rolling pin and hands to stretch the dough into a flat round shape.

Use a pizza rolling machine for speed and consistency.





Rolling the base – tips

If you are using a regular oven or conveyor belt you must place the rolled dough onto a tray or dish before adding the toppings.

This helps you to lift the pizza safely into the oven.





Deep pan pizza

Deep pans are made by placing rolled dough into a metal pizza dish.





Calzone – folded pizza

Rolled dough can be folded with
the filling inside.

Calzone – means ‘slipper’ in Italian.





Tomato sauce - base recipe

A mix of tomato puree and tinned tomatoes with herbs and seasoning.

It is not tomato sauce like ketchup.





Adding tomato sauce

By hand we ladle a small amount onto the rolled pizza base into the middle.

Using the back of the ladle we then circle the sauce around the dough.

Stop just before the edge of the pizza.





Types of cheese for toppings

The quality of the pizza will depend on the quality of the cheese.

We can use different grades and mixes of:

- Mozzarella
- Cheddar





Grating cheese

Using pre grated cheese saves time.

You can grate cheese by hand.

You can use cheese grating machines in busier settings.





Adding cheese

Sprinkle over the tomato sauce.

Do not cover the pizza too much.

You should see the sauce underneath the sprinkles.





Vegetable toppings

Vegetables should be thinly sliced to help them cook.

Do not over fill the pizza

You should see the cheese underneath the vegetables.





Types of vegetable

Choose vegetables that are easy to cook:

- Peppers
- Tomatoes
- Mushrooms
- Onion
- Sweetcorn





Meat and poultry toppings

Meat toppings should be cooked already.

This ensures the meat is safe to eat.





Meat and poultry toppings

Meat should be thinly sliced or shredded
to heat quickly.





Types of meat to use

- Sliced ham
- Sliced salamis and sausage
- Shredded chicken

Tuna is also used on some pizzas





Topping tips – never over fill

It will look messy.

It will be hard to eat safely.

Ingredients may not be cooked through.





Revision Activity 4

List types of meat which can be used as toppings on pizzas?