



Hospitality and Catering

Producing pizzas

Lesson 5

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





Cooking temperatures

Pizzas are thin and cook quickly.

Every oven is different.

Aim for 170-190°C

Test by cooking a sample pizza





Cooking temperatures

Learn how quickly your oven takes to heat.





Traditional baking

Using a shovel to move it from the bench to the oven and out again for service.





Normal oven tips

Using an oven tray or pizza tray is a safe way to do this with a normal oven.

Use oven cloths for safety





Conveyor belts

Common in factories where the whole process is automated.

Pizza takeaways sometimes place the pizza in a tray and then onto the conveyor.

Good for consistency and efficiency.





Revision Activity 5

In traditional pizza cooking what is used to move the pizza in and out of the pizza oven?