



Hospitality and Catering

# Producing pizzas

## Lesson 6

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





# Serving

Place onto a chopping board and slice using a pizza cutter.

Or place directly onto the customers plate/takeaway box





# Serving tips

Have plenty of plates stacked ready.

Have plenty of takeaway boxes assembled and stacked.





# Serving tips

Brush the outside crust with olive oil for presentation.





# Serving tips

Sprinkle chopped herbs to compliment the toppings.

Basil – peppers

Parsley – mushrooms

Coriander – chilli

Sauces commonly served with pizzas:

Garlic, Bolognese, Ranch, BBQ and Hot sauce.





# Pizza counters and buffets

Keep an eye on temperatures.

Keep hot pizza's at above 63°C on  
hot counters.





# Pizza counters and buffets

Pizzas can stay on a cold buffet for 4 hours before they must be thrown away.





# Storing pizza takeaway

A takeaway pizza can remain in a box for 4 hours but then thrown away.







# Naming your pizza

Traditional toppings have traditional names which people recognise:

- Margarita – Cheese and tomato
- Hawaiian – Pineapple and Ham
- Inferno – pepperoni, peppers, jalapenos, garlic and chilli





# Making your own

You can have whatever topping you want. You can think of creative names.

Ideas:

Billy the kid – goats cheese

Spicy Quacker – shredded duck meat  
and chilli





# Revision Activity 6

What sauces can be served with pizzas?