

# Knead-to-Know: K-12 Pizza Best Practices

## BAKING

- ▶ Pizzas are best prepared when cooked from frozen.
- ▶ Rotate the pan in the oven to ensure pizza is cooked evenly.
- ▶ Check the temperature in the center of the pizza.

## OUT OF THE OVEN

- ▶ Allow pizzas to rest, 2 minutes, before slicing. This prevents toppings from sliding off the crust.
- ▶ Spray crust with butter spray and then sprinkle with granulated garlic.
- ▶ Sprinkle with Italian Herb Blend-GaDOE Recipe over the top of the pizza.
- ▶ Hot hold at 135° F.
- ▶ Batch cook throughout service to ensure best quality, texture, and flavor.
- ▶ Discard any pizza after holding it for 35 minutes or longer.

## MENU, SERVICE, PRESENTATION

- ▶ Determine the number of pizza varieties to serve. Consider staffing, line space, and number of additional entrees offered.
- ▶ Serve cooked pizzas on round pizza pans to meet student expectations and ensure the best presentation.

