

# Pizza Test

Name: *ANSWER KEY*

## MATCHING

- D Leavening agent in pizza crust
- E Wooden paddle with a long handle used to remove the pizza from the oven
- H Ingredient that helps the crust not become too hard
- B Machine for automatically rolling and cutting the dough
- J Mixture of vegetable oil and lecithin which helps keep the dough from sticking
- I Tool used to cut the pizza evenly
- G Prepared mixture of oregano and Parmesan cheese
- F Roller that is used to create indentations all over the unbaked crust
- C Tool used to measure and put sauce on the pizza
- A Term for waiting 30 seconds before serving a pizza
- K Results from flour and yeast interaction and releases CO<sub>2</sub>

- A Staging
- B Sheeter
- C Ladle/Spoodle
- D Yeast
- E Peel
- F Docker
- G Dusting Powder
- H Oil
- I Divider
- J Food Release
- K Fermentation

## SHORT ANSWER

1. What are the four basic parts of a pizza?
  1. crust
  2. sauce
  3. cheese
  4. toppings
2. Name the six basic ingredients that make up pizza crust.
  1. flour
  2. water
  3. yeast
  4. sugar
  5. salt
  6. olive or vegetable oil
3. Yeast is killed when it comes in contact with liquids that are 140 °F.
4. Name three ingredients of pizza sauce.
  1. tomato sauce
  2. tomato paste
  3. seasonings
5. What is the preferred type of cheese for pizza?  
mozzarella
6. Give 3 examples of toppings.
  1. sausage
  2. pepperoni
  3. vegetables

(continued)



# Pizza Test *(continued)*

## SHORT ANSWER cont.

7. What types of oven are pizzas cooked in?

deck, conveyor belt, convection or brick or gas

outdoor ovens

8. Give two types of pans.

1. screen

2. pan

9. Give two ways to stretch pizza dough.

1. tossing or throwing the relaxed dough

2. sheeting, flattening and stretching relaxed

dough ball on pan

10. Where did pizza originate?

Naples, Italy

## ESSAY

1. In a few sentences, what did you learn from preparing pizza using the pizza ovens?

*Essay from a student:*

*Making the pizzas was a very fun and different experience. I loved learning about how the pizza ovens work. Assembling the pizzas was also fun. Learning about the history of pizza and how it is made was very interesting. If we were to do it again, I would love to make different size pizzas to see how they cook differently. It was a fun experience working together with my group and family to make something that tasted so good!*

2. Describe two processes or safety steps you learned from using the pizza ovens.

3. Describe or list three flour or dough handling food safety steps needed.

*Some include:*

*Washing hands and surfaces before you start*

*After scaling/mixing flour into a dough, wash hands and surfaces*

*After shaping raw dough wash hands and surfaces*

*Do not return baked pizza to the same plate or surface the raw pizza was carried to the oven on*

*Never taste or eat raw dough*

4. Will you continue to prepare pizza at home? Why or why not?



## Sample Mozzarella Mash Invitation

Dear family or guests,

You and your FCS student are invited to a Mozzarella Mash hosted by the Family and Consumer Sciences (FACS) Foods 2 class! Your student is currently enrolled in Foods 2 class and learned how to make oven-baked pizzas. We would like your family to come join in the fun and make individual pizzas.

The cost will be \$10 per family to help offset ingredient costs. Each family member will have the opportunity to make their own pizza, which will be baked in two outdoor gas pizza ovens.

Please choose a day and time that would work for you. Please tell how many people will be attending Mozzarella Mash from your family, including your student.

Return your number, day and time by (date) \_\_\_\_\_

Return to (location or email) \_\_\_\_\_

Thank you so much for participating in this wonderful program.

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Please provide the BEST day/time and details to help us plan the Mozzarella Mash!

Name(s): \_\_\_\_\_

How many will be attending: \_\_\_\_\_

Allergies or food intolerance: \_\_\_\_\_ (dairy, gluten, soy, etc.)

Option 1: \_\_\_\_\_

Day of week, month and date

Time:

5:45 pm

6:00 pm

6:15 pm

6:30 pm

6:45 pm

Option 2: \_\_\_\_\_

Day of week, month and date

Time:

5:45 pm

6:00 pm

6:15 pm

6:30 pm

6:45 pm



## Sample Tally Sheet

Name	Tuesday	Thursday	How many coming
(Example) Kailyn		X	4
<b>Total people to serve</b>			<b>4</b>

## Sample Supply List

For \_\_\_ families, \_\_\_ participants

Ingredients we have in the classroom:

yeast  
sugar  
salt  
olive oil  
pizza seasoning  
black pepper  
basil  
napkins

Need to buy:

Quantity	Item	Amount per unit	Total Amount
	Flour	\$1.49	
	Olive oil	\$2.75	
	Pepperoni	\$2.15	
	Sausage, 1 lb	4/\$20	
	Bacon, 1 lb	\$4.15	
	Chicken tenders	\$7.99	
	Mozzarella cheese, 5 lb		
	Mushrooms, 8 oz		
	Onions, 3 lb		
	Black olives, 15 oz	\$1.39	
	Parmesan cheese		
	Crushed tomatoes		
	Minced garlic		
1 pkg 300	Paper plates		
<b>Total</b>			

For example:

Income from 27 families:  $\$10.00 \times 27 = \$270.00$

Cost of pizza per person:  $\$1.77 \times 104 = \$184.08$

With the \$85.54 that was left bought ingredients for cookies that students made for Mozzarella Mash dessert



# Pizza Crust for Outdoor Ovens

(As adapted for lesson by HomeBaking.org)

Dough weight: 2 lbs. 4 oz.

Yield: 8, 4 oz. pizza crusts (8" to 10" each)

## Ingredients

- 5 cups (1# 5 oz/600 g) unbleached all-purpose flour\*
  - 1 ½ Tablespoons (20g) granulated sugar (optional)
  - 2 teaspoons (12g) table salt
  - 1 ½ teaspoons (4g) active dry, instant, fast-rising or Platinum® dry yeast
  - 3 Tablespoons (1.25 oz/35g) olive oil
  - 1 ½ cups (12 oz/340g) very warm (115-120 °F.) water
- \*flour may be up to half whole wheat flour, if desired*

## Directions

1. In a large bowl combine all the dry ingredients and give it a quick mix.
2. Add the water and oil, stirring to thoroughly mixed throughout the pizza dough.
3. If kneading by hand, sprinkle a little flour on clean kneading surface, turn dough onto counter and cover with the bowl for 5 minutes; knead dough for about 5 minutes, using very little additional flour, until smooth and elastic.
4. Cut dough into 8 equal (4 oz) pieces and form each into a smooth ball. Cover for 15 minutes or up to several hours. Dough balls may also be refrigerated in a sealed or covered container or plastic food bag. Allow room for the dough to expand!
5. Roll out on a plastic cutting board and top lightly with your favorite toppings. (Don't over-do toppings—it will make them harder to load, bake and unload from oven.) Carry them outside. (See topping, All-American Pizza for example.)
6. Flour one metal peel and pick up the pizza off the cutting board. Make sure to slide it off the peel onto the oven's baking stone- for about 2 to 3 minutes- watch it closely. Take a metal paddle and scoop it out and slide it off onto the wooden peel or plate or cutting surface. Cut into slices and enjoy.

NOTE: To bake indoors in a conventional oven

1. Heat oven to 450- 500° F.
2. Bake two, 8-10-inch personal pizzas on a parchment lined half-sheet pan or individually in round pans spaced in ovens. If baking on two racks, rotate pans as needed for even baking.
3. Bake 18-20 minutes, more or less depending on toppings and crust thickness.

Recipe adapted from Good Life Pizza Ovens [goodlifepizzaovens.com/easiest-pizza-dough-never-fails/](http://goodlifepizzaovens.com/easiest-pizza-dough-never-fails/)

\_\_\_\_\_ For Planning Purposes \_\_\_\_\_

Each lab group needs to make \_\_\_\_\_ dough batches to produce \_\_\_\_\_ 8-to 10-inch personal pizzas



# Pizza Sauce

Yield: 32 oz., makes eight 10- to 12-inch pizzas

## **Ingredients**

1 ½ Tablespoons olive oil  
1 ½ Tablespoons minced garlic  
1 28 oz. can crushed tomatoes  
2 heaped teaspoons sugar  
1 teaspoon salt  
Handful of fresh basil leaves, roughly chopped  
2 teaspoons pizza or Italian blend seasoning  
Pinch of freshly ground black pepper

## **Directions**

1. Place the oil in a pan over a medium heat. When warm, add the garlic and fry until softened but not brown.
2. Pour the can of crushed tomatoes in the pan.
3. Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavor has deepened and the sauce has thickened slightly.
4. This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.
5. When ready to top docked pizza crust, spoon 63g/2.2 oz (¼ cup) thinly over crust OR to dot sauce around toppings.

Source: [ooni.com/blogs/recipes/classic-pizza-sauce](http://ooni.com/blogs/recipes/classic-pizza-sauce)

Simplified Sauce recipe: [redstaryeast.com/recipes/homemade-pizza-sauce/](http://redstaryeast.com/recipes/homemade-pizza-sauce/)

