

Pizza Prep Questions and Lab Prep Sheet

1. What recipe are you using:
2. What temperature should the oven be preheated to before preparing the dough?
3. How much flour is required to make the pizza dough?
4. What ingredients go into the dough?
5. What is the purpose of lightly flouring the surface before rolling or patting out the dough?
6. List the toppings used for this recipe
 - 1)
 - 2)
 - 3)
 - 4)
7. How long should the pizza bake in the oven, and what visual cue indicates it's done?
8. What are your group members' roles:

Leader: _____

Prep- Ingredient Gatherer: _____

Prep- Cutting: _____

Dishwasher: _____

9. What tools/ equipment are needed?
10. What are 3 food safety techniques that can be used?

