

Pizza

Yield: 100 portions

Grade: K-12

INGREDIENTS	100 SERVINGS				DIRECTIONS
	WEIGHT	MEASURE			
16" WG Pizza Dough Sheet RICH'S #09718 (1 sheet = 10 servings)					1. Wash Hands. 2. Put on food service gloves. 3. Thaw pizza dough overnight covered and under refrigeration, proof covered with plastic wrap at room temperature until doubled in size, top and bake.
Pizza Sauce, Angela Mia, No Salt Added (1 can = 6 lb 6 oz or approximately 12 cups per #10 can)		13 cups			4. Oil sheet pan. 5. Place dough sheets on sheet pan. 6. Add 1 cup of sauce and 4 cups of cheese on each pizza dough. 7. CCP: Hold under refrigeration until cooking.
Low Moisture Part Skim Mozzarella and Light Mozzarella Cheese Blend	13 lbs.	52 cups			8. Place pizza in preheated oven 450°F convection oven. 9. Cook pizza approx. 7-12 minutes to an internal temperature of 155°. Place in warmer. 10. Remove pizza from oven and cut into 10 or 8 equal portions depending on grades. 11. Hold at a minimum internal temperature of 140° or higher until serving.
					Serving Instructions
					1. With gloved hand, place pizza in center of tray. 2. Check temperature of pizza during service time. <i>Discard pizza if internal temperature of 140° is not maintained.</i>

Serving Size: K-5 1/10th Pizza 2 oz meat/meat alternate 1.92 oz bread eq.
6-12 1/8th Pizza 2 oz meat/meat alternate 2 1/4 oz bread eq. 2.4/

Fairfield Schools Food Services
July 2012