

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare Italian Pizza
Code	109655L2
Range	This unit of competency is applicable to all catering food production practitioners. Pizza; a savory dish originated from Italy has gained popularity around the world. In American, it has become one of its staple diets after the Italian immigrants introduced it. This UoC concerns competence in preparing pizza.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing Italian pizza</p> <ul style="list-style-type: none"> • Possess basic knowledge the common ingredients for making pizza. <ul style="list-style-type: none"> ○ Crust: dough type and thickness ○ Sauce: traditionally made from tomato ○ Cheese: Italian cheeses such as Buffalo Mozzarella as base; Pecorino etc. ○ Toppings: savory toppings variety as indicated by recipe • Possess good knowledge of the establishment's common sequence of preparing pizza, such as: Dough > Sauce > Cheese > Toppings > Cheese > Garnish • Possess basic knowledge of common ingredients used by the establishment for making pizza dough. Such as: <ul style="list-style-type: none"> ○ Wheat flour (strong) ○ Salt, sugar and yeast • Possess basic knowledge the equipment and utensils to be used in baking pizza dishes, such as: <ul style="list-style-type: none"> ○ Oven (home baking oven, pizza oven or pizza belt) ○ Pizza stone for baking pizza ○ Wooden pizza peel and steel pizza peel ○ Pizza cutter ○ Stainless steel serving tray ○ Dough cutter • Possess basic knowledge of oven temperature for baking pizza. For example: <ul style="list-style-type: none"> ○ Home oven: at least 240°C/475°F ○ Pizza oven: 450-500°F • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Prepare Italian pizza:</p> <ul style="list-style-type: none"> • Comprehend the pizza recipe to assemble all required toppings and other ingredients • Prepare pizza dough: <ul style="list-style-type: none"> ○ Comprehend the establishment's recipe for pizza dough ○ Acquire and measure the ingredients (water, sugar, yeast, flour, and salt) ○ Mix the dough and allow it to rise ○ Store prepared dough in fridge if not being used immediately) • Preheat the oven for baking and heat up the pizza stone • Prepare the pizzas: <ul style="list-style-type: none"> ○ Punch down the dough and knead on a lightly floured surface ○ Divide the dough and shape the dough to required size ○ Transfer the round of dough to a floured baking peel ○ Add cheese and toppings according to recipe • Bake the pizza:

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	<ul style="list-style-type: none"> ○ Slide the pizza into the oven on top of the baking stone ○ Bake until the cheese is melted, the crust golden, and some charred bits on the top and edges can be seen ○ Baking time, normally 20-25 minutes but will vary depending on the type of oven and the thickness of the dough and oven temperature ● Cool the pizza after removed from the oven. Cut the pizza with a pizza cutter before serving required by the dish <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Follow good pizza production practices and aim to achieve required standards. For example: " Versace Pizza Napolitano "
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Appropriately prepare the dough with the right texture as required by the recipe ● Appropriately prepare the oven and check whether the pizza stone is at the appropriate temperature before transferring the raw pizza to the pizza stone for baking to achieve a crispy crust ● Apply the appropriate sequence of topping in accordance with the establishment standard
Remark	