

Twenty Step Pizza Making - Skill Building

Wash hands for at least 20 seconds - Personal Hygiene and Cooking Regulations

Turn on oven and set temperature for 450 degree – Using Kitchen Appliance

Sprinkle flour on work-station – Follow Instructions

Place dough on the flour – Follow Instructions

Roll out the dough with rolling pin to fill the pan – Coordination and Patience

Place a tablespoon of oil on pan - Measurement

Spread oil to cover bottom and sides of pan – Attention to Detail

Put rolled dough down on pan – Coordination and Following Instructions

Spoon out sauce from bowl- Coordination and Following Instructions

Place sauce on dough - Coordination and Following Instructions

Spread sauce evenly to cover the dough – Attention to Detail

Spread cheese to cover sauce – Attention to Detail

Place pepperoni on cheese - Coordination and Following Instructions

Place pizza in oven – Care in Using Hot Oven

Set timer for 10 mins – Using a Timer

Put on oven mitts - Personal Safety

Open oven door - Coordination and Following Instructions

Remove pizza from oven using oven mitts – Personal Safety

Allow to cool 5 mins – Timing and Telling Time

Use pizza cutter to slice into 8 slices (4 slices) – Personal safety, Counting, Measurement