



Cook To Work Checklist Module 3

Kitchen Basics-Pizza and Plating

Name _____ Date Started _____ Date Completed _____

Skill	Date completed	Skill	Date completed
Setting up Pizza station		Working station for lunch	
Rolling out and topping Pizzas		Bake Pizzas	
Proper Plating for guest plates		Filling out a temp log	
Proper cold holding temp		Proper hot holding temp	
Use and calibration of a thermometer		Closing down pizza station	

_____ Received 3 tokens for completing this module on _____

from _____