pizza prep

to be ready for 3pm every Friday



- [ ] dough made (Tuesday daytime)
- [ ] dough rolled (Friday morning)
- [ ] tomato base cooked, finely blended, up to 10L? (Wednesday/Thursday)
- [ ] mozzarella cubes, 4L container, more to hand
- [ ] parmesan in shaker
- [ ] olive oil bottled
- [ ] garlic and herb oil bottled
- [ ] chilli oil bottled
- [ ] red onion shredded, 1L container
- [ ] aubergine fried, 1L container
- [ ] porcinis cooked, 1L container
- [ ] breadcrumbs in shaker
- [ ] cherry tomatoes chopped, 1L container
- [ ] semolina in bowl, more to hand
- [ ] pepperoni, chilled gastro, more to hand
- [ ] truffle sausage (6) skinned, sliced, chilled gastro
- [ ] nduja chopped, chilled gastro
- [ ] ham chopped, chilled gastro

- [ ] pulled pork cooked, chilled gastro
- [ ] truffle cheese sliced, chilled gastro
- [ ] barbecue sauce
- [ ] slaw dressing bottled
- [ ] sesame seeds in shaker
- [ ] honey
- [ ] sriracha mayo mixed, bottled
- [ ] aioli mixed (Tuesday/Wednesday), bottled, more to hand
- [ ] vegan chorizo/pepperoni sliced, small pot
- [ ] jackfruit cooked, sauced, small pot
- [ ] vegan mozzarella, 1L container
- [ ] vegan aioli mixed (Tuesday/Wednesday), bottled
- [ ] confit garlic, 1L container
- [ ] blue roll/kitchen towel to hand
- [ ] clean tea towels and aprons
- [ ] 10-20 pizza boxes ready
- [ ] counters clear and cleaned, only pizza night stuff out
- [ ] paddles/peels clean, dry, kept to hand
- [ ] meshes clean, dry, kept to hand
- [ ] stereo or football on at all times
- [ ] fridge, freezer and room temperatures recorded 3 times a day (open, midday-ish, close)
- [ ] fridges, freezers and dry store checked for correct storage, everything labelled and in-date, in right sized containers and sealed
- [ ] menus printed, on each table

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