



# MAKELINE SKILL DRILL

EXERCISE:

Walk the Trainee through the following exercises in each section. This hands-on training will help provide a better understanding of each section and what goes into being an awesome and efficient pizza maker.



## FOOD SAFETY AT THE MAKELINE



- Step 1. Show the Trainee where your makeline hand-sink and clean aprons are located.
- Step 2. Have the Trainee help you gather & swap out all 2 hour utensils, then show them how to clean the bump bar.
- Step 3. Have the Trainee tell you what temperatures your thermometers are reading. Discuss how overfilling bins and leaving product out of refrigeration can lead to out of range temperatures and possible illness.



HANDWASHING-  
VIDEO



FOOD SAFETY-  
MACIPEDIA



## DOUGH, EDGESTRETCHING, & SKINS



- Step 1. Have someone stretch a skin to leave out to dry (over 15 min). Show this skin to the trainee after step 4 Discuss why it can't be sold after this window (no rise, poor taste).
- Step 2. Show the Trainee how to read a Dough tray label and where to find the next use dough in the walk-in.
- Step 3. Stretch a skin for the Trainee, then have them stretch a skin while you coach.
- Step 4. Highlight the other kinds of crust we have, where they are stored, and how long they are good for.



DOUGH MANAGEMENT-  
MACIPEDIA



EDGESTRETCHING-  
VIDEO



## SAUCING, SCALES, & CHEESING



- Step 1. Show the Trainee how you sauce then have them practice spreading using a pile of cornmeal and a spoodle, until you think they are ready to try on a real pizza.
- Step 2. Show the Trainee how you cheese using a pan lid & parchment paper on a scale. Be sure to cover Regular & Extra cheese on a SM, MD, LG, Brooklyn and Pan. (*don't mix the provolone and pizza cheese for the brooklyn & pan*)
- Step 3. Then have the Trainee demonstrate their cheesing skills to you, first on a pan lid, then on real pizzas.



## TOPPINGS, PORTIONS, & JOB AIDS



- Step 1. Show the Trainee where your Job Aids are located and how to read them.
- Step 2. Have the Trainee do the Calibrating Your Hands Exercise or Grab & Weigh Challenge (*QR code on this page*)
- Step 3. Provide feedback to the Trainee about their portioning, express how important quality vs. speed is and how, over time, they will get faster and more accurate. *This is also a good time to mention that keeping the pits clean makes for less work later!*



CALIBRATING YOUR HANDS-  
EXERCISE



GRAB & WEIGH  
CHALLENGE- EXERCISE



## PANS, SIDES, AND PRE-RUSH PREP (PRP)



- Step 1. Review the makeline cabinets with the Trainee; what goes in them & where and how to restock the line.
- Step 2. First show the Trainee how you prep Pans, Twists, and Bites, then have them show you their skills. Provide feedback where necessary.
- Step 3. Spend 30 minutes (or about 10 orders) on the makeline having the Trainee make all sides that come through. Provide assistance and feedback where necessary. (*Use the QR code for Pans & Sides on this page for training videos.\**)



PANS & SIDE PREP-  
MACIPEDIA

\*A great best practice if you are slow is to have the trainee watch these videos in between makeline orders.