

# SMALLWARES

Smallwares keep products consistent and perfect for our customers. The different smallwares at Dress Station help team members check, measure and prepare products to Little Caesars quality standards.



## DOUGH SCRAPER

The plastic dough scraper is used to separate the crust of a deep dish pizza from the edge of the pan so that the pizza bakes properly in the oven.

## MAKE RING

The make ring is used on all round pizzas for consistency, and to keep a clean crust. Never press make rings into round sheetouts; this will create a dip in the sheetout and cause the pizza to bake improperly.



## SAUCE LADLES

Sauce ladles measure pizza sauce and make for easy distribution across pizzas.

### ROUND PIZZA

The round sauce ladle has a wider base so that sauce spreads evenly in a circular motion across large round pizzas.



### DEEP!DEEP!™ DISH

The deep dish sauce ladle has a small, deep shape so that you can easily maneuver sauce toward the corners of the sheetout without spreading it to the edges of the pan.



# CHEESE CUPS

There are four cheese cups to use to ensure that a consistent amount of cheese is applied to each variety of pizza.

#3



The **#3 CUP** is used to add extra cheese to custom pizzas. It is also used with the gold cup to make ExtraMostBestest cheese pizzas.

#5



The **#5 CUP** is used for DEEP!DEEP! Dish pizzas.

#8



The **#8 CUP** is used for all classic round pizzas.

GOLD



The **GOLD CUP** is used for ExtraMostBestest pepperoni and cheese pizzas.

## Cube Cheese Cups

GREEN CUP



RED CUP



BLUE CUP

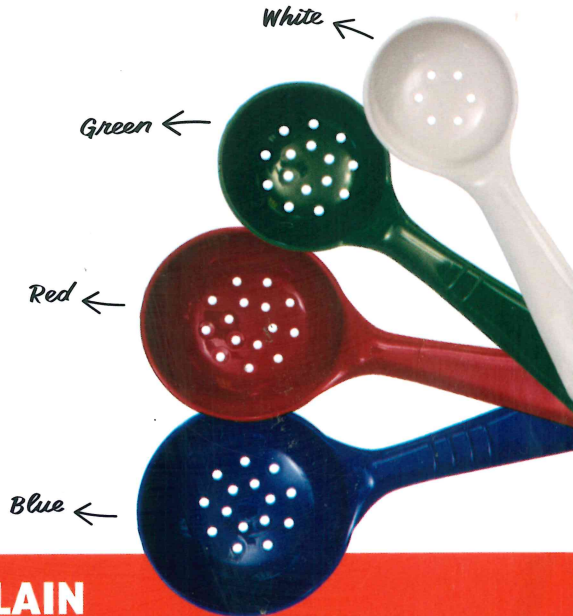


GOLD CUP



# TOPPING SCOOPS

There are four topping scoops used to create custom and specialty pizzas. The scoops vary in size and have long handles to make it easier to scoop toppings and distribute over pizzas.



## DEMONSTRATE & EXPLAIN

Why are make rings used on round pizzas?

Which cheese cup is used when making a ExtraMostBestest?

What is the dough scraper used for?

# ROUND

## Sauce, Cheese & Pepperoni

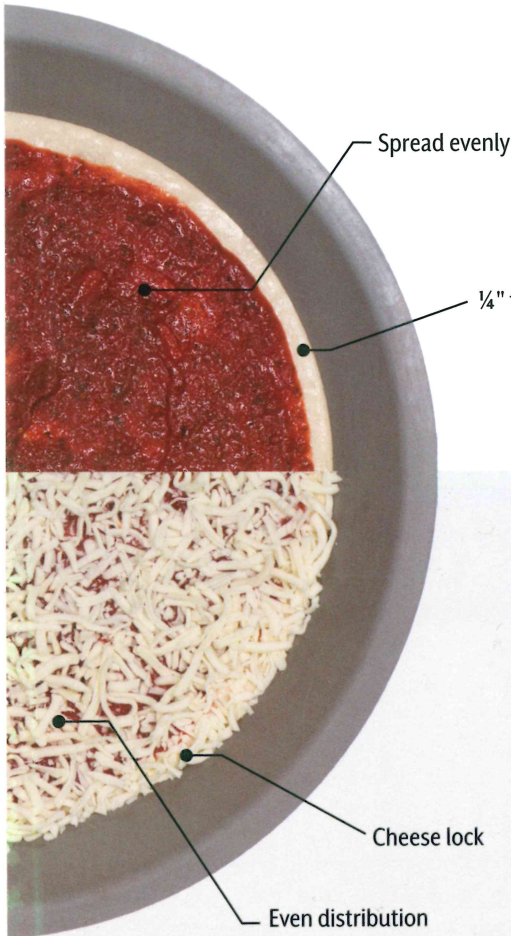
### LET'S MAKE PIZZAS!

The Dress Station is where you'll use sauce ladles, cheese cups and pepperoni to build each of our pizza varieties. Starting with quality sheetouts that fit the pan, we sauce, cheese and dress pizzas to provide our customers with perfect and consistent products.



### SAUCE

Place a make ring on the sheetout and spread a rounded ladle of sauce evenly in a circular motion. Stop spreading  $\frac{1}{4}$ " away from the make ring so that the sauce will be locked in by the cheese.

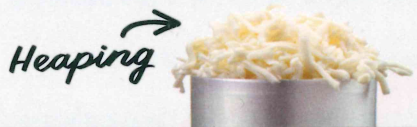


*Rounded* ↓



### CHEESE

Select the correct cheese cup for the pizza and hand-fill it until it's heaping. Always sprinkle cheese by starting from the outside edge and then toward the center. This creates a cheese lock, which seals in the sauce and anchors the cheese to the crust. Evenly distribute the remaining cheese to fill in the center of the pizza.



#### CLASSIC, CUSTOM & SPECIALTY PIZZAS

#8 Cheese Cup

Cube Cheese = Level Blue Cup

#### EXTRAMOSTBESTEST

Gold Cheese Cup

Cheese-only = add #3 Cheese Cup

Cube Cheese = Level Gold Cup

# PEPPERONI PIZZA SPECS



## CLASSIC, CUSTOM & SPECIALTY *Pizzas*

### PEPPERONI

After placing the make ring on the pizza, apply the pepperoni in the correct pattern for the pizza being made so that the customer gets a pepperoni in every bite.



## EXTRAMOSTBESTEST *Pizza*

30

### CLASSIC, CUSTOM & SPECIALTY PIZZAS

6-5-4 pattern

54

### EXTRAMOSTBESTEST

12) 6-5-4 pattern

## DEMONSTRATE & EXPLAIN

How far should the sauce be from the make ring?

What does the cheese lock do?

Demonstrate the correct way to fill a cheese cup.

Demonstrate how to make a Classic Pepperoni.

Demonstrate how to make an ExtraMostBestest Cheese.



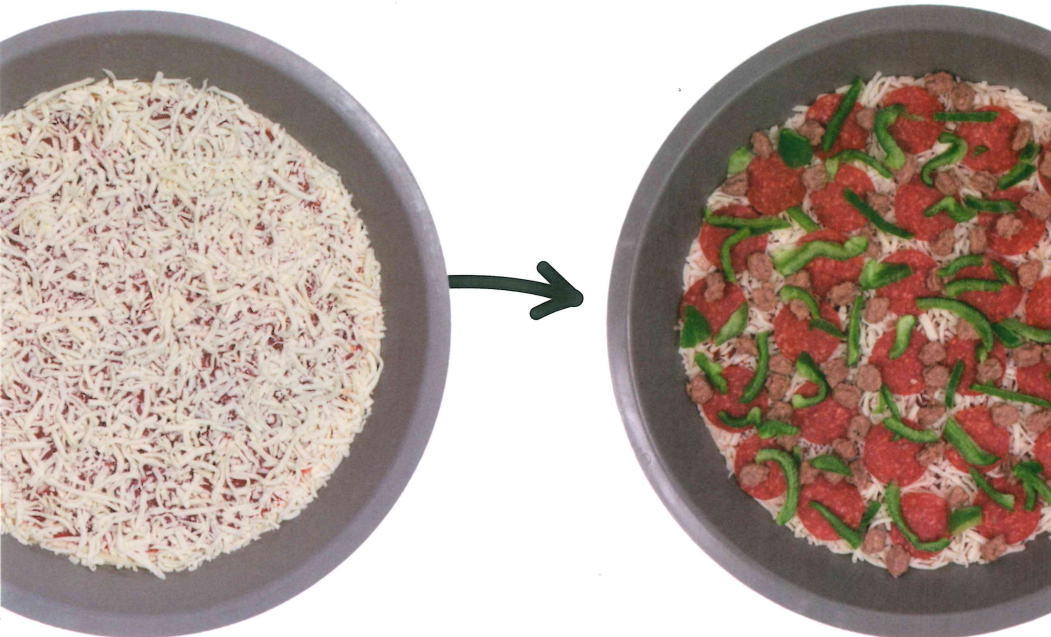
**PRODUCTIVITY STANDARD 2** Classic Pepperoni Pizzas in 90 seconds

# ROUND

## Custom & Specialty Builds

### CUSTOM

With digital ordering, customers can build their own custom pizzas exactly as they want them. Custom pizza orders are built from a classic base. Remember to place a make ring back on the pizza before continuing with additional toppings.



*start with a*  
**CLASSIC BASE + TOPPINGS = CUSTOM**

### 1 COUNT THE TOPPINGS

Use the order on the Dress Command Screen to count the toppings. When counting toppings, each type counts as one. Do not include sauce, cheese or extras. Based on the topping count, choose the corresponding color scoop.

On screen	Portion
X X	Normal
L L	Light
- X	Half
2 2	Extra

Order : 904  
Emp : Jacob  
Cust : John Smith

#### Round Custom

Quantity : 0 of 1

Sauce	X X
Cheese	X X
Topping	X X
Topping	- X
Topping	2 2

## 2 PORTION THE TOPPINGS

Scoops are filled to heaping



Banana Pepper  
Beef  
Black Olive  
Green Pepper

Ham/Canadian Bacon  
Italian Sausage  
Jalapeño Pepper  
Onion

Bacon  
Mushroom (canned)  
Mushroom (fresh) x2  
Pineapple



1-2 TOPPINGS



3-4 TOPPINGS



5+ TOPPINGS



### LIGHT AND HALF-TOPPING

For pizzas with toppings on one half or light toppings, you will apply half of the topping portion. Light topping portions are distributed over the entire pizza. Half-topping portions are distributed over one side of the pizza after all full toppings.

### EXTRA PEPPERONI

Turn the pizza 90° and apply an additional 30 pepperoni in the 6-5-4 pattern.

### EXTRA TOPPINGS

Add one white scoop over the entire pizza.

### EXTRA CHEESE

Hand-fill a heaping #3 cup of cheese and evenly distribute it across the entire pizza, over the other toppings.

## 3 DISTRIBUTE THE TOPPINGS

It's important to distribute all toppings evenly over the pizza so that it bakes properly in the oven, so customers get each topping in every bite.

# DRESSING A ROUND CUSTOM

**Example:** Use the custom order below to practice building this pizza.  
Refer to the previous CARD or station job helper for build specifications.

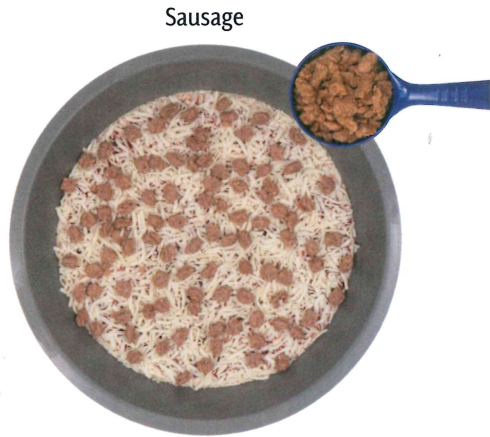
1. Count your toppings.  
*Italian sausage and green pepper count as two toppings so you would use the blue scoop.*

Order :	901
Emp :	Jacob
Cust :	John Smith
<b>Round Custom</b>	
Quantity : 0 of 1	
Sauce	X X
Cheese	X X
Italian Sausage	X X
Green Pepper	- X

← 1  
← +1  
2 topping  
pizza



2. Start with a Classic cheese base round pizza
3. Italian Sausage - 1 Heaping Blue Scoop  
*Evenly distribute one scoop of Italian sausage over the entire pizza.*

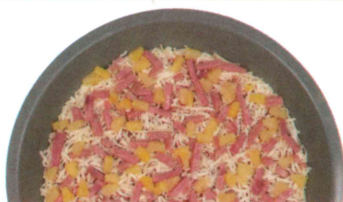


4. Green Pepper - 1/2 Blue Scoop  
*This order calls for green pepper on only half of the pizza; you should use half of the topping portion, in this case 1/2 of a blue scoop. Evenly distribute this amount over the right side of the pizza.*



# SPECIALTY PIZZA BUILDS

Specialty pizzas are pizzas with specific topping combinations that have been a favorite of our customers for a long time. Little Caesars offers the following round specialty pizzas:



## HULA HAWAIIAN

Made with one heaping blue scoop of ham (Canadian bacon) and one heaping red scoop of pineapple.



## ULTIMATE SUPREME

Made with 30 pepperoni and one heaping white scoop of each additional topping; canned mushroom, green pepper, onion and Italian sausage. If your store uses fresh mushrooms, it will get two heaping white scoops.



## VEGGIE

Made with one heaping white scoop of canned mushrooms and one heaping red scoop of all other toppings; onion, green pepper and black olive. If your store uses fresh mushrooms, it will get two heaping white scoops.



## 3 MEAT TREAT

Made with 30 pepperoni, one heaping red scoop of Italian sausage and one heaping white scoop of bacon.



## 5 MEAT FEAST

Made with 30 pepperoni and one heaping white scoop of each additional topping; Italian sausage, beef, bacon and ham (Canadian bacon).

## DEMONSTRATE & EXPLAIN

Explain the importance of evenly distributed toppings.

Demonstrate how to apply extra pepperoni on a custom pizza.

Explain the build for an Italian sausage pizza with black olives and half bacon.

Demonstrate making a round Ultimate Supreme pizza.



# DEEP DISH

*Sauce, Cheese & Pepperoni*

## LET'S GET DEEP!

Along with round pizzas, we offer our customers delicious deep dish pizzas. Made from a quality deep dish sheetout, these pizzas have cheese all the way to the edge to form a crunchy, caramelized cheese crust in the signature deep dish style.



## SAUCE

After using the dough scraper to separate the edges of the sheetout from the pan, pour a level ladle of pizza sauce into the center of each half of the sheetout. Gently spread toward the corners in an X motion to ensure that the sauce is distributed across the whole sheetout. Then, spread the sauce toward the edges of the pan, stopping  $\frac{1}{4}$ " away from the pan so that it will be locked in by the cheese; this is also to stop the sauce from reaching the edge of the pan and burning in the oven. Repeat on each half of the pizza.



Spread evenly

$\frac{1}{4}$ " from pan

*Level per side*



## CHEESE

To cheese one half of a deep dish pizza, hand-fill a #5 cheese cup until it's heaping. Place some cheese into each corner of the pizza. Then, sprinkle the cheese to all four edges of the pan before distributing the rest of the cheese evenly across the sheetout.

The cheese should completely cover the pizza to the pan's edge, so that it bakes into a caramelized, crunchy crust. Repeat this process for the other half of the pizza.

*Heaping*



Even distribution      Place cheese in corners first

### DEEP DISH

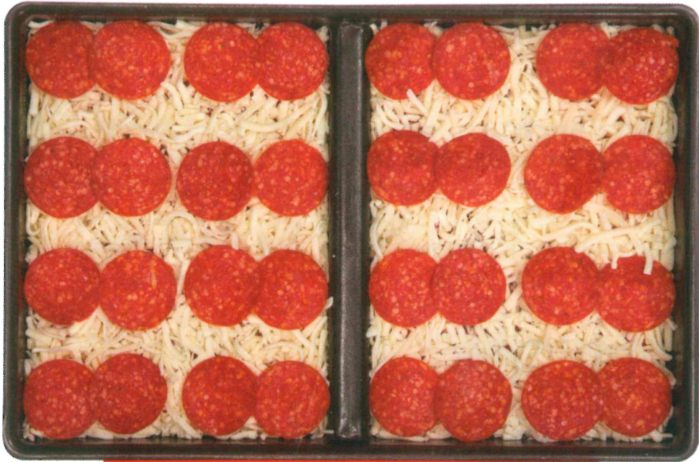
#5 Cheese Cup per side

Cube Cheese = Level Red Cup per side

# PEPPERONI PIZZA SPECS

## PEPPERONI

Deep dish pizzas have 16 pepperoni on each half of the pizza, applied in 4 rows of 4. Keep the rows slightly separated so that the cut lines will be clear for the person working the Landing Station.



**DEEP!DEEP! DISH** *Pizza*

32

**DEEP DISH**

16 per side

## DEMONSTRATE & EXPLAIN

What does spreading sauce in an **X** motion do?

Demonstrate proper cheesing of a deep dish pizza.

Why does the cheese need to reach the edge of the pan?

Why should the rows of pepperoni be slightly separated on a deep dish sheetout?



**PRODUCTIVITY STANDARD** 2 Deep Dish Pepperoni Pizzas in 2 minutes

# DEEP DISH

## Custom & Specialty Builds

### CUSTOM

When a custom deep dish pizza order comes in, prepare a cheese pizza and then read the customer's order carefully to make sure that you are preparing the pizza exactly as they wanted it.



### 1 COUNT THE TOPPINGS

Read the order from the command screen and note how many toppings are on the pizza to determine which scoop to use.



THE **RED SCOOP** IS USED FOR PIZZAS WITH **1-3 TOPPINGS**



THE **GREEN SCOOP** IS USED FOR PIZZAS WITH **4+ TOPPINGS**

### 2 PORTION THE TOPPINGS

Fill the proper scoop to be heaping with the appropriate toppings for the custom order.

**ALL TOPPINGS = 1 SCOOP OVER ENTIRE PIZZA**

*Exception: Fresh mushrooms = 2 scoops over entire pizza*

#### LIGHT & HALF-TOPPING

For pizzas with toppings on one half or light toppings, you will apply half of the topping portion. Light topping portions are distributed over the entire pizza. Half-topping portions are distributed over one side of the pizza after all full toppings..

#### EXTRA PEPPERONI

Apply 16 additional pepperoni to each half of the pizza in 4 rows of 4, in between the original rows.

#### EXTRA TOPPINGS

Add 1 heaping white scoop over the entire pizza.

#### EXTRA CHEESE

Hand-fill a heaping #3 cup of cheese and evenly distribute it across both halves of the pizza, over the other toppings.

### 3 DISTRIBUTE TOPPINGS

When reading the command screen, the two columns in custom pizza orders relate to the two halves of deep dish pizzas. Whole toppings get one heaping topping scoop over the entire pizza and half-toppings only get a half scoop on one half of the pizza. Be sure to distribute all toppings evenly to the edges of the pizza.

Always check the job helper to make sure that the correct topping scoop is being used.

# DRESSING A DEEP DISH CUSTOM

**Example:** Use the custom order below to practice building this pizza.  
Refer to the previous CARD or station job helper for build specifications.

## 1. Count your toppings.

*Italian sausage and green pepper count as two toppings, so you would use the red scoop.*

Order : 901  
Emp : Jacob  
Cust : John Smith

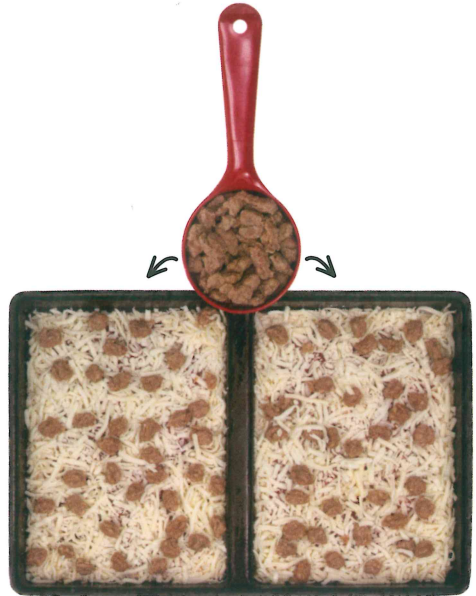
### Deep!Deep! Dish

#### Custom

Quantity : 0 of 1

Sauce	X X
Cheese	X X
Italian Sausage	X X
Green Pepper	- X

← 1  
← +1  
2 topping  
pizza



Italian sausage

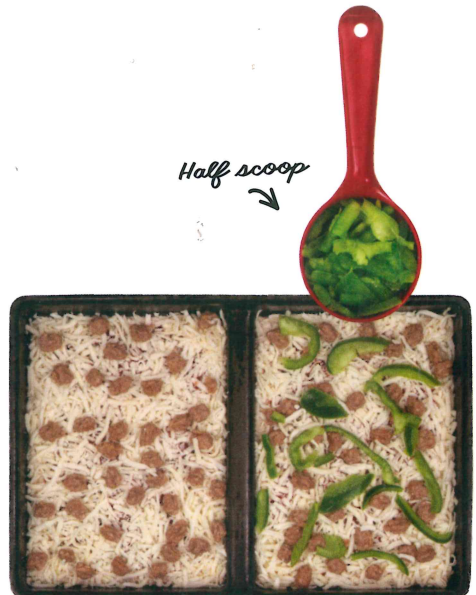
## 2. Start by saucing and cheesing both sides of a deep dish sheetout.

## 3. Italian Sausage - 1 Heaping Red Scoop

*Evenly distribute one scoop of Italian sausage over both sides of the pizza.*

## 4. Green Pepper - ½ Red Scoop

*This order calls for green pepper on only half of the pizza; you should use half of the topping portion, in this case ½ of a red scoop. Evenly distribute this amount over the right side of the pizza.*



Green pepper

# SPECIALTY PIZZA BUILDS

As explained in the Round Custom and Specialty pizza CARD, specialty pizzas are pizzas with specific topping combinations that have been a favorite of our customers for a long time. Little Caesars offers the following specialty pizzas in DEEP!DEEP! Dish style:



## HULA HAWAIIAN

Made with one heaping red scoop of ham and one heaping red scoop of pineapple, distributed over the entire pizza.



## ULTIMATE SUPREME

Made with 32 pepperoni and one heaping green scoop of each additional topping; canned mushroom, green pepper, onion and Italian sausage, distributed over the entire pizza. If your store uses fresh mushroom, it will get two heaping green scoops.



## VEGGIE

Made with one heaping green scoop of each topping; canned mushroom, onion, green pepper and black olive, distributed over the entire pizza. If your store uses fresh mushrooms, it will get two heaping green scoops.



## 3 MEAT TREAT

Made with 32 pepperoni and one heaping red scoop of each additional topping; Italian sausage and bacon, distributed over the entire pizza.



## 5 MEAT FEAST

Made with 32 pepperoni and one heaping green scoop of each additional topping; Italian sausage, beef, bacon and ham (Canadian bacon), distributed over the entire pizza.

## DEMONSTRATE & EXPLAIN

Demonstrate how to properly fill a topping scoop with green pepper.

Explain the build for a pepperoni, banana pepper, pineapple, and black olive deep dish pizza.

How many pepperoni are on a deep dish pizza with extra pepperoni?

# ADDITIONAL PIZZA SPECS

*Round & Deep Dish*

	CLASSIC & CUSTOM	EXTRAMOSTBESTEST	DEEP DISH
LIGHT<-----SAUCE----->EXTRA	Add ½ Ladle	Add ½ Ladle	Rounded Deep Dish Ladle <i>Per Side</i>
	½ Ladle	½ Ladle	½ Deep Dish Ladle <i>Per Side</i>
LIGHT<-----CHEESE----->EXTRA	Add #3 Cup <i>or</i> Cube Cheese = Level Green Cup <i>Over Toppings</i>	—	Add #3 Cup <i>or</i> Cube Cheese = Level Green Cup <i>Split Between Both Sides Over Toppings</i>
	#3 Cup	—	#5 Cup <i>Split Between Both Sides</i>
PEPPERONI----->EXTRA	Add 30 Extra (60 Total)	—	Add 16 Extra <i>Per Side (64 Total)</i>
LIGHT<-----SCOOP TOPPINGS----->EXTRA (ON HALF*)	Add 1 Heaping White Scoop	—	Add 1 Heaping White Scoop <i>Split Between Both Sides</i>
	Half Normal Scoop Amount	—	Half Normal Scoop Amount

\*Same amount of toppings, distributed over one half of the pizza

# READY RACK & OVEN

## SO YOU'VE BUILT A PIZZA...

Before placing a finished pizza on the Ready Rack or into the oven to bake, remove the make ring and check that the crust is clean of sauce or any toppings. For deep dish pizzas, ensure that the center divider of the pan is clean of toppings.

## READY RACK

The Ready Rack is a shelving rack that holds dressed pizzas before they are put into the oven; it helps keep our stores Hot-N-Ready®.

### 3 ZONES

The rack is broken into three zones that keep product organized; stores can utilize each zone for a different product.

### TOP ↓ DOWN

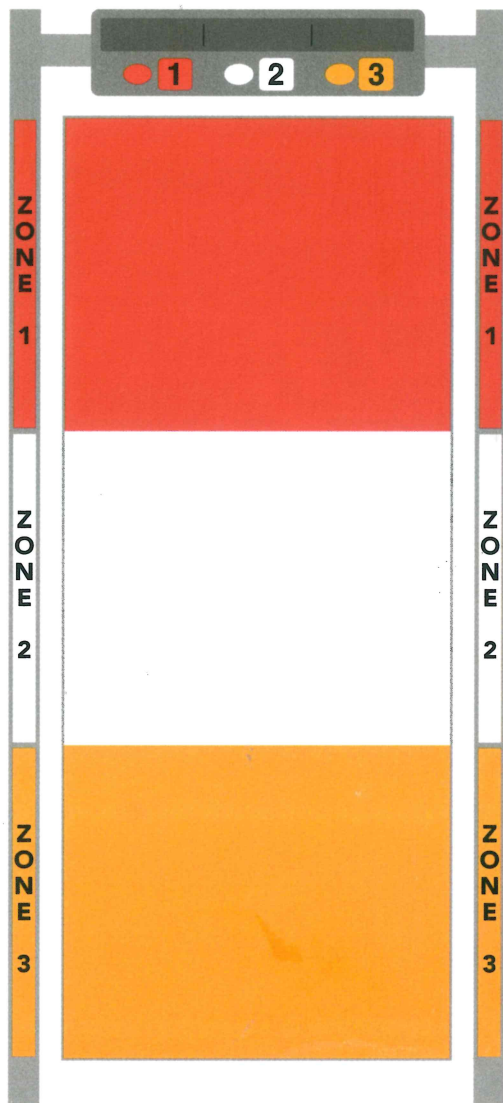
Pizzas should be loaded from the top down, and pulled from the top down to be baked (FIFO).

### BE CAREFUL

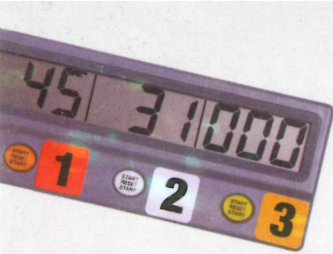
Gently place pizzas into the rack; if pizzas are slid into the racks, they can slam into the end of the rack and cause sauce and toppings to shift.

### FOOD SAFETY

Keep track of expiration times so that customers always get the freshest product possible.



Always bump the command screen before loading products from the Ready Rack into the oven.



## READY RACK TIMER

There is one timer on the Ready Rack that counts for each of the three zones. After placing the first pizza in a zone, press the button to begin the timer for the corresponding zone and continue dressing pizzas and placing them on the rack until the zone is filled. The timer will beep once it reaches an hour, letting you know that the products must be baked to stay within Little Caesars Quality Standards.

### READY RACK HOLD TIMES

**ROUND**  
60 minutes

**DEEP DISH**  
30 minutes

## OVEN - LOADING



It's important to make sure that products bake properly.

**ASK YOUR  
MANAGER  
WHERE  
PRODUCTS  
SHOULD BE  
LOADED INTO  
THE OVEN**

### **SINGLE-TOPPING ROUND PIZZAS & ITALIAN CHEESE BREAD**

Includes our Classic and ExtraMostBestest pizzas.

### **DEEP DISH PIZZAS, MULTI-TOPPING ROUND PIZZAS & WINGS**

Require longer bake times than Classic and single-topping pizzas.

### **CRAZY BREAD**

Ask your Manager where to bake Crazy Bread to ensure a perfect bake.

**When placing a product into the oven, don't forget to bump it on the command screen.**

## DEMONSTRATE & EXPLAIN

What is the hold time for a round pizza on the Ready Rack?

When do you press the Ready Rack timer?

Bake a Classic pepperoni pizza.

Why are deep dish pizzas baked in a different part of the oven?