



## **The Pizza Consulting Experts!**

### **Our Services**

#### **The Master of Operations Class**

**This is the most comprehensive pizza class in the industry designed to cover all the basics of pizza making training and operations including custom pizza menus and recipes for your operation.**

**Ten Days of wood fired cooking and operations training at our school.**

Mon through Friday for two weeks. The lessons will be **one on one** with one of our master trainers. **We will work with you to develop specific dough recipes for your concept or teach you how to make some the greatest pies ever.** We will cover **toppings** and **sauces** for cooking all pizzas in our wood fired oven. Every day will be hands on training. What that really means is that you will make the dough from start to finish. You will be taught all the basic fundamentals about dough, how it works, and different levels of hydration, flour types, yeast types and dough trouble shooting. The training will be non-stop action of opening dough, rolling dough, topping pizzas, preparing sauces and toppings. You will also be **cooking pizza, calzones, rolls, dessert pizzas or whatever your concept will need.** After two weeks of this you will be at an **expert level of pizza making** to say the least!

This also includes **wood fired skills**, cooking the pies, lighting the fires and oven basics. All wood fired skills will be reviewed daily. You will also receive a

work book and custom recipes needed for all items. This is all hands on live in a real restaurant so the experience will be totally applicable to operating your own store. This type of training is essential for any new operators to become completed grounded and trained in the art of wood fired pizza.

We provide you with all the ingredients you need to create your own pizzas daily. **You will provide us with the list of ideas that you have prior to the training so we can be ready to service you. As part of the training we will also teach you about Food cost and Recipe specification sheets.** We will teach you to calculate food **cost and create specifications** for each pizza. This will also include **recipe spec sheets** for all your items, with **portions and procedures** for making each pie. You will also receive **Cheat Sheets** for each pizza. This will give you a breakdown of the procedure (step by step and portions) to produce each Pizza, and help you to train your pizza makers in the future. This will include a colored photo of each item produced. **This will be great tool for training staff.**

We will also provide and train you on a **Par sheet system** that will allow you to set up pars (amounts needed daily) for all toppings and items that need to be prepped. This will allow you to keep all food prepped to the correct limits and help eliminate waste and spoilage. This will be on the cd with the food cost cheat sheets and step by step photos of all procedures. **This is all part of the master of operations Training program!**

We also review **inventory and purchasing** as it is similar to the par sheets and will be helpful to understand the basic principles. We will prepare an inventory par sheet for your store. This will include all items you need to purchase weekly or monthly for pizza operations.

We also provide you with our **Line check system** that will allow you to do quality checks daily on all your products produced. The line check is an integral part of all **franchise operations** to ensure quality and consistency of products. Doing this daily will make you become aware of all standards.. It allows you become familiar with each and every product produced.

We will also provide you with a **custom training manual** for your pizza staff. This will cover all the basics for food safety, daily opening closing procedures,

and what you expect from them etc. It is a very comprehensive manual. **This will set the tone for a professional approach it will have all your company policies such as uniform, days off, sexual harassment, etc. We will give you this book on a cd so you can print sections as needed and modify it to your own standards with your company data and logo. This will have your logo on the cover and be custom for your operation. This is the most comprehensive pizza class in the world! So come learn to be an expert today!**

**Sincerely,**

Scot Cosentino, Founder.

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