

Meat/Meat Alternate Pizza

Do not overcook Pizza. Prepare according to package instructions.

To prepare individual pieces of pizza for self-service, place each slice on a piece of potato wrap that has been folded in half. Place slice on top of folded potato wrap, pull edges up, and place on bun pan. Bake as directed on package. Students can use the "handles" for service.

As products change on the order guide, refer to package instructions for cooking time and temperature, procedures, and amount to serve to meet meal pattern requirements according to the CN label or product information from the manufacturer.

Review Culinary Techniques for food preparation techniques about food items.

Ounces and pounds in recipes refer to the weight of an ingredient or a serving. Volume measures are indicated in fluid ounces or cups, pints, quarts, gallons, or packages. Do not confuse a weight measure for a fluid measure.

Use the Quality Score Cards from *Culinary Techniques for Healthy School Meals* to evaluate the recipes.

Culinary Pointers from *Culinary Techniques for Healthy School Meals*

Most processed meat products are at their peak of quality immediately after they are cooked.

If a processed product must be held, follow package directions exactly and plan the holding time to be as short as possible. Holding time will only decrease the quality of the product.