

La Crosse County 4-H

Pizza & Hot Dog Handler Duties



UW-MADISON EXTENSION
LA CROSSE COUNTY

The primary responsibility of anyone assigned to Pizza and Hot Dogs is to cook and box the pizza, and assemble hot dogs. Here is more information to help you do just that!

- At the start of your shift, check in with the day chair on the west side of the food stand. Put on a nametag, a white apron, and hair net (if needed – otherwise wear a hat).
- Wash your hands and put on gloves.
- If you use your gloved hands to touch something dirty, replace your gloves.

The Pizza & Hot Dog Handler stands by the pizza oven in Stand 2. Your station will be to your left for cutting pizzas and placing in boxes.

- There is a crock of hot dogs, which are cooked in Stand 1, ask a stocker for more as needed. Assemble the hot dog in the bun and hand over to the food wrapper.
- Pizza is cooked according to the instructions by the oven. Be careful it's hot! Transport the pizza with the paddle provided.
- Transport the pizza onto the stone for cutting on the table to your left. Cut into 8 pieces. (unless a whole pizza is ordered).
- Any unsold slices go in the warmer. Slices going to customers need to be put in boxes.
- Whole pizzas are cut but put into a whole pizza box.
- Watch the distilled water level in the warmer, add more as needed.
- Receive orders from the dispatcher and fill in as needed.
- When your shift is done, you get a coupon for a free beverage from the Food Stand. Throw away your gloves, apron and hair net, grab your personal items from the cupboard, and thank you for donating your time and talents to help us have a successful Fair!