

HIDEAWAY PIZZA.

Common (BOH) Hideaway Phrases

- **FOH** – front of the house employees
- **BOH** – back of the house employees
- **AKM** –Assistant Kitchen Manager
- **Pre-Shift** – a shift meeting of team members before the shift starts. This meeting includes communication with all BOH employees. We may need to discuss topics like things that are going well, things that need to be improved, menu changes and updates.
- **FIFO** – FIFO stands for ‘first in first out’. This phrase refers to the rotation of food products; we must rotate food to be sure that we are using the freshest food available.
- **Sand Side** – This is the area that we prepare salads, appetizers, pastas, sandwiches and desserts. This area is broken down into two parts; hot and cold.
- **Hot Side** – This is the area on sand side where we usually prepare all appetizers, sandwiches, desserts (can be hot or cold), and some locations pasta
- **Cold Side** – This is the area on sand side where we prepare the salads and desserts
- **Make Side** – This is the area where we make all our pizzas and at some locations, pastas
- **Cut Table** – where we cut pizzas, it is on the Make side
- **With Make** – a phrase that means the guest want a particular food item(s) to be served at the same time as their pizza
- **With Sand** – a phrase that means that the guest wants all their food on the sand side to be served at the same time. This also means they don’t have any pizza on the ticket.
- **Hand Tossed** – This is the dough we make several days ahead of the time we use it. It is stored in dough trays in the walk-in and we proof it and let it warm up some before we slap it out and put it on a pizza screen.

- **Cross-stacking** – This term is used when the dough trays are stacked in different directions without a cover, (usually in the walk-in), so the dough balls can cool down fast. Usually only leave dough cross-stacked for approximately 20 minutes maximum (use caution, stacks may be unstable).
- **Down-stacking** – This term is used to put dough back into its normal position, from the dough trays that are cross-stacked
- **Thin (57)** – This is the pan dough that is made the night before instead of several days before it is used, like the hand tossed dough. It is crispy and crunchy. This dough originated from the Stillwater, OK Hideaway built in 1957.
- **Dough Scraper** – This piece of hand-held equipment looks like a large plastic putty knife. It is used to scrape the dough ball out of the dough trays.
- **Dough docker** – This piece of hand-held equipment looks like a small rolling pin with spikes sticking out of it. It is used by the person slapping to perforate the dough. This creates small holes throughout the dough, allowing the gas to escape and prevent bubbling.
- **Slapping** – This is the term used for taking a dough ball and turning it into a pizza skin, by slapping the dough back and forth with your hands
- **Turbo-dough** – These are proofed dough balls that are hand docked and docked with a dough docker, then stored in a dough tray ready to be slapped out for a rush. Several can be stored in a dough tray ready to go. Get this ready just before a rush.
- **Pizza Skin** – This term is another name for dough that is stretched (slapped) & on a screen or rolled out on a pan, ready to be sauced & made into a famous Hideaway Pizza. Also, called pizza crust or slapped out dough.
- **Swipe your Pie** – When making pies and toppings fall onto the table you need to always take your pie and hold it just under table level and swipe the appropriate items onto the pie. We don't want to waste any food.
- **Shake** – Stands for the special parmesan-herb blend spice we use on pizzas, pastas, & appetizers
- **Shot Gun** – This is a pizza skin with sauce and cheese sitting ready to be made into a pizza
- **Pizza Tree** – This is a rack that holds up to 15 pizzas, or skins. Other names are screen rack, skin rack, or pan rack.
- **Load it up** – This means place the pizza in the pizza oven
- **Bench Knife** – This is a small sheet of stainless steel approximately 3"x 5" with a handle of wood or plastic along one of the long sides. It is used to scrape the stainless-steel surfaces (especially the cut table) before they are wiped clean.

- **Pie Peel or Pizza Peel** – This hand-held pizza paddle used to pull pizzas out of the oven
- **Dog Ears** – When the dough or pie crust gets tucked under the pizza screen and is cooked through the oven. It will come out stuck to the screen.
- **Behind you** – a verbal warning that tells you someone is behind you and don't make any sudden movements. They could be carrying something hot or heavy.
- **Sharp Knife** – Say this loudly when caring a knife or sharp object
- **In the 'Weeds'** – not able to keep up because we are extremely busy, or mistakes are being made. Always ask for help if you feel like you are falling further behind.
- **Spoodle** – is a hand-held ladle type tool we use to apply sauces, toppings, and measure ingredients
- **RSP** - Red spoodle, 2 oz.
- **YSP** - Yellow spoodle, 3 oz.
- **GSP** - Green spoodle, 4 oz.
- **BSP** - Black spoodle, 6 oz.
- **BPC** - Black Portion Cup, (2 oz.) we use this small cup for most dressings & sides of sauces for appetizers
- **On the fly** – a phrase that tells us that we need a specific item as fast as possible, usually do to a mistake made somewhere. Always get a hand-written fly pie ticket.
- **BYO** – Build your own, this refers to any type of pizza that a guest orders each topping versus ordering a specialty pizza
- **'86** – a phrase that tells the FOH and BOH that we have temporarily sold out of a certain item. It is very important to tell the server that we have 'sold out' and not 'run out'.
- **2-top** – a table that seats or will seat up to two guests.
- **6-top** – a table that seats or will seat up to six guests. Same for a 4- top and an 8-top.