



PRODUCT SPECIFICATIONS GUIDE

Using images of the Product Postings at Toppers Pizza, the Product Specifications Guide is designed to help you get familiar with our killer products. Use this guide along with the Menu Workbook sections of The Menu Training Module on Toppers University for best results. If you have any questions during any point of your training, please ask your trainer for clarification so that you understand each item in full. Happy studying!

INTRODUCTION:

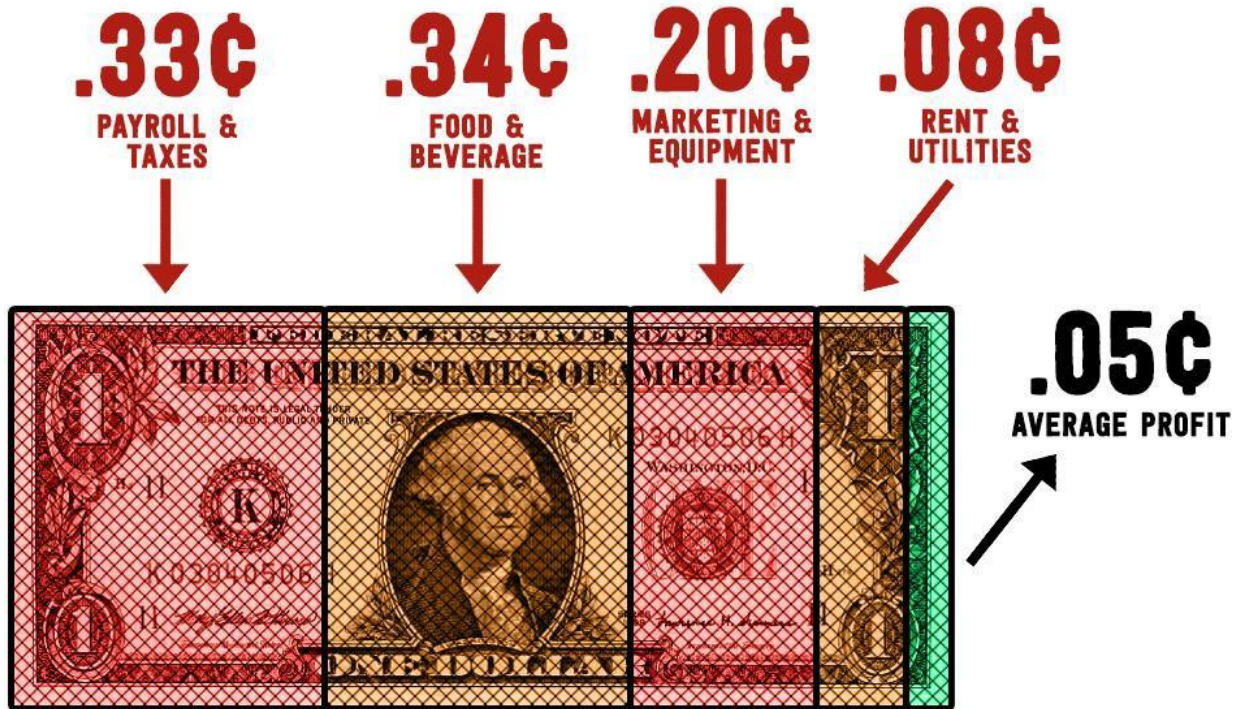
THE IMPORTANCE OF PROPER PORTIONING

The importance of proper portioning cannot be overstated. Having proper cheese and topping portions are paramount to maintaining a consistent product for Toppers Nation. Our Customers expect (and deserve) the same great pizza every time they order it, whether it's from Nebraska, North Carolina, or anywhere in between.

In addition to maintaining consistency, proper portioning is critical to keeping food cost low. High food cost is a direct result of over-portioning and directly affects each store's profitability. When stores run high food cost, it will inhibit their ability to make money, and when stores do not profit, they do not stay open!

Profitability reaches far beyond the cost to make each pizza, however. When we include other costs associated with each order such as the pizza box, labor cost, rent, utilities, etc. it begins to add up quickly. By the time an order reaches the Customer there is little room leftover for profit.

Plain and simple if we over-portion sauce, cheese, or toppings on a pizza we will make little, none, or even lose money on that order. To put this math equation into perspective, take a look at the diagram below.



Now Let's Get into the Menu!

Categories of Menu Items

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House Pizzas

BUFFALO CHICKEN TOPPER				
		SMALL	MEDIUM	LARGE
BUFFALO RANCH SAUCE	FULL	1.5 OZ	2.5 OZ	3.5 OZ
MOZZARELLA		Green	Green Green	Green Black
BUFFALO CHICKEN		White	Green	Blue
BACON PIECES		White 1/2	White	Green
RANCH		DRIZZLE	DRIZZLE	DRIZZLE
MILD BUFFALO SAUCE		DRIZZLE	DRIZZLE	DRIZZLE

BUFFALO CHICKEN MAC 'N CHEESE				
		SMALL	MEDIUM	LARGE
NACHO CHEESE	FULL	2 OZ	3.5 OZ	5 OZ
NOODLES		White	Green	Blue
MOZZARELLA		Green	Green Green	Green Black
CHEDDAR	1/2	1.5 OZ	2.75 OZ	3.75 OZ
BUFFALO CHICKEN		White 1/2	White	Green
BACON PIECES		White 1/2	White	Green
MILD BUFFALO SAUCE		DRIZZLE	DRIZZLE	DRIZZLE

JALAPENO POPPER TOPPER				
		SMALL	MEDIUM	LARGE
CREAM CHEESE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		White	Green	Black
CHEDDAR	1/2	1.5 OZ	2.75 OZ	3.75 OZ
JALAPENOS	2/3	.75 OZ	1.25 OZ	1.75 OZ

LOADED TOT-ZZA				
		SMALL	MEDIUM	LARGE
RANCH SAUCE	FULL	1.5 OZ	2.5 OZ	3.5 OZ
MOZZARELLA		Green	Green Green	Green Black
TATER TOTS	2/3	13 PCS	23 PCS	32 PCS
BACON PIECES		White 1/2	White	Green
NACHO CHEESE		DRIZZLE	DRIZZLE	DRIZZLE
GREEN ONIONS		.25 OZ	.25 OZ	.5 OZ


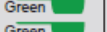
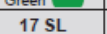





MAC 'N CHEESE				
		SMALL	MEDIUM	LARGE
NACHO CHEESE	FULL	2 OZ	3.5 OZ	5 OZ
NOODLES		White	Green	Blue
MOZZARELLA		Green	Green Green	Green Black
CHEDDAR	1/2	1.5 OZ	2.75 OZ	3.75 OZ


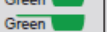
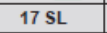





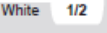


Notes: Items in red go on after baking.

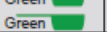
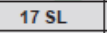

House Pizzas do not necessarily follow the same portion tiers as BYO pizzas.

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House Pizzas Continued

MAUI TOPPER				
		SMALL	MEDIUM	LARGE
BBQ SAUCE	FULL	1.5 OZ	2.5 OZ	3.5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
CANADIAN BACON	2/3	11 SL	17 SL	25 SL
PINEAPPLE	2/3	.75 OZ	1.75 OZ	2.25 OZ
BACON PIECES		White  1/2	White 	Green 

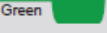






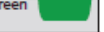
MEAT TOPPER				
		SMALL	MEDIUM	LARGE
PIZZA SAUCE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
PEPPERONI	2/3	11 SL	17 SL	25 SL
CANADIAN BACON	2/3	11 SL	17 SL	25 SL
HP SAUSAGE		White  1/2	White 	Green 
BACON PIECES		White  1/2	White 	Green 

RAGIN' PEPPERONI				
		SMALL	MEDIUM	LARGE
PIZZA SAUCE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
PEPPERONI	2/3	11 SL	17 SL	25 SL
DICED PEPPERONI	2/3	.75 OZ	1.5 OZ	2 OZ
TC PEPPERONI	2/3	12 SL	21 SL	29 SL

PEPPERONI JALAPENO TOPPER				
		SMALL	MEDIUM	LARGE
CREAM CHEESE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA	LITE	White 	Green 	Black 
CHEDDAR	2/3	1.5 OZ	2.75 OZ	3.5 OZ
TC PEPPERONI	2/3	12 SL	21 SL	29 SL
JALAPENOS	2/3	.75 OZ	1.25 OZ	1.75 OZ

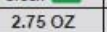
TOPPERS CLASSIC				
		SMALL	MEDIUM	LARGE
PIZZA SAUCE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
PEPPERONI	2/3	11 SL	17 SL	25 SL
HP SAUSAGE		White  1/2	White 	Green 
ONIONS	2/3	.75 OZ	1 OZ	1.5 OZ
GREEN PEPPERS	2/3	.75 OZ	1.25 OZ	1.75 OZ
MUSHROOMS		White  1/2	White 	Green 



OLD SCHOOL S&P				
		SMALL	MEDIUM	LARGE
PIZZA SAUCE	FULL	2 OZ	3.5 OZ	5 OZ
ROASTED TOMATOES	2/3	5 PCS	9 PCS	14 PCS
MOZZARELLA		Green 	Green  Green 	Green  Black 
HP SAUSAGE		White  1/2	White 	Green 
TC PEPPERONI	2/3	12 SL	21 SL	29 SL

PEPPERONI À LA MODE				
		SMALL	MEDIUM	LARGE
CREAM CHEESE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
PEPPERONI	2/3	11 SL	17 SL	25 SL
DICED PEPPERONI	2/3	.75 OZ	1.5 OZ	2 OZ

VEGGIE CLASSIC				
		SMALL	MEDIUM	LARGE
PIZZA SAUCE	FULL	2 OZ	3.5 OZ	5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
ONIONS	2/3	.75 OZ	1 OZ	1.5 OZ
GREEN PEPPERS	2/3	.75 OZ	1.25 OZ	1.75 OZ
MUSHROOMS		White  1/2	White 	Green 
BLACK OLIVES	2/3	.75 OZ	1 OZ	1.5 OZ
TOMATOES	2/3	.75 OZ	1.75 OZ	2.25 OZ

SMOKY BBQ CHICKEN				
		SMALL	MEDIUM	LARGE
BBQ SAUCE		1.5 OZ	2.5 OZ	3.5 OZ
MOZZARELLA		Green 	Green  Green 	Green  Black 
PEPPER JACK	1/2	1.5 OZ	2.75 OZ	3.75 OZ
CHICKEN		White  1/2	White 	Green 
ONIONS	2/3	.75 OZ	1 OZ	1.5 OZ
BACON PIECES		White  1/2	White 	Green 
BBQ SAUCE		DRIZZLE	DRIZZLE	DRIZZLE

Topping Accuracy Guide

FIRST		1-Topping: Full Portion		2 + Toppings: 2/3 Portion			
		SMALL 9"		MEDIUM 12"		LARGE 14"	
	TOPPING	Full	2/3	Full	2/3	Full	2/3
	PIZZA SAUCE	2		3.5		5	
	BUFFALO RANCH	1.5		2.5		3.5	
	CREAM CHEESE	2		3.5		5	
	BBQ SAUCE	1.5		2.5		3.5	
	NACHO CHEESE	2		3.5		5	
	RANCH SAUCE	1.5		2.5		3.5	
	SPINACH	1.25	0.75	2.25	1.5	3	2
	ROASTED TOMATOES (Pcs)	7	5	13	9	18	14
	BANANA PEPPERS	1	0.75	1.5	1	2.25	1.5

SECOND		1-Topping: Full Portion		2 + Toppings: 2/3 Portion			
		SMALL 9"		MEDIUM 12"		LARGE 14"	
	TOPPING	Full	2/3	Full	2/3	Full	2/3
	PEPPERONI (Slices)	16	11	27	17	37	25
	CANADIAN BACON (Slices)	16	11	27	17	37	25
	BEEF	1.25	0.75	2.25	1.5	3	2
	DICED PEPPERONI	1.25	0.75	2.25	1.5	3	2
	TC PEPPERONI (Slices)	18	12	32	21	44	29
	All portions are listed in weight ounces except where noted						
	Orange colored toppings in previous table go under the cheese						

THIRD		1-Topping: Full Portion		2 + Toppings: 2/3 Portion			
		SMALL 9"		MEDIUM 12"		LARGE 14"	
	TOPPING	Full	2/3	Full	2/3	Full	2/3
	ONIONS	1	0.75	1.5	1	2.25	1.5
	GREEN PEPPERS	1.25	0.75	2	1.25	2.75	1.75
	BLACK OLIVES	1	0.75	1.5	1	2.25	1.5
	GREEN OLIVES	1	0.75	1.5	1	2.25	1.5
	FIRE-ROASTED JALAPENOS	1.25	0.75	2	1.25	2.75	1.75
	PINEAPPLE	1.25	0.75	2.5	1.75	3.5	2.25
	TATER TOTS (Pcs)	19	13	35	23	48	32
	TOMATOES	1.25	0.75	2.5	1.75	3.5	2.25
	ROASTED GARLIC	1.25	0.75	2.25	1.5	3	2



Topping Accuracy Guide continued

FOURTH		1-Topping: Full Portion		2 + Toppings: 2/3 Portion			
		SMALL 9"		MEDIUM 12"		LARGE 14"	
	TOPPING	Full	1/2	Full	1/2	Full	1/2
FETA	1.75	1	3	1.5	4	2	
CHEDDAR	3	1.5	5.5	2.75	7.5	3.75	
PEPPER JACK	3	1.5	5.5	2.75	7.5	3.75	
ASIAGO	3	1.5	5.5	2.75	7.5	3.75	
WHEN ANY CHEESE REPLACES MOZZARELLA AS THE BASE CHEESE: USE THE FULL PORTION							
WHEN ANY CHEESE IS ORDERED AS EXTRA CHEESE: USE THE 1/2 PORTION							
ITALIAN SEASONING	ALL THIN CRUSTS WITH PIZZA SAUCE						
GREEN ONIONS (Finish)	0.25	0.25	0.5				
Extra/Double/Triple toppings count as toppings. Ex. Tater Tots, Sausage, Extra Onions = 4 Toppings							
Double/Extra Toppings = Double the amount for that portion tier. Triple = Triple the amount for that portion tier							

TOPPERSTIX PORTION GUIDE



ORIGINALSTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
MOZZARELLA		



BACONSTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
MOZZARELLA		
BACON	1.25 OZ.	3.25 OZ.



3 CHEESE GARLICSTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
CHEDDAR	1 OZ.	2.25 OZ.
MOZZARELLA	1 OZ.	2.25 OZ.
ASIAGO	2.25 OZ.	5.5 OZ.
GARLIC	.5 OZ.	1.5 OZ.



PEPPERONISTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
MOZZARELLA		
DICED PEPPERONI	1.25 OZ.	3.25 OZ.



NACHOSTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
MOZZARELLA	2.75 OZ.	6.5 OZ.
PEPPER JACK	1.5 OZ.	3.5 OZ.
BEEF	1.25 OZ.	3 OZ.
JALAPENO	.75 OZ.	2.25 OZ.
TOMATO	1 OZ.	2.5 OZ.
NACHO DRIZZLE	Drizzle – See Oventender Guide	



JALAPENO POPPERSTIX

	SINGLE	TRIPLE
GARLIC BUTTER	Brushed	Brushed
MOZZARELLA	2 OZ.	4.75 OZ.
CHEDDAR	2 OZ.	4.75 OZ.
DICED PEPPERONI	1.25 OZ.	3.25 OZ.
JALAPENO	.75 OZ.	2.25 OZ.
CREAM CHEESE DRIZZLE	Drizzle – See Oventender Guide	

Mac 'N Cheese

MAC 'N CHEESE BUILD



Makeline

Oven



- Step 1:**
 A. Place tin on scale, tare
 B. Add **8 oz.** of completely drained noodles
 C. Level noodles evenly



- Step 2:**
 A. Add **3 oz.** of Nacho Cheese using sauce bottle
 B. Spread evenly without hitting the edges of tin. See image for ideal example.



- Step 3:**
 A. Add **1 oz.** of Cheddar
 B. Add **1 oz.** of Mozzarella
 Note: It is critical that cheddar is added first.



- Step 4:**
 A. Add any additional toppings according to house recipe specs below.
 Note: Toppings should be clear of the 'tin rim'.



- Step 5:**
 A. Place product on center of oven pan.
 B. Load pan with product onto the oven rack, just like a pizza.



- Step 6:**
 A. Place lid and Carefully crimp ALL edges of tin over the lid for a secure fit.
 Note: Edges may be sharp.



- Step 7:**
 A. Place packaged product into a wing container.
 B. Include a fork packet.

Final Notes:

If a pan is not used below the product during bake, it will not reach the proper internal temperature and you will be serving potentially hazardous food to a customer!

Our Mac 'N Cheese product should reach an internal temperature of **165** degrees.

This product can be prepped with a shelf life of 24 hours. Prep with noodles and nacho cheese only, then store in a dough tray with lid beneath the make-line or walk-in cooler.

3-CHEESE	
Noodles	8 oz
Nacho Cheese	3 oz
Cheddar	1 oz
Mozzarella	1 oz

BUFF CHIX	
Noodles	8 oz
Nacho Cheese	3 oz
Cheddar	1 oz
Mozzarella	1 oz
Buffalo Chix	1.5 oz
Bacon Pieces	.5 oz
Ranch	Drizzle
Mild	Drizzle

TATER MAC	
Noodles	8 oz
Nacho Cheese	3 oz
Cheddar	1 oz
Mozzarella	1 oz
Tots	8 pcs
Bacon Pieces	.5 oz
Green Onion	.1 oz
Sour Cream	Packet

CBR MAC	
Noodles	8 oz
Nacho Cheese	3 oz
Cheddar	1 oz
Mozzarella	1 oz
Chicken	1 oz
Bacon Pieces	.5 oz
Tomato	.5 oz
Ranch	Drizzle

JALAPENO POPPER	
Noodles	8 oz
Nacho Cheese	3 oz
Cheddar	1 oz
Mozzarella	1 oz
Diced Pepperoni	.5 oz
Jalapenos	.5 oz
Cream Cheese	Drizzle

Monkey Bread

MONKEY BREAD BUILD



	<p>Step 1: Small Dough - Lightly finger-dock and roller-dock 2-3 times</p>		<p>Step 2: Place dough to fit circle on cutting board</p>		<p>Step 3: Cut off sides of dough and discard</p>
	<p>Step 4: Follow cut lines to cut dough into strips</p>		<p>Step 5: Place dough strips into 2 Qt. container. *Recommended to keep container under makeline.</p>		<p>Step 6: Drizzle regular butter onto strips, using butter bottle.</p>
	<p>Step 7: 5 squeezes of cinn/sugar</p>		<p>Step 8: Put top on 2 Qt. container and shake dough strips until fully coated.</p>		<p>Step 9: Place in tin and distribute evenly. Place tin on baking pan. Put into oven.</p>
<p>Cinnamon Swirl</p>	<p>Raspberry Cheesecake</p>	<p>Chocolate & Cream</p>	<p>Step 10: Drizzle Icing</p>		<p>Step 11: Attach lid and place in wing box</p>

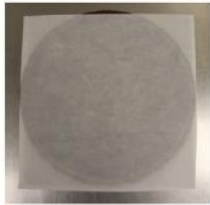








Note – Monkey bread can be prepped in advance of a rush. Follow steps 1-9, then place in a covered container and store in makeline or walk-in cooler. Monkey bread can be prepped for 1 hour maximum. Discard product if prepped longer than 1 hour.

REV:SMK#3 2019 MONKEY BREAD | 1

Pretzel Bites

PRETZEL BITES



 <p>Step 1: Place a baking pan with a piece of parchment paper.</p>	 <p>Step 2: Add 12 pieces of Pretzel Bites. Should be close together, right side up.</p>	 <p>Step 3: Lightly spray Pretzel Bites with water. (This is to help with the salt coating)</p>
 <p>Step 4: Using the shaker device, salt the Pretzel Bites with 3 clicks. If all the salt drops in a single area, pinch salt and spread over other bites as needed.</p>	 <p>Step 5: Place another sheet of parchment paper over Pretzel Bites.</p>	 <p>Step 6: Place a baking pan over the last piece of parchment. Then, place in oven for a full duration.</p>
 <p>Step 7: Remove the baking pan and top piece of parchment paper.</p>	 <p>Step 8: Using both hands, grab the bottom parchment and place Pretzel Bites into wing box as seen to the right.</p>	 <p>Step 9: Once the Pretzel Bites are carefully placed into the wing box with the parchment; add the sauce!</p>

REV:5MNR3 2019 PRETZEL BITES | 1

Wings

BAKING WINGS



1. Cover baking pan with parchment paper
2. Place wings on parchment paper/baking pan
3. Send through oven 1 time

Notes: Baking pans must be used to cook wings to the proper temperature. Pizza screens may NOT be used to bake wings.

This procedure can only be used when wings have been prepped appropriately. See Prep Card for procedure.

REV.SMK#3 2019 BAKING WINGS | 1

TOPPERTOTS



<p>Step 1:</p> <p>Place foil on screen</p> <p>Place screen on foil on scale</p>	 <p>Step 2:</p> <p>Place 7oz. of tots on foil</p> <p><i>*Tots should be in a mound, the width/depth of a sides box</i></p>	 <p>Step 3:</p> <p>Add any additional toppings according to specs below</p> <p>Send through oven</p>
 <p>Step 4:</p> <p>Place Tots into sides box</p>	 <p>Step 5:</p> <p>Finish Tots with appropriate drizzle(s) and/or sauce cups</p> <p><i>*See Tots Finishing Guide or specs below</i></p>	

NAKED TOTS	
Tots	7 oz
Sauce cup of choice	1

CBD TOTS	
Tots	7 oz
Bacon	1 oz
Nacho	Drizzle

COWBOY TOTS	
Tots	7 oz
Bacon	1 oz
Nacho	Drizzle
BBQ	Drizzle

TOT-CHOS	
Tots	7 oz
Beef	1 oz
Tomatoes	1 oz
Jalapenos	.75 oz
Nacho	Drizzle
Sour Cream	Packet

Beverages

12oz & 2 Liters

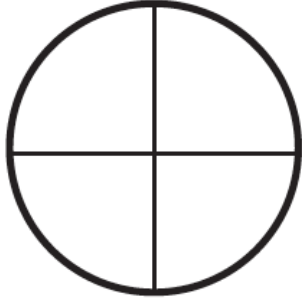
Flavors vary upon location so refer to you menu boards or POS.

Cutting Guide

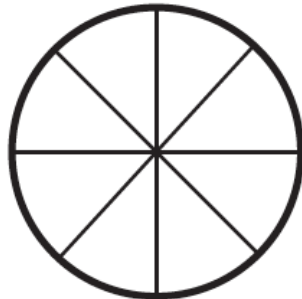
CUTTING GUIDE



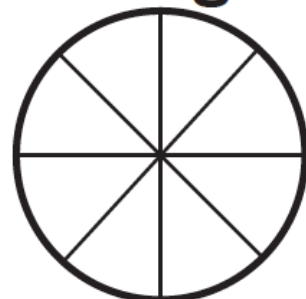
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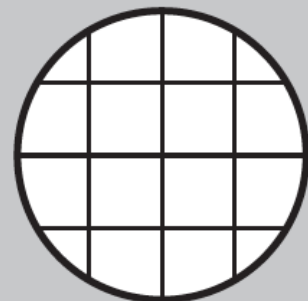
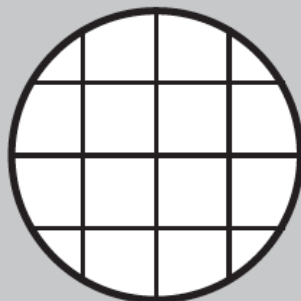
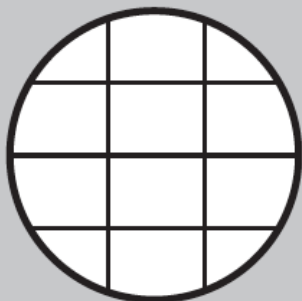
Medium



Large



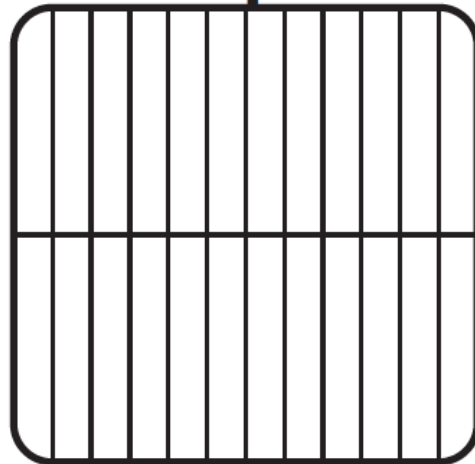
* Square cut - Upon Request only



Single



Triple



Box Liner Use

Pizzas – Tall Boys, All pizzas with pepperoni and/or extra cheese

Topperstix – Pepperonistix, Cinnamonstix, Extra cheese stix

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Pizza & 'Stix

Cinnamonstix	<ul style="list-style-type: none"> • Cover w/ Cinn/Sugar • Cream Cheese Icing 	
Nachostix	<ul style="list-style-type: none"> • Drizzle Nacho 	
Buffalo Mac 'N Cheese Topper	<ul style="list-style-type: none"> • Drizzle Mild 	
Buffalo Chicken Topper	<ul style="list-style-type: none"> • Drizzle Ranch • Drizzle Mild 	
Smoky BBQ Chicken	<ul style="list-style-type: none"> • Drizzle BBQ 	
Loaded Tot-Zza	<ul style="list-style-type: none"> • Drizzle Nacho • Green Onions 	

Wings

Bone-In/ Boneless	<ul style="list-style-type: none"> • Place wings and sauce into 2 or 4 qt. container • Shake wings until coated fully • Place wings into wing box lined with foil (DO NOT cover with foil) • Place sauce in corner of box (if ordered) • Open steam holes to vent
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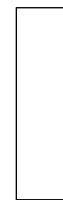


Mac 'N Cheese

Buffalo Chicken Mac 'N Cheese	<ul style="list-style-type: none"> • Drizzle Ranch • Drizzle Mild 	
Tater Mac	<ul style="list-style-type: none"> • Green Onions • Sour Cream Pack 	
CBR Mac	<ul style="list-style-type: none"> • Ranch Drizzle 	
Jalapeno Popper Mac	<ul style="list-style-type: none"> • Cream Cheese Drizzle 	

Monkey Bread



Cinnamon Swirl	<ul style="list-style-type: none"> • Cream Cheese Icing 	
Raspberry Cheesecake	<ul style="list-style-type: none"> • Cream Cheese Icing • Raspberry 	
Chocolate & Cream	<ul style="list-style-type: none"> • Cream Cheese Icing • Chocolate 	



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TopperTots

Naked Tots	<ul style="list-style-type: none">Sauce cup of choice	
CBD Tots	<ul style="list-style-type: none">Drizzle Nacho	
Cowboy Tots	<ul style="list-style-type: none">Drizzle NachoDrizzle BBZ	
Tot-Chos	<ul style="list-style-type: none">Drizzle NachoSour Cream Packet	