



GLUTEN-FREE PIZZA COURSE

in collaborazione con



PURPOSE

The course is a limited number and high-profile training experience, which allows the participants to acquire high-level techniques and accurately realize the gluten-free pizza. This course will be held by expert and qualified master pizza-maker with important compensations in this field.

DESTINATARI

This course is for people who:

- Have experience in catering and pizza making
- Have not experience in pizza making, but are interested in acquiring professional skills and techniques.

Course will last **16hours (3h theory + 13h practice)**

N° of participants:	Min. 4 / Max 10	
Duration:	2 days (Monday and Tuesday)	
Luogo:	Associazione Verace Pizza Napoletana, Via Capodimonte 19/A - 80131 Napoli	
Uniform:	n.2 t-shirts - n.1 pants - n.1 neckerchieves – n.2 aprons - n.1 hat - n.1 handbook	
Cost:		€ 400,00 + Taxes
Cost for AVPN's affiliate pizzerias and all the AVPN students		€ 250,00 + Taxes

Optional Choice:

- Translator **€ 150,00 + Taxes**
- 1 day of intensive study about making gluten free bread (Wednesday)
€ 200,00 + Taxes

The costs of accommodation and food are not included

For information about accommodation (AVPN's room, hotel or B&B) please write to formazione@pizzanapoletana.org

1° Day schedule :

10.00 – 12.00

Theory, introduction of celiac disease and gluten-free diet: definition and numbers

Interest of AIC (Celiac disease Italian Association)

12.00 – 13.00

Theory, gluten-free flour FioreGlut

Interest of Molino Caputo

13.00 – 18.00

Practical laboratory

Interest of Associazione Vera Pizza Napoletana's instructors:

- Organization and cleaning tools,
- Pizza dough's preparation for gluten-free pizzas
- A study about how to roll pizza's dough
- Baking with gluten-free dedicated oven.
- Gluten-free dough's conservation

2° Day schedule:

10.00 -15.00

Practical laboratory about dough, rolling and baking

Interest of Associazione Verace Pizza Napoletana's instructors:

Ore 15.00 -18.00

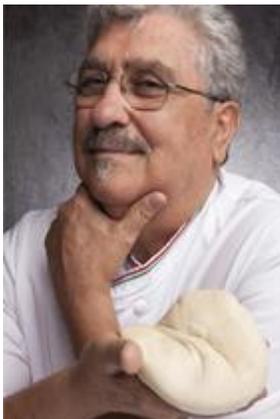
Practical laboratory:

- Gluten free menu: table service, customers service and communication with celiac customers
- Realization of nice preparation with different recipe meticulously realized with gluten-free dough
- Certificate of Attendance

Ore 18:00

Instructors:

Domenico Scola



Maria Carmela Scola

