



ASSOCIAZIONE **VERACE**
PIZZA NAPOLETANA

VERA PIZZA



Napoletana

TRAINING & PROFESSIONAL STAGE
50 HOURS

PRESENTATION

Associazione Verace Pizzeria Napoletana

Sede Legale: Via dei Mille, 16 80121 Napoli P.I. 07801000634 - Iscrizione Reg. Imprese Napoli n. 814980
Uffici: Via Santa Maria La Nova, 49 - 80134 Napoli - Tel. e Fax +39 0814201205 - e.mail. info@pizzanapoletana.org



INTENSIVE TRAINING “VERA PIZZA NAPOLETANA”

This intensive Training is oriented on people (is better if already pizza workers) who want start to learn the Neapolitan technique of making pizza.

34 hours Plus Professional stage 16 hours = 50 Hours of training

- **Theory:** 4 hours + n. 2 excursions in land to producers (6 hours)
- **Laboratory-School:** 28 hours
- **Professional Stage in AVPN pizzeria:** 16 hours

Number maximum of people admitted at the course: six;

Duration (length of time): one week (Monday to Saturday).

Laboratory Lessons: Monday to Friday from 9,00 a.m. to 3,00 p.m.

School location: Ist.” IV IPSSAR” via Gorizia, 2 - Poggioreale (Na)

Professional Stage: in one wellknown neapolitan pizzeria following the schedule.

Final Test of knowledge: Saturday morning

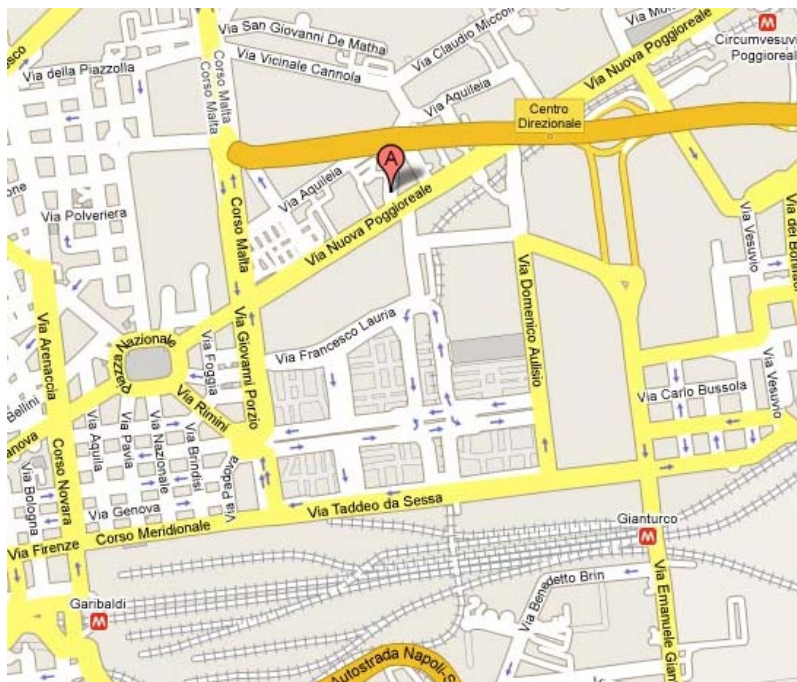
Work uniform provided by the association: 4 T-shirt, 2 pants, 2 neckerchief, 2 aprons, 2 hats.

Training Costs:

- **1.400,00 euros (including tax) for Basic course**
- + **250,00 euros (including tax) for Interpreter (for School lessons);**

The cost of the hotel, bus or taxi transfer, lunches and dinners are not included

School Laboratory location





Educational Goal



The focus of the “vera pizza napoletana” training is based on transferring to the learners the knowledge of the art of making the real neapolitan pizza according to the traditional rules and habits through the use of individual and team laboratory lessons taught by a representative Master pizzaiolo of our association, connected with professional stage in very famous neapolitan pizzerias.

In the elaboration of this course, it is held essential to keep track of the practice, for which after the theoretical lessons group practices will be held, and individuals assigned to businesses in the sector that are concerned with cooperating in this training course. The program that follows has the primary goal of rendering accessible those notions essential for undertaking a working, qualified, artisan activity. Even if it may be understood as only a first phase of learning, it may be furthered with courses designed to foster undertaking entrepreneurial activity.

The Training will last 50 hours subdivided in the following manner:

A) Theory

4 hours of commodity science, equipment, hygiene and safety on the job. We provide also a 2 visits at producers for other 6 hours.

Knowledge of Products and Production factors The course's theoretical hours aim to furnish the learners with an essential knowledge of the physiological, morphological and genetic components of the products which compose the Neapolitan pizza (Flour, Plum tomatoes, Extra-vergin olive oil, Buffalo and cow's milk mozzarella). The theory section will take place in the laboratory and producers enterprises following a well defined schedule in which the instructors will teach this five essential concepts.

1) HISTORICAL SIGNS: MARKET TENDENCIES, USES AND CUSTOMS

2) COMPONENTS:

Dough: flour, yeast, water, salt.

Ingredients: San Marzano Plum tomato, Extravirgin olive oil, buffalo and cow's milk mozzarella, basil, oregano, garlic etc.

3) EQUIPMENT: Wood burning Oven characteristic; Benches; Pizza Peels (wood & stainless steel); Oil pitcher; Take-out equipment, etc .

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HYGIENE and ON-THE-JOB SAFETY : (New law 81/2008 (Ex 626/94))

B) Laboratory School

28 hours of Master pizzaiolo teacher-directed practice (max 6 people)

This training is focused on practice: so you are going to spend lots of time working and preparing dough, forming the balls, slapping the dough, cooking pizza and preparing all ingredients you need. From the morning to the evening you are going to practise, because in our mind is the most important thing to do in a Real Pizza napoletana training. Every learner will have a his own work space and will be overseen by the master pizzaiolo of AVPN.

The practice will start the first day with making dough by hands than with the machine. The learners will learn how to turn on the wood-burning oven and how to keep it ready for working with a work bench space for his own and will be overseen by the master pizzaiolo who is going to teach the Trainig.

The learners will also achieve many secrets and skills like the way of preparing the ingredients (how the mozzarella should be cut, how the tomato plums should be melt etc.)

C) Professional Stage:

16 hours of individual practice in the business (Historical and very famous Neapolitan pizzeria)

According to the following schedule for the practice in the business, as we think it's very useful to have a working experience directly in the pizzeria with the customers contact.

We schedule an extra and voluntary professional stage if needed

D) Knowledge Test at the end of the training

Practical and theoretical Tests:

A commission composed of Master pizzaioli and directors of Associazione Verace Pizza Napoletana will examine the training learners at the end of the training.

The students will undergo two tests and a verbal interview:

Theory : Multiple choice test – 20 questions with multiple choice.

Practical : Preparation and rising of the dough, and preparation of the two classical Neapolitan pizzas (Margherita and marinara).

At the end of the test the learner will achieve a score out of 100. Thirty point will be taken with the Theory test, and seventy could be taken with practical skills. Then will follow a verbal interview also to talk about the skill and the goals of the learners.

E) Certification and Eligibility to be written in VPN Albo of Pizzaioli

At the end of the Training all the learners will be given a certification for attending the Training “Pizza napoletana” of the AVPN.

Only to those who pass the exam test with a score at least of 80 points out 100 and will be able to demonstrate at least two years of working in pizzeria will be written in the Albo Pizzaioli of AVPN. To those who are not held eligible, it will be granted to repeat the exam in one of the following training sessions.

Training Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9.00 a.m. AVPN office Presentation	9.00 a.m. -3.00 p.m. Laboratory	9.00 a.m. -3.00 p.m. Laboratory	9.00 a.m. -3.00 p.m. Laboratory	9.00 a.m. -3.00 p.m. Laboratory	9.00 a.m.- 11.00 a.m. School: Tests
10.00 a.m.- 2.00 p.m. Excursion					
3.00-7.00 p.m. Laboratory	3.00-5.00 p.m. Excursion	3.00-4.00 p.m. Theory	3.00-4.00 p.m. Theory	3.00-4.00 p.m. Theory	
	7.00-11.00 p.m. Stage	7.00-11.00 p.m. Stage	7.00-11.00 p.m. Stage	7.00-11.00 p.m. Stage	



2010 Training Calendar
Intensive Training "Vera Pizza Napoletana"

February	Done				
Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12	Saturday 13
February	Done				
Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26	Saturday 27
March	Done				
Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12	Saturday 13
March	Done				
Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26	Saturday 27
April	Done				
Monday 12	Tuesday 13	Wednesday 14	Thursday 15	Friday 16	Saturday 17
May	Done				
Monday 3	Tuesday 4	Wednesday 5	Thursday 6	Friday 7	Saturday 8
Monday 17	Tuesday 18	Wednesday 19	Thursday 20	Friday 21	Saturday 22
June					
Monday 14	Tuesday 15	Wednesday 16	Thursday 17	Friday 18	Saturday 19
			July		
Monday 28	Tuesday 29	Wednesday 30	Thursday 1	Friday 2	Saturday 3
July					
Monday 12	Tuesday 13	Wednesday 14	Thursday 15	Friday 16	Saturday 17
September					
Monday 6	Tuesday 7	Wednesday 8	Thursday 9	Friday 10	Saturday 11
Monday 20	Tuesday 21	Wednesday 22	Thursday 23	Friday 24	Saturday 25
October					
Monday 4	Tuesday 5	Wednesday 6	Thursday 7	Friday 8	Saturday 9
Monday 18	Tuesday 19	Wednesday 20	Thursday 21	Friday 22	Saturday 23
November					
Monday 8	Tuesday 9	Wednesday 10	Thursday 11	Friday 12	Saturday 13
Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26	Saturday 27
Dicember					
Monday 13	Tuesday 14	Wednesday 15	Thursday 16	Friday 17	Saturday 19



Training "Vera Pizza Napoletana" Enrolement Form

NameSurname.....

Address.....

City.....Zip code..... Country.....

Mail Address

Phone Number (mobile)fax.....

Date and place of birth:.....

Spoken languages:

T-shirt size.....Pants size.....

(tick with a X the date of the training you are interested in)

- | | | |
|--|---|---|
| <input type="checkbox"/> 8 february 2010 | <input type="checkbox"/> 22 february 2010 | <input type="checkbox"/> 8 march 2010 |
| <input type="checkbox"/> 22 march 2010 | <input type="checkbox"/> 12 april 2010 | <input type="checkbox"/> 3 may 2010 |
| <input type="checkbox"/> 17 may 2010 | <input type="checkbox"/> 31 may 2010 | <input type="checkbox"/> 14 june 2010 |
| <input type="checkbox"/> 28 june 2010 | <input type="checkbox"/> 12 july 2010 | <input type="checkbox"/> 6 september 2010 |
| <input type="checkbox"/> 20 september 2010 | <input type="checkbox"/> 4 october 2010 | <input type="checkbox"/> 18 october 2010 |
| <input type="checkbox"/> 8 november 2010 | <input type="checkbox"/> 22 november 2010 | <input type="checkbox"/> 13 december 2010 |

Interpreter (for School lessons)

Basic Cost: 1.400,00 euros (inc. taxes)

+ 250,00 Euros (inc. taxes) for Interpreter (for School lessons);

The cost of the hotel, bus or taxi transfer, lunches and dinners are not included

Deposit 30% of total amount, at the enrolement + **70%** of the total ammountwhen the course start.

Bank transfer

c/o Deutsche Bank Agenzia 1 - Napoli - Via Santa Brigida

Associazione Verace Pizza Napoletana

CIN: Z - ABI: 03104 - CAB: 03400 - conto corrente n°: 000000012435

IBAN: IT98Z0310403400000000012435 - Swift: DEUTITMMNAP

Check made out to "account payee only"

to Associazione Verace Pizza Napoletana

We inform you that under Article. 13 D. Decree Law 196/2003 "True Neapolitan Pizza Association" will proceed to the processing of data provided by you in respect of the law regarding the protection of personal data, and that she may at any time request the cancellation from our files..

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