

**VERA
PIZZA**



Napoletana

Training Vera Pizza

Linsengericht



25th / 29th March

**VERA
PIZZA**



Napoletana



PRESENTATION

Training Vera Pizza



LA BOTTEGA TOSCANA

MEDITERRANE QUALITÄTSPRODUKTE



ASSOCIAZIONE
**VERACE
PIZZA
NAPOLETANA**

Sede legale / Head office
via dei Mille 16
80121 Napoli, Italy

partita iva 07801000634
rea Napoli 814980

Uffici / Offices
via Capodimonte 19A
80131 Napoli, Italy

T/F +39 081 4201205
info@pizzanapoletana.org
www.pizzanapoletana.org



The intensive training is oriented towards people who want to learn the Neapolitan technique of making pizza.

Duration Training: 40 HOURS, divided in:
- 34 hours of *Laboratory-School*
- 6 hours of *Theory*

N. of participants: min 4 / max 8;

Duration: 5 DAYS (Mon, Tue, Wed, Thu, Fri);

School Location: La Bottega Toscana, Gewerbepark Birkenhain 2, 63589 Linsengericht, Germania

Final Exam: Friday afternoon

AVPN Work uniform: 4 t-shirts, 2 pants, 2 neckerchieves, 2 aprons, 2 hats, 1 back-pack, 1 handbook (English or Italian language);

Training Costs: € 1.500,00 + VAT

Translator (the course is in English or Italian, there is a possibility of german language assistant)

La Bottega Toscana,
Gewerbepark Birkenhain 2, 63589
Linsengericht, Germania





TEACHING PLAN

The purpose of this **Training** is to give the essential notions to start a qualified working activity and learning the Neapolitan technique. The Training lasts 40 hours and is organized as follows:

a) Theory (6 hours)

- Historical background and introduction of Neapolitan pizza
- Different methods of leavening, maturation, and fermentation of pizza dough.
- A study about main ingredients of Neapolitan pizza: water, flour, yeast, salt, tomato, mozzarella and extra virgin olive oil.
- Baking and building techniques of wood and gas oven.

b) Laboratory-School (34 hours): All the practical lessons will be held by an expert AVPN's pizza maker, in the laboratory equipped with wood ovens and gas ovens and other modern equipment. Training program is organized as follows:

- Preparation of pizza dough with hands and kneader;
- Mold preparation;
- Pizza dough's handling and its condiment;
- Oven functions: ignition, use of baker's shovel and baking techniques;
- Learning how to bake according to preferable temperature;
- Baking's difference with various temperature and result's analysis;
- Cleaning tools.

c) Certificate of attendance and final test

At the end of the course will be given a certificate of attendance which attest the participation of the intensive training lasted 40 hours about real Neapolitan pizza. The certificate is private and include the score obtained in the final exam taken by applicants. Final test consists of a practical-theoretical test about the preparation of the two Neapolitan pizza: margherita and marinara.

Training Vera Pizza Schedule

Day / Time	10.00	11.00	12.00	13.00	14.00	15.00	16.00	17.00	18.00	19.00
Monday	Presentation		Flour lesson Leavening lesson			Practical				
Tuesday	Oven lesson Tomatoes, Oil, Mozzarella lessons					Practical				
Wednesday	Practical					Practical				
Thursday	Practical					Practical				
Friday	Practical					Test				



Training of "Vera Pizza Napoletana" Germany Enrollment Form

Name..... Surname

Address

City Zip Code..... Country

E-Mail Address

Mobile Phone (+)..... Date and place of birth

Spoken languages

T-Shirt size: S M L XL XXL XXXL Pants size: S M L XL XXL XXXL

INVOICING INFORMATION

Corporate Name.....

VAT Number or Tax Code City

Address Zip Code Country

German Translator (for school lesson only)

30% deposit of the total amount for the registration (a month before) + **70% final payment** before the beginning of the course

Payment method:

Paypal

Bank Transfer

Associazione Verace Pizza Napoletana c/o Deutsche Bank Agenzia 1 - Napoli - Via S. Brigida

IBAN: IT98Z0310403400000000012435 - Swift: DEUTITMMNAP

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

The enrollment form must be send by fax: +39.0814201205 or by email
formazione@pizzanapoletana.org

We inform you 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 you may request the cancellation from our files at any time.



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