



THE PIZZA MAKERS REGISTRY OF THE "ASSOCIAZIONE VERA PIZZA NAPOLETANA"

(Albo Pizzaioli di "Vera Pizza Napoletana")

The goal of The Pizza Makers Registry of the Associazione Verace Pizza Napoletana (AVPN) is to professionalize, both in Italy and abroad, the profession of Pizza Maker in order to ensure not only the quality of the production process and the products but also the pizzerias. The Registry was created to protect the image of professional Pizza Makers working in Italy and abroad and, consequently, the true Neapolitan pizza.

Requirement and cost

Any pizzamaker will be able to sign up and will not be obliged to join any industry association, the only indispensable requirements are the respect of discipline of the association and the pursuit of the profession.

Will be able to join the AVPN Registry those pizzamaker who have achieved one of the qualifications covered by this Regulation and / or those who have demonstrated their own experience through workbook and / or curriculum.

Each pizzeria associated with the AVPN and in line with the associative contributions can indicate the generality of the 1st pizzaiolo that will directly enter free of charge the AVPN Registry; any other pizzamaker of the same pizzeria can subscribe to the Register, taking a specific examination with the commission, with a cost of € 80,00 for the first two years and € 30,00 from the 3rd year.

For all others, subscribing to the Register is subject to passing the exam and has a cost of € 150,00 including the first 2 years of registration and € 30.00 on departure from the 3rd year.

The AVPN's Registry has international validity, with the acceptance of applications and of the inscription of the pizzamaker who would like to be part of it abroad.

In countries where the Association is present with its own delegations, special exam sessions could be established, with mixed commissions and always with the presence of a member of the Executive.

The AVPN Registry will be promoted through the channels of the AVPN, on the site of the association through the creation of a dedicated section where pizzamaker curricula will be shown, as well as newsletters and publications of the Association.

REGULATIONS

According to the founding principles of the True Neapolitan Pizza Association and the International Regulations (Il Disciplinare) of the True Neapolitan Pizza, the professional experience was gathered and the following qualifications for membership were defined.

QUALIFICATIONS

1. Oven Operator (Addetto al Forno) / Pizza Maker Assistant (Aiuto Pizzaiolo)

- a. Must be working for at least two consecutive years supporting and simplifying the work of the main pizza maker – namely in the preparation of condiments, workbench management and cleaning, cooking pizza, and oven management at pizzerias in Italy and/or abroad. This

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experience must be attested by an employer reference letter and confirmed by passing a qualification exam in the presence of the True Neapolitan Pizza Association Committee with a score of at least 75 points out of 100.

- b. Must be working for at least one year at pizzerias in Italy and/or abroad along with having attended the “Vera Pizza Napoletana” training course and confirmed by passing a qualification exam in the presence of the Associazione Vera Pizza Napoletana Committee with a score of at least 75 points out of 100.

2. True Pizza Maker (Pizzaiolo Verace)

- a. Must be working continuously for at least three consecutive years at pizzerias in Italy and/or abroad. This experience must be attested to by an employer reference letter and confirmed by passing a qualification exam in the presence of the Associazione Vera Pizza Napoletana Committee with a score of at least 75 points out of 100.

3. Instructor Pizza Maker (Pizzaiolo Istruttore)

- a. Must be a True Pizza Maker (Pizzaiolo Verace) with an aptitude for teaching and have delivered at least 20 training sessions on behalf of the AVPN or have passed a qualification exam demonstrating their training ability in the presence of the Associazione Vera Pizza Napoletana Committee.

HONORARY QUALIFICATIONS

4. Senior Pizza Maker (Pizzaiolo Verace Senior)

- a. The AVPN can designate this honorary status to those who have been working continuously for at least 10 years at pizzerias in Italy and/or abroad. This honorary status may also be designated because of a True Pizza Maker’s particular merits and accomplishments. This experience must be attested to by an employer reference letter and confirmed by passing a qualification exam in the presence of the Associazione Vera Pizza Napoletana Committee with a score of at least 75 points out of 100.

5. Master Pizza Maker (Pizzaiolo Maestro)

- a. The AVPN can attribute this honorary status to those who have been distinguished in spreading and promoting the tradition of the “True Neapolitan Pizza” in Italy and/or abroad and in transferring their skills to new generations.

These honorary designations of Senior Pizza Maker (Pizzaiolo Verace Senior) and Master Pizza Maker (Pizzaiolo Maestro) will be indicated in a special section of the Registry.

In the event a Pizza Maker is not able to provide an employer reference letter documenting their professional experience, he/she must pass a qualification exam in the presence of the Associazione Vera Pizza Napoletana Committee.

EXAMS

- The exam dates will be established each year based on the registrations received by the Associazione Vera Pizza Napoletana via e-mail or fax.
- The exam consists of a theoretical part, a practical test and an interview conducted by a Committee formed by the Associazione Vera Pizza Napoletana.
- The Association provides educational materials on which the exam is based.

MEMBER OBLIGATIONS

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- Prepare and serve the True Neapolitan Pizza according to tradition and strictly adhere to the rules of the AVPN Regulations (Il Disciplinare) including the production process and ingredients.
- Prepare and use proper ingredients, when possible, such as: tipo "00" flour, San Marzano peeled tomatoes or peeled Italian tomatoes, fior di latte, mozzarella STG or buffalo mozzarella DOP, fresh basil, salt and fresh yeast. Only fresh, natural and untreated and/or genetically unmodified ingredients are acceptable.
- Utilize proper pizza making techniques that include: handmade dough or dough made by an approved mixer, proper workbench, oven temperature (about 450°C/900°F), and manipulation performed according to the Neapolitan technique.
- To promote the Regulations (Il Disciplinare) of the True Neapolitan Pizza.

ASSOCIATION OBLIGATIONS

- To promote and advertise the activities of The Pizza Makers Registry of Associazione Vera Pizza Napoletana through events, conferences, fairs and whatever other venues may contribute to the achievement of the Association's objectives and enhance the professionalism of its members.
- Ensure the members and the affiliates comply with the Regulations by organizing seminars, courses of training and updating information.
- Provide technical assistance and support to ensure adherence to the Regulations.
- Inform the members about the work and initiatives of the Association.
- The Association provides members with the opportunity to participate in events organized by the Association including world-wide conventions, as well as providing information about agreements with partner companies.

ENROLLMENT

Enrollment is free only for the first pizza-maker of an affiliated pizzeria; other pizza-maker of the same pizzeria can apply for the AVPN's Registry, taking the exam conducted by the AVPN Committee, with the cost of 80€ including the first 2 years, 30€ every years from the 3rd year.

For all the other pizza-maker the enrollment is based on passing the exam with the cost of 150€ including the first 2 years, 30€ every years from the 3rd year.

DOCUMENTS

Every pizza-maker has to send via e-mail or fax:

1. Registration form with all the info
2. An half bust photo with the working clothing
3. The necessary documents that enables the qualification.

INFO:

Tel./Fax +39 08142010205

Email: info@pizzanapoletana.org

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THE PIZZA MAKERS REGISTRY OF VERA PIZZA NAPOLETANA ASSOCIATION ENROLLMENT FORM (MODULO D'ISCRIZIONE)

NOTE: ATTACH A PHOTO

First Name:		Last Name:	
Date of Birth:		Place of Birth:	Country:
Address:			
City:		ZIP Code:	
Phone Number:	Fax:		Attach a photo
Cell Phone:			
E-Mail Address:			
Spoken Languages:			
T-Shirt Size:	Pants Size:		
Current Employer: Employer Name			
City Number of Years Employed			
Previous Restaurant Experience (Employer Name and Position Held):			
1)			
2)			
3)			
Events Participated In:			
1)			
2)			
3)			
Professional Courses Completed:			
1)			
2)			
3)			

The Associazione Verace Pizza Napoletana will strive to protect the privacy of your personal information and will not share this information with any third parties. Please notify us if at any point you would like to be removed from the database.

Signature

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