



## **PRESENTATION**

The educational offer of the True Neapolitan Pizza Association is aimed at all those who want to acquire or improve the knowledge of the production technique of the True Neapolitan Pizza. The courses have been designed to adapt perfectly to the needs of those who have little or no experience as pizza maker, but also to those who already have a minimum of experience in the sector, as well as entrepreneurs interested in investing in a project for a Neapolitan pizzeria.

## ***The teaching method***

The method consists in ensuring theoretical training with specialized teachers and practical training with the help of professionals in the field, trained in advance to teach, which, thanks to their experience, transfer knowledge and skills to their students.

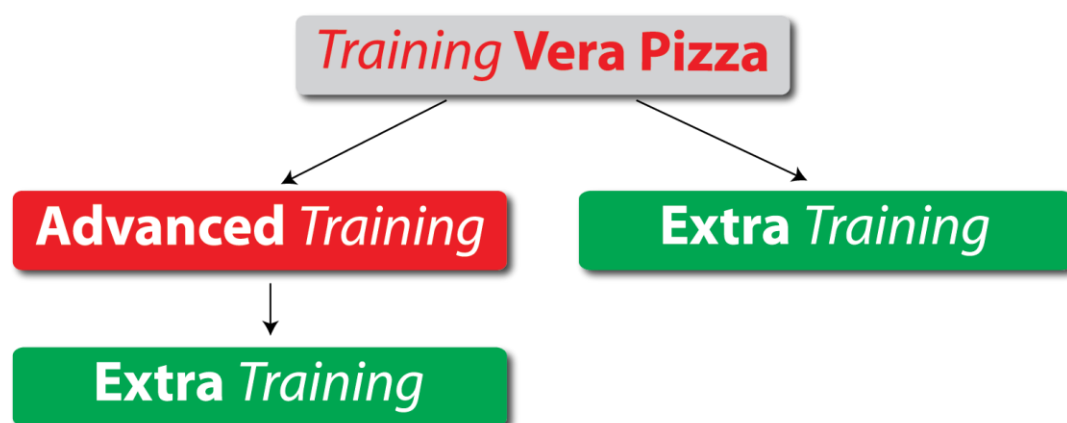
This allows to know the theory and to learn directly the practical aspects of pizza making.

The training courses will take place in a classroom equipped with the most sophisticated technologies, and in 2 laboratories equipped with specific equipment of a professional laboratory.

Among the various equipment:

- certified wood, electric and gas ovens
- Retarder proofer system that allows to control the leavening activity of the product without any alterations
- fork kneaders, twin arms dough mixer capable of working even small quantities of flour
- Automatic divider and rounder machine
- Natural sourdough generator

## ***Training plan***



The paths to choose from are different. We start with the Basic Training, which takes 9 days, to learn the fundamental theoretical and practical knowledge.

Then you can choose among a variety of classes: interdisciplinary intensive courses that take 7 days (Advanced Training) in total and a course which the main goal is to improve practical skills, lasting 5 days (Extra Training). The two courses can also be chosen jointly to complete the training cycle "Verace" lasting 21 days.

The development of the Basic Training also allows to carry out the above courses in a non sequential way but at different times.

In detail:

Courses		Duration days	Price
A	<b>Training Vera Pizza</b>	9	€ 1800,00
B	<b>Training Vera Pizza + Extra Training</b>	14	€ 2.300,00
C	<b>Training Vera Pizza + Advanced Training</b>	18	€ 3.050,00
D	<b>Training Vera Pizza + Advanced Training + Extra Training</b>	23	€ 3.550,00

## Training Vera Pizza

The basic training is aimed at those who want to acquire the Neapolitan technique and is suitable for those who have little or no experience as pizza makers, as well as entrepreneurs interested in investing in a Neapolitan pizzeria.

**Training duration:** 60 HOURS, 46 hours of Laboratory and 14 hours of Theory

**Number of participants:** min 4/max 10;



**Duration: 9 DAYS** (Mon, Tue, Wed, Thu, Fri, Sat, Mon, Tue, Wed)



**Hours:** 10.00 a.m – 7.00 p.m.

**Verification test:** Wednesday

**Uniform provided:** n.4 t-shirts, n.2 trousers, n.2 aprons, n. 1 hat, n.1 bag and n.1 teaching manual;

**Cost: € 1,800.00**

**Language assistant € 350.00**

The cost of language assistance for: *Japanese, Korean, Russian and Chinese* is expected to be higher given the specificity and peculiarity of the language and during the registration phase it can be requested to the Training Manager at [training@pizzanapoletana.org](mailto:training@pizzanapoletana.org).

## TRAINING PLAN

Day/ Hour	10.00	11.00	14.00	15.00	16.00	17.00	18.00	19.00
Monday	Theory lessons			Practical lesson				
Tuesday	Theory lessons			Practical lesson				
Wednesday	Theory lessons	Practical lesson		Practical lesson				
Thursday	Practical lesson			Practical lesson				
Friday	Practical lesson			Practical lesson				
Saturday	Practical lesson							
Monday	Practical lesson			Practical lesson				
Tuesday	Practical lesson			Practical lesson				
Wednesday	Test finale							

## TEACHING PLAN

The training aims to convey the essential notions for undertaking a qualified craft work and learning the Neapolitan technique. The course is divided as follows:

### a) Theory (14 hours)

- Historical notes and introduction to Neapolitan pizza;
- The leavening, maturation and fermentation processes of the dough;
- The raw materials of the Neapolitan pizza production chain: water, flour, yeast, salt, tomato, mozzarella and extra virgin olive oil;
- Construction and cooking techniques for wood and gas ovens.

**b) Laboratory (46 hours):** the lessons and practical exercises will be held by the master pizza makers of the Associazione Verace Pizza Napoletana in the new laboratories of Capodimonte equipped with 3 wood-burning ovens, 2 gas ovens and an electric one with the most modern work equipment .

The training program will be organized as follows:



- Preparation of the dough by hand and with the mixer;
- Portioning of the dough (staglio);
- Manipulation and drafting of the pasta disc and its sauce;
- Organization of the work in the oven - ignition, use of the shovels, technique for baking;
- Cooking according to the optimal temperature parameters;
- Difference in cooking with different temperatures and analysis of the results;
- Cleaning of tools.

### c) Certificate of Attendance and Final Test

At the end of the course, a certificate of attendance will be issued certifying participation in an intensive 60-hour training on the "REAL NEAPOLITAN PIZZA".

The certificate is private and includes the grade obtained in the final test provided for participants which consists of a theoretical / practical test for the preparation of a classic Neapolitan pizza: margherita or marinara.

## Advanced Training

Advanced Training is a path developed with the aim of perfecting and deepening the True Neapolitan pizza and is aimed at those who have done the basic course or who already have proven basic knowledge want to deepen other technical aspects. The course is divided into several phases that will range from the preparation and cooking of more complex pizzas, the development of gluten free pizza, the world of yeast and the leavening process using natural sourdough, and a specific course of Neapolitan friggitoria. **The cooking will be faced from different points of view by comparing the dough prepared in the different courses according to the different characteristics of the products.**



**Duration:** 6 days (Thu, Fri, Mon, Tue, Wed, Thu, Fr);



**Hours:** 10.00 a.m – 6.00 p.m.

**Number of participants:** min 2/max 10;

**Cost:** € 1.250,00



**Sede legale / Head office**  
**Uffici / Offices**

via Capodimonte 19A  
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info@pizzanapoletana.org  
[www.pizzanapoletana.org](http://www.pizzanapoletana.org)



**Language assistant € 300,00**

The cost of language assistance for: *Japanese, Korean, Russian and Chinese* is expected to be higher given the specificity and peculiarity of the language and during the registration phase it can be requested from the Training Manager at [training@pizzanapoletana.org](mailto:training@pizzanapoletana.org).

**PIANO DIDATTICO ADVANCED TRAINING**

• ***Gluten Free Pizza Training***

Theory, introduction to celiac condition and the gluten-free diet: definitions and numbers by the AIC (Italian Celiac Association)

Practical workshop on dough, drafting and cooking of gluten-free pizza

• ***Sourdough Training***

Sourdough creation and management

Practical workshop on dough, drafting and cooking of pizzas prepared with different yeasts

• ***Neapolitan Friggitoria***

Theoretical lesson on frying oils

Practical workshop on the preparation of basic ingredients, assembly and cooking

• ***An online course of the participant's choice***

**Certificate of attendance**

At the end of the various modules, participants will receive a certificate of attendance.

## Extra Training

Extra Training is aimed at those who have completed training or who want to improve the Neapolitan pizza making technique. The 5 days of in-depth study are dedicated to perfecting the preparation of vegetables and the creation and management of more complex pizzas with particular attention to fillings and toppings.





**Duration** 30 hours practical 5 days



**Hours:** 10.00 a.m – 4.00 p.m.

**Number of participants:** min 2/max 10;

**Cost:** € 500,00

### **EXTRA TRAINING TEACHING PLAN**

The course is structured as follows:

#### ***2 days for preparing pizzas with vegetables***

Choice, preparation and realization of pizzas with vegetables.

#### ***3 days for multiple cooking and filling preparation***

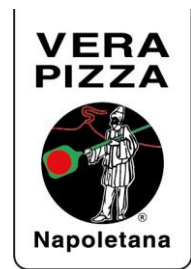
Management and creation of more complex pizzas with particular attention to fillings.

#### ***Certificate of attendance***

At the end of the course, participants will receive a certificate of attendance to the course.

***OPTION: PERSONAL TRAINING***

For further additional weeks of Extra training or for personalized courses, please write to [formazione@pizzanapoletana.org](mailto:formazione@pizzanapoletana.org).







## ENROLMENT STUDENTS FACILITIES

### ENROLMENT AND SERVICES FOR STUDENTS

The reservation of the basic course can be made through the form at the following link  
[https://www.pizzanapoletana.org/it/corso\\_base](https://www.pizzanapoletana.org/it/corso_base)

### REGISTRATION FEE

The fee includes:

- Theoric and practical
- All teaching materials (books, handouts, uniforms)

### PAYMENT OF THE FEE

- Deposit 30% of the total upon registration (one month before)
- Balance first day of the course

The fee does not include accommodation.

For all information regarding the payment of the registration fee, please contact the secretariat at the following addresses:

phone: +39 0814201205

email [info@pizzanapoletana.org](mailto:info@pizzanapoletana.org)

### Method of payment:

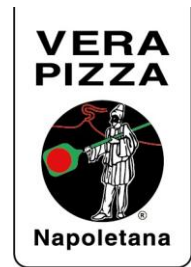
☐ **Paypal**

☐ **Bank Transfer**

Associazione Verace Pizza Napoletana Banca Intesa Sanpaolo

IBAN: IT 85J 030 6909 6061 00000 187057

BIC/SWIFT: BCITITMMXXX



Pursuant to art. 13 of D. Lgs. 196/2003 "The True Neapolitan Pizza Association" will process the data provided by you in compliance with the legislation on the protection of personal data, and that may at any time request deletion from our archives

**For information on the entire training offer and our activities, get in touch with AVPN through these channels:**



Website [www.pizzanapoletana.org](http://www.pizzanapoletana.org)



Tel. +39 0814201205



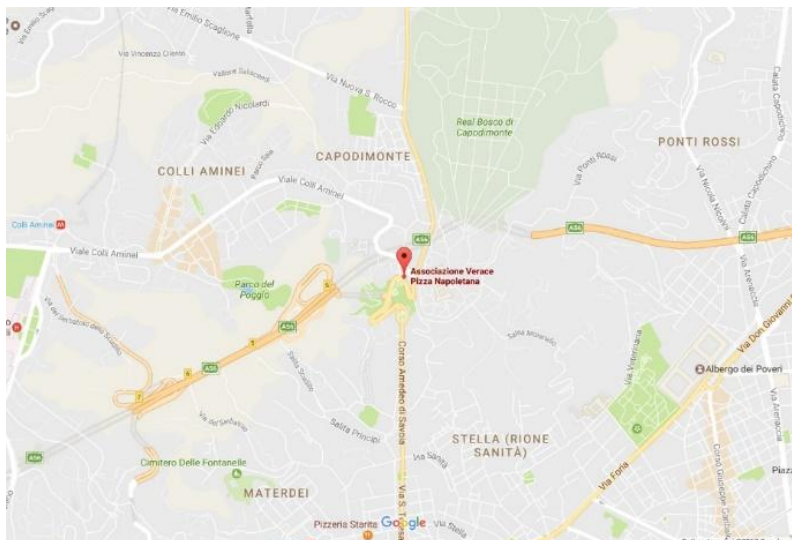
Facebook <https://it-it.facebook.com/verapizzanapoletana/>



Instagram <https://www.instagram.com/pizzanapoletanaverace/>

## HOW TO REACH THE TRUE NEAPOLITAN PIZZA ASSOCIATION

- **By plane** - the airport "Naples- Capodichino" is about 10 km;
- **By car** - Capodimonte ring road exit of Naples;
- **By train** - from Naples central station
- **By bus** - use the urban line nr. 168 - 204 - C63 - C67



ASSOCIAZIONE  
**VERACE  
PIZZA  
NAPOLETANA**

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**LA SCUOLA della Vera Pizza Napoletana**  
**Via Capodimonte 19a, Napoli**