

## REGULATIONS

According to the founding principles of the True Neapolitan Pizza Association and of the Regulations (Il Disciplinare) of the True Neapolitan Pizza, the professional expertise of the members 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 experience must be attested to 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.

#### 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.

## REGISTRATION REQUIREMENTS

- Membership in The Registry is free of charge and each member will receive a membership card that designates his/her personal qualification.
- Enrollment in the Registry requires the following:
  - Complete the enrollment form and attach a photo.
  - An employer reference letter attesting to the necessary work experience required for membership.
  - Pass a qualification exam in the presence of the True Neapolitan Pizza Association Committee with a score of at least 75 points out of 100.
  - Provide the necessary documentation required for membership.
- E-mail a copy of the completed registration form to: [vpnamericas@me.com](mailto:vpnamericas@me.com)

## EXAMS

- The exam dates will be established each year based on the registrations received by the Associazione Vera Pizza Napoletana via e-mail.
- 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

- 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 worldwide conventions, as well as providing information about agreements with partner companies.



## AVPN THE PIZZA MAKERS REGISTRY ENROLLMENT FORM

First Name:	Last Name:	
Date of Birth:	Place of Birth:	Country:
Address:		
City:	ZIP Code:	
Cell Phone Number:	Work Phone Number:	
E-Mail Address:		
Spoken Languages:		
Current Employer Name		
.....		
City .....State: ..... 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.

Date: \_\_\_\_\_ Signature: \_\_\_\_\_

**PLEASE ATTACH A PHOTO IN WORKING UNIFORM**