

BASIC COURSE

A) Introduction.

This course is not recommended to people who want to learn to make pizzas for professional use. The program is divided in 2 periods:

1 – Theoretical period.

The 30 minutes period aims to furnish the student with an essential knowledge of the ingredients of the Neapolitan pizza (flour, plum tomatoes, extra-virgin olive oil and cheeses) and the basic equipment used to prepare and cook the pizza.

2– Practical period.

The 4.5 hours training will be focused on:

- 1) Turning on the oven, learning how to bring it to proper temperature and how to maintain it during baking.
- 2) Preparing the dough by hand following the recipe.
- 3) Leavening of the dough.
- 4) Cutting, shaping and forming of the balls.
- 5) Stretching and opening the dough with the proper technique to form the disc.
- 6) Putting the toppings.
- 7) Cooking and managing the pizza in the oven (choosing the proper timing and temperature and the right tools)
- 8) Preparing the Classical Neapolitan Pizzas (Marinara, Margherita) and other pizzas with typical Neapolitan traditional topping.

At the end of the period, you will receive a certificate of completion of the course and a VPN gift bag that will include:

- 1 bag of "00" flour.
- 1 can of Italian peeled tomato.
- 1 can of dry yeast

Uniform:

- 1 T-shirt
- 1 apron
- 1 baseball hat

3– Hours Every Wednesday from 10:00 a.m. to 3:00 p.m.

4– Cost

\$ 590 (plus tax)