

**VERA
PIZZA**



Napoletana

Training Vera Pizza

Linsengericht



16. - 20. Mai 2022

**VERA
PIZZA**



Napoletana



PRESENTATION

Training Vera Pizza



LA BOTTEGA TOSCANA

MEDITERRANE QUALITÄTSPRODUKTE



ASSOCIAZIONE
**VERACE
PIZZA
NAPOLETANA**

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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				