



CLASSIC ITALIAN STYLE PIZZA COURSES



This course is suitable for all who are passionate about pizza - from amateur home pizza makers, to pizza chefs who have learnt on the field, and for those professionals who want to brush up on techniques. No prior experience required.



2-6 December 2019 - course duration of 40 hrs over 5 days. The course involves 10hrs of theory and 30hrs of practical component.



William Angliss Institute: 555 La Trobe Street, Melbourne VIC 3000.



At the end of the course, participants will sit a theoretical and practical exam. Those who pass will receive a certificate of participation.



The course costs \$2,300.00 + gst and includes books and materials.

This highly sought pizza making course by Scuola Italiana Pizzaioli will provide you with the necessary theoretical and practical knowhow of some of the best and recognised Master Pizza Chefs in Europe.

Theory

- Introduction to grains, flour and cereals.
- Wheat: the caryopsis. Flour: production, refining degree, nutrition information, storage and preservation. Flour quality: proteins, gluten mesh, the W index, the P/L ratio.
- Dough chemistry, recipe for Classic Italian Pizza and introduction to yeast.
- Alternate grains and mixing dough with various types of flour, malt and fats.
- Written exam of theoretical topics covered in first two days, including dough maturation, water properties and salt.
- Review and discussion.
- Final exam.

Practical

- Introduction to pizza equipment needed for pizza production, calculating water temperature, dough mixing and handling.
- Practice dough mixing, dividing and handling, dough stretching, topping and baking (comparing the organoleptic qualities of various doughs).
- Focused training on wood, gas, and electric ovens.
- Direct and indirect dough preparation using various types of mixers, dough stretching, topping and baking.
- Final exam.

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