

Stat up World

GENERAL INFORMATIONS

DURATION: ONE WEEK;

40 HOURS divided into

- ✓ 8 hours of theory
- ✓ 22 hours of practice in the laboratory
- ✓ 10 hours active internship in a pizzeria

NUMBER OF PARTICIPANTS: a class is made up of min. 2 students / max 8

PLACE OF THEORY: CONFERENCE ROOM at our partner "Park hotel" Baia Domizia

PLACE OF LABORATORY PRACTICE: at the official headquarters of the Brothers in Baia Domizia

EXAMS: THE LAST DAY OF THE COURSE

WORK UNIFORM: N. 2 T-SHIRTS, N. 2 CAPS + EDUCATIONAL MATERIAL;

COST: € 1750 (+ TAX). Down payment of 450 € at the time of enrollment and balance at the beginning of the course.



THE DIDACTIC PLAN

The course aims to convey the basics in the art of the pizzeria to undertake a qualified artisan work activity.

The course is divided into:

a) Theory (8 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;
- Construction and cooking techniques for ovens (wood, gas and electric types)

b) Laboratory (22 hours):

- Preparation of the dough by hand and with the mixer;
- Silhouetting;
- Handling and spreading the pasta disc and its dressing;
- Organization of oven work - ignition, use of shovels, baking technique;
- Cooking according to the optimal temperature parameters;
- Cooking difference with different temperatures and analysis of the results;
- Cleaning of tools.

c) Active internship (10 hours): an internship is scheduled at one of our pizzeria and / or our affiliate. The internship is necessary to gain experience in direct contact with the problems of work and public management. **N.B. To carry out the internship you must have a health card. If the student does not have it, he can request it at our school at a cost of € 40.00 (+ VAT) or at another facility; in addition, the internship includes insurance whose cost is already included in the price;**

d) End of course test. At the end of the course, a certificate of attendance will be issued attesting to participation in an intensive 60-hour course. The certificate is private and includes the mark obtained on the test.

THE OFFICES

PIZZERIA BROTHERS
VIA DEGLI OLEANDRI, N 4 -SHOP CENTER-
BAIA DOMIZIA - SESSA AURUNCA (CE)
ITALY



L.C HOTELS
PARK HOTEL (Congress room)
VIA DEI CICLAMINI, N.1
BAIA DOMIZIA - SESSA AURUNCA CE)
ITALY



Start up World Registration Form

Name.....

Surname.....

Address.....

.....

City

Country

Email address.....

Mobile phone + (.).....

Date and place of birth.....

Spoken languages known

Shirt size S M L XL XXL XXXL

The payment provides for the total amount €1.7500 (+ tax). Down payment of 450 € at the time of enrollment and balance at the beginning of the course. The costs INCLUDE room for one person at L.C HOTELS PARK HOTEL VIA DEI CICLAMINI, N.1 BAI A DOMIZIA - SESSA AURUNCA CE) ITALY. Trasfert from/to airport cost € 100. Dinner cost 30 € .

Terms of payment:

WIRE TRANSFER

Headed to: FRANCESCO CRISPINO

IBAN: IT 51 U 0760 103 4000 000 31 000763

SWIFT: BP PI IT RR XXX

The following form, duly completed in all its parts, must be signed and sent to the following email address: info@withoutime.it

Signature

Pursuant to art. 13 of Legislative Decree 196/2003 we will proceed to the processing of the data you have provided in compliance with the legislation on the protection of the processing of personal data, and that you can at any time request cancellation from our archives.

