

LECTURE PLAN – Pizza course Level 1

Location:

Hotel- og Restaurantsskolen
Vigerslev Allé 18, 2500 København

Time: 9:00-16:00**Teacher:** Michele Lucarelli**14-11-2022 – Mastering dough**

In this class, students will learn about "quality" and making perfect pizza dough using a direct method. The process will cover

- Autolysis and dough folding methods
- How to calculate a recipe (baker's percentage)
- Resting and leavening times
- Hydration and the effect of water
- How to calculate leavening and maturation times
- Controlled temperatures rising

15-11-2022 – Hands on pizza making from start to finish (1)

The class is a laboratory "hands on work" where the students will learn both the classic Neapolitan pizza recipe and the round Roman pizza style, with a focus on the recipe analysis. During the class students will prepare the dough, stretch, top and bake the pizza.

16-11-2022 – Hands on pizza making from start to finish (1)

The class is a laboratory "hands on work" where the students will learn both the classic Neapolitan pizza recipe and the round Roman pizza style, with a focus on the recipe analysis. During the class students will prepare the dough, stretch, top and bake the pizza.

Practical information

All classes will be held in English. Students are provided with their own mixer, workbenches, and professional ovens to prepare pizzas.

After attending all classes, students will receive a certificate of participation as well as a book of contents and notes from the course.