

Master pizzaiolo fall 2022

Nordic Pizza Academy and Copenhagen Hospitality College

Time: 4 pm to 9 pm

Pizza History - 12.09.2022

- Pizza origins and pizza evolution through time
- Tools, techniques and work conditions of the pizzaiolo
- Innovation of pizza ovens and baking processes
- Globalisation and pizza as an intercultural food experience

Direct Method - 19.09.2022

- Differences between direct, semi-direct and indirect doughs
- Autolysis
- Folding methods
- Recipe calculation (baker percentage)
- Resting and leavening times
- Hydration and the effects of water
- Controlled temperatures and the rising process

Neapolitan Pizza Style - 26 + 27.09.2022

- The classic Neapolitan pizza recipe
- The art of Neapolitan pizzaiolo
- "Hands-on work" laboratory. Students will prepare and bake Neapolitan pizzas.

Milling Process – 03.10.2022

- Grains selection
- Milling work and techniques
- Flour production chain
- Flour mixing and blends
- Instruments for measuring the quality of wheat and flours

Pizzeria Visit – 10.10.2022

- In-depth studies and analysis of a business project
- Analysis of work processes and methods
- Analysis of pizza style and used ingredients

Roman Style, Pizza in Teglia – 24 + 25.10.2022

- The Roman-style pizza recipe
- Evolution and progress of pizza in teglia in the 20th. century
- "Hands-on work" laboratory. Students will prepare and bake Roman pizza.

Pizzeria Visit – 07.11.2022

- In-depth studies and analysis of a business project
- Analysis of work processes and methods
- Analysis of pizza style and ingredients

Pizza Taster – 14.11.2022

- Professional training for pizza tasters, according to the principles and methodologies of sensory analysis

Ingredients and Toppings – 21.11.2022

- How to prepare mozzarella, including understanding its features and evaluating the quality
- The same analysis for tomato and extra virgin olive oil

Pizza Projects Analysis – 28.11.2022

- Analysis of successful pizza projects
- Equipment solutions
- Space and workflow analysis
- Product development
- Quality management and customer satisfaction

Problem-solving – 05.12.2022

- Students will work on and organise a proper presentation for a pizza project.
- Analysis of critical problems and resolution through guidance from teachers

Exam – 12 + 13.12.2022

- Theoretical exam: Presentation of the students' project (20 min)
- Practical exam: Students demonstrate the skills acquired in preparing the pizzas - stretching, seasoning, baking and presenting the pizza (20 min)