



Master the Art of

# PIZZA

LEARN • CREATE • INSPIRE

Join our professional pizza training program and create perfection in every slice!



**HANDS- ON TRAINING  
BY PROFESSIONAL CHEFS**



FROM DOUGH  
TO DELICIOUS  
PERFECTION

**APPLY**

**NOW**

## YOU WILL LEARN



**DOUGH  
PREPARATION**

Learn perfect dough making techniques



**SAUCE  
MAKING**

Explore delicious pizza sauce preparations



**CHEESE & TOPPING  
TECHNIQUES**

Understand cheese melting and toppings



**BAKING  
TECHNIQUES**

Learn temperature and baking methods



**PRESENTATION &  
FINISHING**

Create restaurant-style pizzas

## TYPES OF PIZZA YOU'LL MASTER



- ✓ Margherita Pizza
- ✓ Farmhouse Pizza
- ✓ Pepperoni Pizza
- ✓ BBQ Chicken Pizza

- ✓ Cheese Burst Pizza
- ✓ Veggie Supreme Pizza
- ✓ White Sauce Pizza
- ✓ BBQ Chicken Pizza



EXPERIENCED  
CHEFS



MODERN  
KITCHEN



CERTIFICATE ON  
COMPLETION

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