



Master the Art of

PIZZA

LEARN • CREATE • INSPIRE

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

FROM DOUGH
TO DELICIOUS
PERFECTION



APPLY

NOW



**HANDS- ON TRAINING
BY PROFESSIONAL CHEFS**

YOU WILL LEARN



**DOUGH
PREPARATION**

Learn perfect dough making techniques



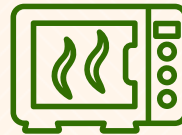
**SAUCE
MAKING**

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