



INTERNATIONAL CENTRE  
FOR CULINARY ARTS  
DUBAI



Artisan  
Pizza Making



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FOR CULINARY ARTS  
DUBAI

01

Prospectus & Application Form

## Artisan Pizza Program

Pizza for the Professional  
Pizza for the Commercial Cook  
Pizza at Home

[www.iccadubai.ae](http://www.iccadubai.ae)

## Overview

The Scuola Nazionale di Pizza a subsidiary of the Associazione Pizzerie Italiane (API), was established in the year 1992 by Master Pizza Maker Angelo Iezzi, President of API.

President Iezzi, was the first to become World Champion "Pizza in Pan" and continued to win the same several times over. He then developed great passion for teaching, and finally went on to become the National Chairman of the Associazione Pizzerie Italiane (API).

Diverse work experiences and meeting with leading producers of raw materials and technology for Pizza production in Italy, led him to develop his skills as a consultant and expert authority – with national and international recognition in the definition of in-depth technicalities with regards to the toppings for pizza, the mixing of flour and design of furnaces and other professional calibrations.

ICCA Dubai in collaboration with The Scuola Nazionale di Pizza provides courses in Artisan Pizza production, in its state of the art training facility and is committed to the professional development of Authentic Traditional Italian Pizza production skills in the region.

Our approach is based on the comprehensive study, research, quality and experience of our Masters of Pizza which guarantees the quality and value of the learning delivered.

## Minimum Entry Requirements

- Ability to understand English. Medium of instruction is English.
- Age –16 and above.

## Course Start Dates

The programs are scheduled regularly through the year, and dates of upcoming programs are published on the ICCA website.

For more information, kindly contact ICCA Dubai Office -  
Tel:+971 4 457 8811, e-mail : [info@iccadubai.ae](mailto:info@iccadubai.ae) or visit website [www.iccadubai.ae](http://www.iccadubai.ae)

## Documents Required for Admission

1. Duly filled and signed application form.
2. Colored copy of Passport / Visa & colored passport size photograph with white background.

Note: A clear scan of the above documents to be sent by email to [enquiry@iccadubai.ae](mailto:enquiry@iccadubai.ae) or submitted in person.

## Program Accreditation & Recognitions

Certificate awarded is in collaboration of ICCA Dubai and The Scuola Nazionale di Pizza, Italy and recognized by the Associazione Pizzerie Italiane (API) and the program is accredited by City & Guilds, London.

### City & Guilds Accredited Program

The 'Authentic Artisan Pizza' Program is accredited by the City & Guilds London as a bespoke course offered by the International Centre for Culinary Arts (ICCA Dubai).

### Knowledge and Human Development Authority (KHDA) Recognized Program

All programs delivered by ICCA Dubai are recognized by the Knowledge and Human Development Authority (KHDA), Government of Dubai.

## International Centre for Culinary Arts FZ LLC.

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Tel: +971 4 457 8811 | Fax: +971 4 457 8822  
Email : [info@iccadubai.ae](mailto:info@iccadubai.ae)

UAE Toll Free 800 Culinary | [www.iccadubai.ae](http://www.iccadubai.ae)



## Pizza for the Professional

### Course Objectives

This course is for those looking to learn the art of Authentic Artisan Italian Pizza making, from the Italian Pizza Masters themselves at the Professional and Entrepreneurial levels.

The Authentic Artisan Italian Pizza program covers three kinds of Pizza: Classic Round Pizza, Pizza by the Meter, Pan-tray Pizza, using contemporary processes of Long and Cold Rising (Proving) of Doughs, researched, developed and formulated by Master Pizza Maker Angelo Iezzi, President of API.

**Course Duration:** Theory and practical sessions, delivered in 56 guided learning hours (7 days - 9am to 5pm)

**Course Cost:** AED 9,000

**Course content:** **Theory:**

- Understanding the Physical and Chemical Characteristics of the Ingredients
- Balancing the Recipe – Direct & Indirect Doughs
- Understanding Maturation of the Dough
- Rising (Proving) of the Dough
- Learning the Sugar Curve
- Temperature Formula
- Balancing Humidity in the Toppings

**Practical:**

- Development and Management of the Dough
- Handling and Preparation of - Classic Round Pizza, Pizza by the Meter, Pan-tray Pizza
- Preparation of Toppings
- Perfecting the Art of Cooking Pizza and Practice
- Pizza Project – Design & Present a Wide Range of Artisanal Pizzas
- Business Insight - Preliminary insight into setting up a successful Pizza Business.

**Medium of instruction:** English

**Assessment & Certification:** Competency assessed by the Scuola Nazionale di Pizza API Certified Master Instructor through the course, leads to program certification.

Certificate awarded is in collaboration of ICCA Dubai and The Scuola Nazionale di Pizza, Italy and recognized by the Associazione Pizzerie Italiane (API)

Program accredited by City & Guilds, London.

All equipment, ingredients, protective gear and course materials are provided for the training.



## Pizza for the Commercial Cook

### Course Objectives

This course is specially for Cooks working in Pizza Outlets, to enable them to get a greater understanding of the contemporary processes of Doughs and learning new concepts in the presentation of the Traditional Artisan Pizza.

Three kinds of Pizza – Classic Round Pizza, Pizza by the Meter & Pan-Tray Pizza are taught, using the processes researched, developed and formulated by Master Pizza Maker Angelo Lezzi, President of API.

|  |   |
|--|---|
| <b>Course Duration:</b>                | Theory and Practical sessions delivered in 24 guided learning hours (3 days – 9am to 5pm).  |
| <b>Course Cost:</b>                    | AED 3,500   |
| <b>Course content:</b>                 | <p><b>Theory:</b></p> <p>Understanding the Physical and Chemical Characteristics of the Ingredients<br/>Balancing the Recipe – Direct &amp; Indirect Doughs<br/>Understanding Maturation of the Dough<br/>Rising (Proving) of the Dough</p> <p><b>Practical:</b></p> <p>Development and Management of the Dough<br/>Handling and Preparation of - Classic Round Pizza<br/>Pizza by the Meter<br/>Pan-tray Pizza</p> <p>Preparation of Toppings<br/>Perfecting the Art of Cooking Pizza and Practice</p> |
| <b>Medium of instruction:</b>          | English   |
| <b>Assessment &amp; Certification:</b> | <p>Competency assessed by the Scuola Nazionale di Pizza API Certified Master Instructor through the course, leads to program certification.</p> <p>Certificate awarded is in collaboration of ICCA Dubai and The Scuola Nazionale di Pizza, Italy and recognized by the Associazione Pizzerie Italiane (API)</p> <p>Program accredited by City &amp; Guilds, London.</p>  |

All equipment, ingredients, protective gear and course materials are provided for the training.



## Pizza at Home

(Pizza in Casa)

### Course Objectives

This course is for those looking to learn the art of Authentic Italian Pizza making, from the Italian Pizza Masters themselves for personal skills development.

**Course Duration:** 8 Hours / 1day ( 9am to 5pm) Theory and Hands-on Practical Training.

**Course Cost:** AED 2,000

**Course content:** You will not only learn how to knead, roll out, season and cook a pizza, but also to address or solve common problems of working with pizza dough for achieving the right texture.

Understand the chemical and physical characteristics of the base ingredients.

Get a glimpse into the world of Pizza making.

**Certification:** Certificate awarded is in collaboration of ICCA Dubai and The Scuola Nazionale di Pizza, Italy and recognized by the Associazione Pizzerie Italiane (API). The program is accredited by City & Guilds, London.

All equipment, ingredients, protective gear and course materials are provided for the training.

**The future is in your Hands...  
Take your Professionalism to the Next Level!**

Scuola Nazionale di Pizza, Associazione Pizzerie Italiane (API), Italy

Notes

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**Personal Details**

Please read this form carefully and complete all relevant sections. Please keep a copy for your reference.

Given Name \_\_\_\_\_  
(Name exactly as in the passport)

Last Name \_\_\_\_\_  
(Name exactly as in the passport)

Date of Birth \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_  
(Day) (Month) (Year)

Gender Male  Female

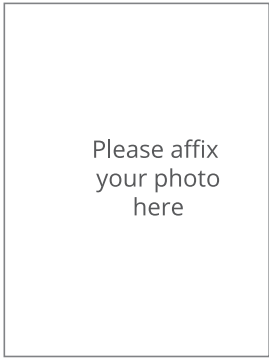
Passport No. \_\_\_\_\_ Nationality \_\_\_\_\_

Home Address \_\_\_\_\_

\_\_\_\_\_ Post Code \_\_\_\_\_

Telephone No. \_\_\_\_\_ Alternate Contact No. \_\_\_\_\_

Email \_\_\_\_\_



**How did you come to know about us?**

Referred by \_\_\_\_\_

Internet  Email  Magazine

Other (please specify) \_\_\_\_\_

**Choice of Program**

Pizza for the Professional  Pizza for the Commercial Cook  Pizza at Home

Preferred Start Date \_\_\_\_\_



Signature \_\_\_\_\_

Date \_\_\_\_\_

## Conditions of Enrollment *(Please read before you sign the application form)*

- 1) **Definition:**
  - 1.1 For the purpose of these conditions of enrollment, commencement of registration means:  
The first day of registration for the course in which the student is enrolled.
- 2) **Course Fees:**
  - 2.1 May be paid in AED / USD by Cash, Cheque, Credit / Debit Card or by Electronic Fund Transfer (EFT), to ICCA Dubai account, whichever is convenient.
  - 2.2 Full Course Fees to be paid before the commencement of Course program.
  - 2.3 ICCA Dubai will not be responsible for any money paid to any representatives or other individuals not formally authorized by ICCA Dubai.
  - 2.4 All bank transfer charges and other incidental charges, as may be applicable, are payable extra, in actual, by the candidate.
- 3) **Cancellation and Refunds:**

Fees once paid are not refundable or transferable.

  - 3.1 The Course Fees will be refunded only in the following circumstances, if:
    - a. ICCA Dubai cancels the course in which the student is enrolled. In this case, ICCA Dubai will refund the Course Fees on a pro rata basis within 14 days from the date of notice of course cancellation;
    - b. All refunds will be made directly to the student concerned, upon receiving a formal request for the same in writing.
- 4) **Cancellation of a Class / Change of Date:**
  - 4.1 The intimation for Cancellation of a Class or request for Change of Date for a class must be made a minimum of 14 days in advance of the class date by email / sms. Failing which the same will be construed as a No Show, resulting in the cancellation of the class and 100% forfeiture of the class fees.
- 5) **Course Program and Class Plans:**
  - 5.1 Contents of one Course program are not interchangeable with the contents of another Course Program, in short any kind of combination of plans, is not permissible.
  - 5.2 Contents listed within a class are not changeable; any request for a change would be understood as a individual Class and charged for accordingly.
  - 5.3 Students joining as a private group, must continue as a group and cannot breakup as individuals for classes.
- 6) **Validity of Course Programs:**
  - 6.1 The ICCA Dubai Pizza Program registration is valid for a period of 6 Months from the date of payment and all classes must be completed within the given period, beyond which the program would be considered cancelled and all Fees thereof, forfeited.
- 7) **Standard Operating Procedures, Class Schedules, Code of Conduct & Rights:**
  - 7.1 Students are requested to read the Pizza Program - Procedures & Policies, provided upon request at the time of enrollment.
  - 7.2 Kindly adhere to the class time schedules.
  - 7.3 It is important that a student or students of a group do not disturb the other classes around in any manner.
  - 7.4 Students are requested to assist with post class clean up & wash up.
- 8) **Compliance, Termination & Rights:**
  - 8.1 ICCA Dubai reserves the right to expel a student for serious breach of discipline. Upon which the Course fee will not be refunded.
  - 8.2 As part of continuous development and quality delivery, ICCA Dubai reserves all rights to amend the course content, course cost, schedules and procedures & policies.
- 9) **Grievance Resolution:**
  - 9.1 ICCA Dubai has policies and procedures in place for the hearing of student difficulties and grievances.
  - 9.2 If you are not satisfied with the outcome, an independent dispute resolution can be availed, under the jurisdiction of Dubai, UAE laws and agree that damages are limited exclusively to a refund of the course fee for the course selected and that they are entitled to no other consequential, incidental or punitive damages.
- 10) **Additional Details:**
  - 10.1 Additional details with regards to course enrollment and course program provided upon formal application of interest to the program.

Please Note: Food packed and taken out of ICCA Dubai premises is at the students risk for Food Safety purposes.

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## Accreditation & Partnerships



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