



INTERNATIONAL CENTRE
FOR CULINARY ARTS
DUBAI



ARTISAN PIZZA

Authentic Italian Pizza Making...





INTERNATIONAL CENTRE
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

Overview

Program Overview

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

The training approach here is based on a comprehensive study, extensive research, and experience of the Masters of Pizza that guarantee the highest quality and value in the learning delivered.

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 is the first World Champion of "Pizza in Pan" and continued to win the same several times over. Having developed a great passion for teaching the art, has extensively worked on developing the same and finally went on to become the National Chairman of the Associazione Pizzerie Italiane (API).

His experience of working with leading producers of raw materials and technologies for Pizza production in Italy led him to develop skills as an expert consultant and a leading authority on the subject with national and international recognition with regards to the planning toppings, the right mix of flours, designing of furnaces and other critical parameters for the best desired outcome.

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 : enquiry@iccadubai.ae or visit website 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 or submitted in person.

Accreditation, Recognitions & Awards

International Centre for Culinary Arts (ICCA) Dubai is a world-class culinary training centre, delivers programs accredited by the internationally recognized City & Guilds, London and has been awarded the "Recognition of Quality Culinary Education" by the World Association of Chefs Societies (WorldChefs), a global authority on food standards. The "Recognition of Quality Culinary Education" award seeks to recognise the training and education that meet or exceeds the culinary standards education established by WorldChefs.

The centre has won several other awards, including the prestigious City & Guilds, London Lion Awards (Known as the Oscars of Skills), "International Centre of the Year Award 2016", apart from "International Centre for Excellence Award (Middle East) 2016", ProChef ME Cooking School of the Year 2016 and the Broadcast Pro Best Digital Initiative of the Year 2016, amongst several others for its application-focused innovative initiatives & continued excellence.

Knowledge and Human Development Authority (KHDA)

All programs at International Centre for Culinary Arts (ICCA) Dubai delivered are under the Knowledge and Human Development Authority (KHDA) Educational Service Permit.

Accredited by The Scuola Nazionale di Pizza, Italy

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

International Centre for Culinary Arts FZ LLC.

Block 8 | First Floor | Dubai Knowledge Park | PO Box 500816 | Dubai UAE
Tel: +971 4 457 8811 | Fax: +971 4 457 8822
Email : info@iccadubai.ae

UAE Toll Free 800 Culinary | 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:	<p>Theory:</p> <p>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</p> <p>Practical:</p> <p>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.</p>
Medium of instruction:	English
Assessment & Certification:	<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 & Guilds, London.</p>

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.

Course Duration:	Theory and Practical sessions delivered in 24 guided learning hours (3 days – 9am to 5pm).
Course Cost:	AED 3,500
Course content:	<p>Theory:</p> <p>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</p> <p>Practical:</p> <p>Development and Management of the Dough Handling and Preparation of - Classic Round Pizza Pizza by the Meter Pan-tray Pizza</p> <p>Preparation of Toppings Perfecting the Art of Cooking Pizza and Practice</p>
Medium of instruction:	English
Assessment & Certification:	<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 & 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 / 1 day (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



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 _____

Please affix
your photo
here

How did you come to know about us?

Referred by _____

Internet ☐ Email ☐ Magazine ☐

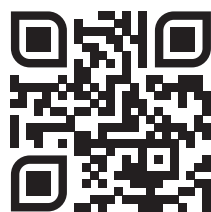
Other (please specify) _____

Choice of Program

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

Preferred Start Date _____

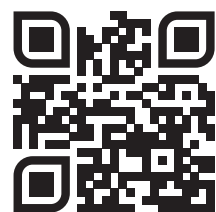
Date _____ Signature _____



Professional



Commercial



Home

- 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, which ever 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.

Copyright ©

All rights are reserved. The contents of this offer documents are proprietary, no portion of this document may be reproduced or transmitted in any form or by any means - electronic, photocopy, scanning, or any other, without the prior written permission of ICCA Dubai.



Accreditation & Partnerships



Castelliforni



Block 8 | First Floor | Dubai Knowledge Park | PO Box 500816 | Dubai, UAE
Tel No. +971 4 457 8811 | Fax No. +971 4 457 8822
Email: info@iccadubai.ae

Course Program Call +971 58 977 3591 | Toll Free No: 800 - CULINARY | www.iccadubai.ae