



Pizza New s.p.a.
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Pizza e Pasta Italiana Host 2021 presents
Slices -Pizza Culture for professionals
Schedule of the event

Friday October 22nd

12.00 a.m.

Gluten Free Pizza show: classic, Roman and pan. A strengthened alternative not to give in to food intolerance.

3.30 p.m.

Pizza e Pasta Italiana editorial board presents: how to organize the pizza gluten free lab. The legislation, the organization of the work and of the equipment.

Saturday October 23rd

12.00 a.m.

Roman style pizza: on the peel, pan pizza, pinsa and focaccia bread. From the ovens of Rome to the pizzerias all around the world: what flours, what dough, how to bake them? Cooking show and tasting

3.30 p.m.

Pizza e Pasta Italiana editorial board presents: 4.0 Industry. The new borders of technology applied to food service.

Sunday October 24th

12.00 a.m.

Not only pizza! Bread, bread sticks, buns and cakes: the artisanal production of bread products in pizzeria for a more and more demanding clientele. Cooking show and tasting.

3.30 p.m.

Pizza e Pasta Italiana editorial board presents: how to organize work in a pizza shop. How many and which dough mixes according to the type of pizzeria? How to deal with them? What pieces of equipment can be useful. How to organize work for an effective business?

Monday October 25th

12.00 a.m.

Gourmand pizza cooking show. Flour types, Dough mixes, recipes, techniques of production, baking and serving.

3.30 p.m.

Pizza e Pasta Italiana editorial board presents: Delivery and Take away focus. Organization of work, production, management of orders, evaluation of costs, choice of equipment of storing and delivery.

Tuesday October 26th

STG Neapolitan pizza. Where everything has started. Cooking show and tasting