



GET READY TO THROW SOME DOUGH!

Pizza making is commonly thought of as a simple and easy process, but this is a misconception. In reality, pizza is a somewhat more complex craft.

The pizza maker is an artisan and a specialist.

At PHCA, we offer detailed courses that focus on the subtle chemical processes at work in the manufacture of quality dough, and provide our students with a broad knowledge of flours and ingredients, the differing properties and the best uses thereof. The practical instruction along with the theoretical knowledge that we offer, ensures our students are well versed in all aspects of the highest quality pizza manufacture.







UNITS

- Chemical processes of dough mixing and related techniques
 - Ingredients and their properties
 - Professional equipment and its characteristics
 - Preservation and conservation of ingredients
 - Equipment safety and maintenance
 - Introduction to basic hygiene
 - Dough mix preparation
 - Dough closing and preservation
 - · Dough opening by hand
 - Use of toppings and Gross Profit management
 - Pizza oven settings and baking
 - Use of the oven, dough mixer and other equipment
 - Basic bread preparation

Our pizza courses are taught by qualified instructors. Learning to cook pizza yourself allows you to determine which ingredients to use, and you can make it as healthy as you like!

HIGHLIGHTS OF LEARNING PIZZA MAKING AT PHCA

Learn to make authentic pizza from scratch.

Expand your knowledge and get in touch with the secrets of a perfect pizza from a Pizzamaker.

Create the most delicious toppings for your pizza with the freshest and best ingredients.

Treat yourself to a delicious meal of prepared pizzas.

PACIFIC HOSPITALITY AND CULINARY ACADEMY

More Than Education, A Profession With Expertise

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