



A new season is rising...

after
Winter, Spring, Summer and Autumn
we are happy to celebrate with you

the Pizza Season!



William
Angliss
Institute

**Professional
Pizza Training
Course**

unique in Australia

with Italian
master pizza teacher
coming directly from Italy

enrol now!



Courses in Melbourne & Sydney

Supported by:



**Italian Chamber of
Commerce and Industry**
in Australia – Melbourne Inc.

Official Suppliers:

ZANCHI *Alti Cibi*
the finest italian food & wine



Italian Flour Leader



William
Angliss
Institute



Professional Training Course

Ideal for people already working or interested in working in a Restaurant or Pizzeria as a **Professional Pizza Maker**

Duration	40 hours / 5 days
Teacher	Master Italian Pizza Teachers
Gadgets	#2 T-shirts, hat, apron and school bag
Gift pkg	Professional tools

This course follows the strict program of "Scuola Italiana Pizzaioli": the most famous Pizza School of Italy and will be conducted at the William Angliss Institute in Melbourne and their new campus in Surry Hills, NSW.

If you are thinking of starting a profitable new career, upgrade your expertise or increase your existing business, this course is for you. Over the 40 hours of training you will study the story of pizza, learn the technical information about ingredients, the choice of toppings, the nutritional approach to a healthy pizza diet, storage management, business planning and much more.

On conclusion you will have an assessment which will award you with a formal certificate as a **PROFESSIONAL PIZZA MAKER** from the Italian School, Scuola Italiana Pizzaioli

Scuola Italiana Pizzaioli commenced in 1988. It is the first official school for Pizza Maker training in the world. It has more than 30 schools all over Italy and these schools are operated directly by the company or in partnership with cooking schools, restaurants, pizzerias, show rooms of cooking appliances or food companies. In 2008 the school achieved the accreditation of International Quality Certification UNI EN ISO 9001:2008.

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William Angliss Institute is a dedicated training provider for the foods, tourism and hospitality industries, delivering a range of courses from four-year degrees, Australian Accredited Apprenticeships to short courses. As the Government endorsed Specialist Centre for Foods, Tourism and Hospitality, William Angliss Institute works with industry leaders to develop innovative training solutions that meets the needs of today's industry, including membership and affiliation with a range of Australian and international industry and educational organizations.

Register your interest at:
marketing@zanchiimports.com
shortcourses@angliss.edu.au

For enquiries contact:
Elaine Bocchini – 0413 413 589
Pauline Dine – 0412 143 898

Venue in Melbourne: William Angliss Institute
555 La Trobe Street
Melbourne 3000 VIC

Venue in Sydney: William Angliss Industry Training Centre
Ground Floor, 26-32 Waterloo Street
Surry Hills NSW 2010

Organized and managed by:

XperienceItaly
living for cooking



Unit 2, 26 Keon Parade THOMASTOWN 3074 VIC