



## THE REGISTER OF PIZZA MAKERS OF "TRUE NEAPOLITAN PIZZA" ( Albo Pizzaioli di "Vera Pizza Napoletana" )

The Register of Pizza makers of the True Neapolitan Pizza, founded by the Statute of the Association Verace Pizza Napoletana, aims to professionalize, both in Italy and abroad, the category of Pizza makers, in order to ensure not only the quality of the production process or the products used but also of the quality of the pizzeria staff .

The Register was created to protect the image of Pizza makers that are working professionally in Italy and abroad and, consequently, to protect the true Neapolitan pizza.

The registration in the Pizza Makers Register is free of charge. The AVPN can require from those, who belong to the Register to pay an annual amount for the purchase of goods and services put in their disposal, on request and/or accepted at the registration.

In the first phase of the implementation, every Pizzeria-member of the AVPN that was paying regularly the membership fee may indicate the identity of a pizza maker (attaching a picture). Any other Pizza maker of the same pizzeria can enroll in the Register by submitting his curriculum vitae that will be verified.

Subsequently, starting from January 2012, any Pizza maker that has passed the qualification examination/test of the AVPN and satisfies the requirements for enrolment in different categories of the Register of the AVPN may apply for the registration.

The Register is valid internationally, with the acceptance of applications from Pizza makers that want to join it from abroad.

In the countries where the Association is represented by its delegations, the exam sessions will be organized by the Joint Committee.

The enrolment of a Pizza maker in the Register does not allow him to use the brand "Vera Pizza Napoletana" but it certifies by a "membership card" the professional capacity of the Pizza maker.

The Register will be promoted through the network of the AVPN and through the web site of the Association in a section where the professional resumes of the members will be displayed, as well as through newsletters and publications of the Association.



## REGULATION

According to the founding principles of the True Neapolitan Pizza Association, and the principles of the Regulations (Il Disciplinare) of the True Neapolitan Pizza and gathering the professional experiences of members, the following qualifications were defined:

## QUALIFICATIONS

### a) Oven Operator (Addetto al Forno) / Pizza maker assistant (Aiuto Pizzaiolo)

May apply for the membership in this section those:

- who have been working continuously for at least two years in a row, to support activities and to simplify the work of the main Pizza maker – namely: preparation of condiments, management and cleaning of the workbench, cooking the pizza and oven management - at pizzerias in Italy and/or abroad. This experience must be attested by a letter of recommendation from the employer and confirmed by passing an exam in the presence of the True Neapolitan Pizza Association Committee with a score of at least 75 points out of 100 points;
- who have been working/worked continuously for at least one year at pizzerias in Italy and/or abroad, have attended the “Vera Pizza Napoletana” training course and passed an examination in the presence of the Committee of the True Neapolitan Pizza Association with a score of at least 75 points out of 100 points.

### b) True Pizza Maker (Pizzaiolo Verace)

May apply for membership in this section those, who have been working continuously for at least three years in a row at pizzerias in Italy and/or abroad. This experience must be attested by a letter of recommendation from the employer and confirmed by passing an exam in front of the Committee of the True Neapolitan Pizza Association with a score of at least 75 points out of 100 points.

### c) Instructor Pizza Maker (Pizzaiolo Istruttore)

May apply for membership in this section, the True pizza maker (Pizzaiolo Verace) with a vocation for teaching and who have delivered at least 20 training sessions on behalf of the AVPN or have passed a qualifying examination for the training ability in the presence of an ad hoc Committee of the AVPN.

## HONORARY STATUSES

The AVPN can attribute the honorary status of **Senior Pizza Maker (Pizzaiolo Verace Senior)** to those who have been working/ worked continuously for at least 10 years at pizzerias in Italy and/or abroad. That work must be certified by a reference letter from the employer where he is actually working or have worked and confirmed by the exam with a score of at least 75 points out of 100 points.

The honorary status of Senior Pizza maker can also be attributed for the particular merits.

The AVPN can attribute the honorary status of **Master Pizza Maker (Pizzaiolo Maestro)** to those who have been distinguished in spreading and promotion of the tradition of the “true Neapolitan pizza” in Italy and abroad and in transferring of own skills to new generations.

These honors will be indicated in a special section of the Register.

In the case that the Pizza maker is not able to prove by any document his/her professional experience, he/she must pass an examination in the presence of the ad hoc Committee of the True Neapolitan Pizza Association.



## REQUIREMENTS FOR THE REGISTRATION

- a) Up to December 2011 only those Pizza makers who belong to the Member pizzerias/restaurants of the AVPN can apply for the registration.
- b) Starting from January 2012 every Pizza maker who will make an application may be registered. To be enrolled in the Register it is required to:
  - 1) demonstrate the characteristics of one of the qualifications listed above by documents (salary or letter of the owner of the pizzeria in which it is indicated the payment for the work or an employment card).
  - 2) pass the Test for the enrolment in the Register and reach the score of at least 75 points out of 100 points.

### THE TEST

The exams will be established each year on the basis of requests received by the True Neapolitan Pizza Association by fax, by email or by post.

The test consists of a theoretical part, a practical test and an interview verified by a Commission formed by the True Neapolitan Pizza Association.

The Association provides educational materials on which the exam is based.

### OBLIGATIONS OF MEMBERS

The Members of the Pizza makers Register of the True Neapolitan Pizza undertake to:

- a) prepare and serve the true Neapolitan pizza, according to tradition, adhering strictly to the rules of the Regulations (Il Disciplinare) of the AVPN including the production process and ingredients;
- b) use and make use where possible proper ingredients like: 00 flour, San Marzano peeled tomatoes or peeled Italian tomatoes, fior di latte, mozzarella STG or buffalo mozzarella DOP, fresh basil, salt and fresh yeast. Only fresh, natural and untreated and/or genetically unmodified ingredients are accepted;
- c) adopt the proper technique: handmade dough or dough made by mixer, proper workbench, oven temperature (about 450°C/900°F), manipulation according to the Neapolitan technique;
- d) promote the Regulations (Il Disciplinare) of the true Neapolitan pizza.

### OBLIGATIONS OF THE ASSOCIATION

The Association undertakes to:

- a) promote and advertise the Register of Pizza makers of true Neapolitan pizza and its activities by events, conferences, fairs and every initiative that may contribute to the achievement of the goals of the Association and the professionalism of its members;
- b) ensure the compliance of the Pizza makers enrolled in the Register as well as compliance of the Member pizzerias/restaurants with the Regulations by organizing seminars, courses of training and/or updating;
- c) provide technical assistance to facilitate adherence to the Regulations;
- d) inform the Members about the work and initiatives of the Association.

The Association also undertakes to recognize a privileged right for participation at the events organized by the Association including the conventions in the world, as well as providing information about the agreements with partner companies.

### REGISTRATION

The Registration is free of charge. Each member will receive a membership card with his personal qualification;

#### Required documents:

- 1) the Registration form filled in (please specify the size of the jacket and attach a photo).
- 2) the documentation that entitles with the necessary qualification;
- 3) a copy of the Registration form sent by fax or email.

Info:

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