



The Pizza Consulting Experts!

Our Services

5 Day Pizza Class

We offer several types of training at our school. Our first class is a five day course. This is a hands on professional course that we teach weekly. This is for people who want to learn how to make pizza and master the skills involved with it. It is a very comprehensive course with hands on training.

Our students learn all the fundamentals of dough making daily. We have comprehensive work books that allow the student to grasp the basics, and truly learn how to make great products! These fundamental are explained and demonstrated every day. The student makes the dough from our standard recipe from start to finish each day. The student roles the dough, ensures the quality of the dough, and understands all the principles regarding making **perfect dough**.

The student also is taught how to open the dough and make various sizes of pizza. The student will work at opening and stretching dough every day, as well as making breads. The training is **one on one** with a **master trainer** who ensures the student is doing a good job, while building confidence and ability by repetitive training.

The student also learns how to **operate a wood fired oven** and practices these **skills daily**. All the basic fundamentals are explained and the student cooks dozens of pies every day. We also **cover sauce making and pizza toppings as part of the 5 day training course**.

This is a very intense training program provided in a real restaurant atmosphere. The students leave with complete knowledge of how to make dough, sauce and incredible pizza skills. The student understands all the basic principles regarding it and has a lot of fun learning.

If you need to learn the art of pizza we train all our students in a professional manner and guarantee they will be able to produce perfect pizzas upon graduation. The atmosphere is fun and very educational. If

you want to learn the secrets and techniques of making incredible pizza this class is for you. Our programs consist of verbal, written and hands on one on one training in a live restaurant environments. We make sure that the student learns each step thoroughly and can apply what he has learned with ease and confidence. Our goal is a confident trained student who can apply what he has learned!

Students receive a beautiful certificate upon graduation. We also provide chef jackets, hats and two meals daily!

Sincerely,

Scot Cosentino, Founder.

Email: gfcot@aol.com

Phone: (718) 987- 2422

Website: www.goodfellas.com