



- You choose to get the right knowledge but wish to stay with us and teach on behalf of the Elia's Pizza school: in this case your course will cost much less: £ 600 and, you remain affiliated with us, then we will immediately send you students once you have completed our course. You will get a royalty of £ 750 for every student taught on our behalf. Furthermore you will receive a life time benefit of assistance by the master Elia Tavernese.
- However, if for any reason you do not wish to work on our behalf, you can use all you have learned on our course to teach students on your own and keep all their course fees: With this choice, you will be unable to trade in our name, neither will we send you any students or provide you with any consultancy by Elia once you have completed your course. The cost to become a pizza maker instructor, in this case is £2300.

But let me delve a little deeper into this instructor's course: Let me just state that; because you are a very experienced pizza chef, the lessons will mostly be in theoretical knowledge bringing your attention to the psychology of the teaching technique. You will learn amongst other things:

- The theoretical part of the eBook written by Elia Tavernese, The Pizza Maker's Handbook and, if required, even the latest writing in the field by the specialists about flour, yeast salt and water, and also the in depth study of the fermentation and maturation process. A practical and theoretical knowledge of the mother yeast sour dough will also be taught to you.
- Various kinds of dough described in the above eBook will be shown such as: the lardy (or margarine dough), the Polish dough, the bier dough, the chocolate dough (for original dessert pizzas).
- How to make students learn more and faster: nowadays many teach, however, to teach the student to become a professional in the field, good skills of the instructor pizza maker are not enough: we, at the Elia's

Pizza School, do train-the-trainer teaching. You will learn how to use and apply certain principles of NLP (1) to help your students to get the required knowledge the easy way.

- Elia Tavernese will even uncover his method, consisting in making the students learn the theoretical rule, starting from practical examples. This way the students will learn, without even realising, rules of chemistry of the dough and complicated processes the simplest way, aiding the memory to retain processes even if the student has some slight learning difficulty.
- In other words, you will be able to ensure each student becomes an operational pizza maker...even in cases where students are a little slower in grasping various methods. You will impress your students with your ability, so you will be proud of having been able to furnish good skills to the students that come to you in order to begin a new career. Of course, before subscribing, we will ask you to attend an interview in order to ensure that your professionalism is suitable for this course. In addition to this, please note that a contractual agreement must be signed to ensure we are both covered by the duties and rights once a decision has been made for your choice of course.

(1) The NLP, Neuro- Linguistic Programming, created by Richard Bandler, is an approach to the inner psychology of the human being, permitting him a personal development. One of its sections relates to the coaching technique or how to teach people to learn better. However do not worry: always striving to make things simpler and simpler in order to be understood by every culture, you will learn the above NLP principles by practical examples...but never by theoretical or boring concepts.