

LE 5 STAGIONI PRESENTS

THE CONSTANT AND TALENT

Technique, ingredients, and identity in contemporary leavened products.

A series of seminars dedicated to pizza as a contemporary expression, capable of combining technique, culture, and vision. Through a journey that starts from the fundamentals of the process — dough, fermentation, and method — and extends to international influences, the seminars explore how Italian tradition can evolve by engaging with different gastronomic identities. An opportunity to deepen knowledge, exchange ideas, and develop a conscious approach, balancing authenticity and innovation.

TUESDAY, APRIL 14

- 11:45 AM **Pizza, territory, and supply chains: choosing, enhancing, and communicating**
By **PETRA ANTOLINI**
- 1:00 PM **Dough customization, balance, and aromatic bouquet**
By **FEDERICA MIGNACCA**
- 2:30 PM **Neapolitan tradition and format scalability: the case of 400 Gradi in Australia**
By **JHONNY DI FRANCESCO**

WEDNESDAY, APRIL 15

- 11:45 AM **From milling to dough: how performance is created**
By **MIRKO CICCÒ**
- 1:00 PM **Plated leavened products. Enhancing leavened products in a sweet key within pizzeria dessert offerings**
By **RAFFAELE PIZZO FERRO** and **ANDREA STRABBA TAMAGNINI**
- 2:30 PM **Pizza as a global language: tradition, technique, and cultural contamination**
By **ANGELO BERTINI**

THURSDAY, APRIL 16

- 12:30 PM **Pre-baking and method: efficiency and versatility in contemporary pizza**
By **GIANFRANCO ZANFARDINO**
- 2:00 PM **International style and taste. How pizza is evolving in Brazil: emerging trends**
By **MARIO TACCONI**

LA COSTANTE DEL TUO TALENTO

