



Città di Legnano

RELÈ



MULTILINGUAL ORIENTATION TOOLS

guide to understanding
high school courses



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LOMBARDIA

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Città di Legnano



English

The Centro di Formazione Professionale offers students a curriculum based on technical and workshop experience.

In vocational training courses, students will focus on work-related technical subjects. These courses include many hours of practical activities in workshops and internships in real work places. Vocational training provides knowledge and skills to enter the workforce.

The student who chooses this type of school must be oriented and prepared for entering the force work and be motivated and passionate about their target profession.

CLASSROOM STUDY ACTIVITIES

At the vocational training centre, basic subjects (mathematics, Italian, English...) are handled in a more practical way. All students have a Tablet at their disposal.

INTERNSHIP ACTIVITIES

The internship is an integral part of the training course. It takes place in a company and it is a practical experience aimed at learning the target profession.

ITALIAN AND COMMUNICATION, ENGLISH, HISTORY, MATHEMATICS AND SCIENCE, INFORMATION TECHNOLOGY, ORIENTATION, P.E., ETHICS, FOOD SCIENCE

First year	990 hours of which 380 of technical-professional laboratory
Second year	990 hours of which 218 of technical-professional laboratory and 425 of internship in the company
Third year	990 hours of which 145 of technical-professional laboratory and 495 of internship in the company
Fourth year	1015 hours of which 180 of technical-professional laboratory and 486 of internship in the company



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RISTORAZIONE CUCINA



At the end of the course the student will have skills and experience necessary

- to carry out all kinds of culinary preparations;
- to know and handle the entire production process in the catering industry and the laws and regulations specific to the sector.

WORK POSSIBILITIES

The kitchen assistant will be able to work in all the companies of the catering sector (restaurants, canteens, self-service) and in large-scale distribution (gastronomy departments).

TECHNICAL AND VOCATIONAL SUBJECTS

- Food science
- Safety and hygiene
- Practical workshops
(cooking, making fresh pasta and plate dessert, butchery)

3 YEARS OF STUDY

3 YEARS › PROFESSIONAL QUALIFICATION

FOURTH YEAR › TECHNICAL DIPLOMA



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RISTORAZIONE SALA BAR



At the end of the course the student will have the skills and experience necessary

- to perform, individually and/or in team the serving and selling of food and beverages;
- to carry out different types of Front of house service (from restaurants to grand hotels) and the main bar preparations.

WORK POSSIBILITIES

The graduated student will be able to work in catering companies, traditional restaurants, gourmet restaurants, banquet restaurants, hotel restaurants and grand hotels, etc. and in public sales establishments (bars, pubs, wine bars).

TECHNICAL AND VOCATIONAL SUBJECTS

- Food science
- Safety and hygiene
- Practical workshops (bar, kitchen and pastry)

3 YEARS OF STUDY

3 YEARS › PROFESSIONAL QUALIFICATION

FOURTH YEAR › TECHNICAL DIPLOM



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RISTORAZIONE PANIFICAZIONE E PASTICCERIA



At the end of the course the student will have the skills and experience necessary

- to make all types of bakery and pastry products, through the use of appropriate techniques;
- to know and handle current hygiene and safety regulations.

WORK POSSIBILITIES

At the end of the course, graduates will be able to find employment in artisan and industrial companies in the bakery and confectionery sector and in the large-scale retail trade.

TECHNICAL AND VOCATIONAL SUBJECTS

- Food science
- Safety and hygiene
- Practical workshops (bakery, pastry, bar, gastronomy and packaging)

3 YEARS OF STUDY

3 YEARS › PROFESSIONAL QUALIFICATION

FOURTH YEAR › TECHNICAL DIPLOM



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PASTICCERE PERSONALIZZATI



CUSTOMISED COURSE FOR STUDENTS WITH DISABILITIES (PASTRY AND BAKERY)

The course is aimed at young people who have finished secondary school (third grade) with official documentation certifying their disability. The entire staff is committed to enhancing and developing the autonomy and skills of each individual student in order to foster real social and work integration. At the end of the course, the student will be able to carry out any type of culinary preparation in relation to the skills and competences acquired.

LEARNING PROGRAMME

The course is based on individualised learning. The course's educational goals are linked to a life project shared with the student, the family and the local social services. The student will be part of a small group. Class groups consist of a maximum of 14 students in years 1 and 2, and 16 in year 3. This teaching approach makes it possible for the student to achieve educational success and the qualification of the relevant professional profile.

The course lasts three years. Learning goals are customised and individualised through the PEI (Individualised Educational Plan: this is the document that sets out the goals and activities that will be carried out during the school year)

FUTURE CAREER OPPORTUNITIES

The baker will be able to work in artisan and industrial companies in the relevant sector and in large-scale distribution (gastronomy, bakery and pastry departments). Once the three-year qualification has been obtained, it is possible to access an additional year (at the end of the 3rd year) aimed at finding a social and professional context suited to the characteristics of the individual student.