



Città di Legnano

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# MULTILINGUAL ORIENTATION TOOLS

guide to understanding  
high school courses



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LOMBARDIA

## IAL COMO

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



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## CUOCO PERSONALIZZATI



### CUSTOMISED COURSE FOR STUDENTS WITH DISABILITIES (CHEF'S ASSISTANT)

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 assistant chef will be able to work in any type of company in the catering field (restaurants, canteens, self-service) and in supermarkets (gastronomy departments). Once the three-year qualification has been obtained, it is possible to enter an additional year, aimed at identifying a social and professional context suited to the characteristics of the individual student.