



Città di Legnano

RELÈ



# STRUMENTI PLURILINGUE PER L'ORIENTAMENTO

guida alla comprensione  
degli indirizzi scolastici superiori



## IAL COMO

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*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 of 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.

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

#### 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.

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

# 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