





# STRUMENTI PLURILINGUE PER L'ORIENTAMENTO

guida alla comprensione degli indirizzi scolastici superiori





# IAL CREMONA

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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 theforce work and be motivated and passionate about their target profession.

CLASSROOM STUDY ACTIVITIES	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.	
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.		
	First year	990 hours of which 380 of technical-professional laboratory
ITALIAN AND COMMUNICATION, ENGLISH, HISTORY, MATHEMATICS AND SCIENCE, INFORMATION TECHNOLOGY, ORIENTATION, P.E., ETHICS, FOOD SCIENCE	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









English

# 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









English

# **MECCANICA**



"MOTOR VEHICLE REPAIR OPERATOR"

Maintenance and repair of mechanical and electromechanical items and systems.

## **COURSE FINAL GOALS**

The course trains professionals capable of repairing mechanical and mechatronic items and systems of thermal, hybrid and electrically powered vehicles.

#### **FUTURE CAREER OPPORTUNITIES**

At the end of the course students will be able to work in the maintenance and repair departments of car dealerships and car repair shops.

Once the three-year qualification has been obtained, it is possible to enroll in a following fourth year of school, obtaining the certificate of Specialist Professional Diploma



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