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Savigliano

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The VET centre activities:

Initial vocational training for young people in compulsory education
High continuing vocational training for high school graduates and specialists
Continuing vocational training and retraining for adults
Vocational training for apprenticeships
Vocational training for users in difficult or socially disadvantaged situations
E-learning
Employment and orientation services
Tutoring

Initial vocational training courses:

Food production operator - Enhancement of territorial products and baked goods Food service operator - Room set-up - serving food and beverages

Vocational Technical Diploma Courses:

Food production technician - Processing and production of pastry, pasta and baked goods Restaurant and bar services specialist

Continuing vocational education courses:

Elements of baking, pastry and pizza making

Catering - Basic cooking techniques

Catering - Advanced cooking techniques

Catering - Elements of wine tasting and food pairing

Catering - Pastry techniques

Pizzeria elements

Fruit and vegetable processing techniques - Jams and preserves

Techniques of domestic hydro-alcoholic processing

HACCP and workplace safety - Cooking

Elements of honey use and processing Italian language L2 Elementary level A2 Upgrade IT skills - Microsoft Excel and Word

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Elenco corsi [3]

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Links

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