

## L'IPSAAR "Carlo Ubertini"

The professional state school for tourism and restaurant services "C. Ubertini" is a school which prepares futures operators in the tourism and restaurant reality in constant evolution, which offers interesting professional work opportunities

### HISTORY

The institute was created in the school year 1997/8 following the separation from G. Colombatto in Turin. In the school year 1999/2000 it became the building associated with the "C. Ubertini" Agrarian Institute in Caluso.

The creation of a hotel school in the Chivasso area became necessary owing to the great demand of the families finalized in obtaining an autonomous school premises outside the Turin area, closely linked to the territory and to create a valid alternative, a hotel catering school in a context still mainly agricultural-industrial.

The food and wine proposals in the Canavese area can be considered of absolute value for the cultural heritage of Piedmont, and the Institute has succeeded in this decade of activity in representing cases of innovation through the proposal of recipes linked to the respect of the tradition and the valorization of typical products of the area.

At the moment the Institute has 390 students divided into 3 first classes , 3 second classes, 3 third classes representing two professional study choices (cooks and waiters), 3 fourth classes with a technical programme with restaurant services and two fifth classes.

The building in Via Ajma Chivasso hosts a kitchen laboratory with modern equipment, with a washing area, a pastry laboratory, a spacious restaurant lounge and a corresponding office, an American bar, a food reception and storage area, a front office and an entrance and a computer laboratory.

The school promotes and participates with its students in different cultural initiatives also in collaboration with local organizations on the territory and inside the school itself, and participates in national and regional food and wine and touristic competitions and for several years has been a member of AEHT, the European Association of Hotel Catering Schools.

### COURSES AND SCHOOL PROGRAMMES

PROFILE. Upon completion of food and wine and hotel hospitality services the students will work in all the companies where hot or cold dishes are required, the reception and assistance of customers during meals in addition to lounge bar service. The different choices for this diploma such as food and wine, lounge and sales services and the reception of tourists will offer students specific capacities directly applied to working contexts which require good cultural ability together with technical practice. The diploma will allow access to university as well as the possibility to participate in public competitions and to manage one's own business.

THE STUDY PROGRAMME IS STRUCTURED IN THREE PERIODS:

The first two year period, 1st and 2<sup>nd</sup> year

The second two year period, 3<sup>rd</sup> and 4<sup>th</sup> year

The third one year period, 5<sup>th</sup> year

THE FIRST TWO YEAR PERIOD is finalized in attaining the knowledge and relative skills in the core subjects of compulsory education. The subjects related to this particular school are based on laboratory methodology to favour both the theory and practical skills in real work situations

THE SECOND TWO YEAR PERIOD allows a link between instruction programme and professional formation. The subjects take on a specific and more in–depth character. In this cycle of studies it's possible to attain at the end of the 3<sup>rd</sup> year the regional qualification diploma (optional) recognized at the national level for:

- Food and wine operator
- Lounge services and sales operator
- Tourist reception operator

FIFTH YEAR. The single year is finalized in the acquisition of an adequate professional competence in the sector, suitable both for direct insertion in the world of work and for the pursuit of university studies.

In these years the relationship between school and the world of work is intensified. In fact, besides traditional teaching the following activities are carried out:

- Lessons with experts who operate in the restaurant and alimentation sectors
- Intensive stages carried out in companies and organizations in the sector

• **FOOD AND WINE SERVICES AND HOTEL HOSPITALITY**

TIMETABLE		First 2 years		Second 2 years		Fifth year
		cl. 1	cl. 2	cl. 3	cl. 4	cl. 5
COMMON AREA	Subjects	hours per week				
	Italian Language and Literature	4	4	4	4	4
	English Language	3	3	3	3	3
	History	2	2	2	2	2
	Mathematics	4	4	3	3	3
	Law and Economy	2	2			
	Integrated Sciences: Sciences of the earth and Biology	2	2			
	Physical Education and Sports	2	2	2	2	2
	Catholic Religion or alternative activity	1	1	1	1	1
	Integrated Sciences: Physics	2				
	Integrated Sciences: Chemistry		2			
	Food Science	2	2			
	Food and Wine Services Laboratory: Kitchen Sector	2 (+ 2)	2 (+ 2)			
	Food and Wine Services Laboratory: Lounge and Sales Sector	2 (+ 2)	2 (+ 2)			
Tourist Accommodation Services Laboratory	2	2				
Second Foreign Language	2	2	3	3	3	
PROGRAMME AREA	Food and Wine Programme					
	Science and Culture of Food			4	3	3
	Administrative Law and Techniques of Accommodation			4	5	5
	Food and Wine Services Laboratory: Kitchen Sector			6	4	4
	Food and Wine Services Laboratory: Lounge and Sales Sector				2	2
	Lounge and Sales Services Programme					
	Science and Culture of Food			4	3	3
	Administrative Law and Techniques of Accommodation			4	5	5
	Food and Wine Services Laboratory: Kitchen Sector				2	2
	Food and Wine Services Laboratory: Lounge and Sales Sector			6	4	4
	Tourist Accommodation Programme					
	Science and Culture of Food			4	2	2
	Administrative Law and Techniques of Accommodation			4	6	6
	Communication Techniques				2	2
Tourist Accommodation Services Laboratory			6	4	4	
Total hours		32	32	32	32	32

## THE PROGRAMMES

**Food and wine** services, in the second two years and the fifth year, give greater weight to specific laboratories, and allow more in-depth knowledge in the sector, they promote the local, national and international traditions and identify new food and wine tendencies.

**Lounge and sales** services, in the second two years and the fifth year, give greater weight to specific laboratories, and allow more in-depth knowledge of the sector and to interpret the development of the food and wine chains to conform production and sales to market and customer requests, valorizing typical products.

**Tourist reception** services, in the second two years and the fifth year, give greater weight to specific laboratories, and allow more in-depth knowledge in the sector and to promote touristic hotel reception also through the design of touristic products which valorize the resources of the territory.

## LABORATORIES

The school building in Chivasso has modern and functional structures, a result of the Institute Council's choices and investments made in the last years. These structures consent the execution of different exercises which permit the application and direct in-depth study of the practical aspects of the topics in the curriculum, in harmony with that prescribed by the school regulations of professional institutes.

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### KITCHEN LABORATORY

This is the main area dedicated to the preparation of food.

It is furnished with the fundamental equipment such as that for cold production (thermal blast), or that for food preparation (mincer, slicers, cutter, scales, planetary mixer), or, especially those for cooking ( fryers, ovens and an efficient cooking block with many hobs).

We shouldn't forget all the utensils available to the students such as ladles, knives and pans.



## PASTRY LABORATORY

An area adjacent to the main kitchen, equipped with ovens, hobs and pasteurizer/batch freezer for ice cream.

The area is equipped with the most important pastry utensils such as molds of every shape, cake circles, various nozzles for cakes and rings for pies.



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## EXPERIMENTAL BAR

This is the area dedicated to the preparation of mixed drinks, cocktails.

The bar counter is modern and complete with all the equipment and material necessary for the art which distinguishes the professional figure of the barman.



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## RECEPTION LABORATORY

This is the area on the ground floor of the building which is equipped with 8 computers to carry out the indispensable exercises with informatics support which a student specialized in reception service has to repeat continuously during the course of the year.



## LOUNGE LABORATORY



The spacious room is surrounded by greenery and well-illuminated.

It is equipped with the typical furniture of a restaurant room with, for example, the *panadore*, service furniture or the *guéridon*, service trolleys.

The practical exercises find their coronation in the preparation and the care of the service according to various needs: banquets, buffets, receptions and so on.



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## FRONT OFFICE

The reception and welcome area of our institute is dedicated to the simulations which students carry out under the guidance of expert teachers of the Reception Services Laboratory.

The counter is equipped with all the work instruments typical of the hall of a hotel.



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## INFORMATICS LABORATORY

This is the area dedicated to the learning of essential computer skills.

The room, which is quite large, is equipped with 15 computers connected to internet with fast ADSL connection.

Servicing and renewal of both hardware and software is carried out continuously by the laboratory supervisor.

