

EUROPEAN MOBILITY TRAINING FOR TRAINERS IN ITALY

Incoming
CATALOGUE 2020



TRAINING FOR
TRAINERS IN ITALY
2020

TRAINING FOR TRAINERS IN ITALY

Scuola Centrale Formazione and **Itaca** under the activities carried out together in the management of the transnational mobility in Italy, promote a new educational activity aimed at trainers and teachers coming from all over Europe. The main objective is to promote a professional growth of the participants that will have the possibility to deepen different topics based on their specialization in an educational context similar to that of origin.

Some of the VET centers that already experienced the organization of transnational mobility in Italy decided to make available their schools, professionals and companies with which they cooperate to realize educational courses aimed at the professional updating of operators in the following sectors: **Catering, Automotive and Didactic Innovation (Robotics).**

The training courses will last 3 or 5 days (travel days excluded) and will include besides the educational program, a logistic package with all the necessary services.

Summary



AUTOMOTIVE

Fondazione Opera Monte Grappa
Piazza San Pietro, 931010 – Fonte Alto (TV)



DIDACTIC INNOVATION

Fondazione Luigi Clerici
Via Montecuccoli 44/220147 MILANO



CATERING

FOMAL - Fondazione Opera Madonna del Lavoro
Via Pasubio, 40100 - BOLOGNA



Hybrid cars and electric mobility evolution

Fondazione Opera Monte Grappa

Piazza San Pietro, 931010 – Fonte Alto (TV)

This course aims at developing secondary school teacher's knowledge on hybrid cars, electric mobility and diagnostic system. It will take place at Opera Monte Grappa VET centre through an experiential methodology, based on practical activities that will be carried out in the laboratory of the school completely dedicated to hybrid engine. The course foresees a visit to an important company in the sector.

General objectives: are focused on understanding how to intervene on electric cars, to control electrical components on hybrid system.

Target: specialized trainers

Participants number: max 15

Duration: 3 days

PROGRAM

DAY 1

- Welcome
- Presentation of the participants and of the training program.
- Sharing of the participants' experiences and expectations.
- Training sessions

ACTIVITY

MORNING

- Diagnostic techniques in the Automotive sector
- General outline of the Cei Standard 11-27

Lunch

AFTERNOON

- Access to OE data and diagnostic systems (Pass Thru)
- Safety of hybrid or electric vehicles (practical exercises)

Dinner

DAY 2

- ALL DAY LONG
- Visit to TEXA <http://www.texa.co.uk>

ACTIVITY

TEXA was formed in 1992 by its current CEO, Bruno Vianello. Today TEXA is a global leader in the design, development and production of multibrand diagnostic tools, exhaust gas analysers, air conditioning recharge stations and telediagnostic devices for cars, bikes, trucks, boats and farm machinery. TEXA has an extensive, worldwide distribution network and employs more than 700 people, 500 of whom are based in the company's head offices in Monastier di Treviso, where all TEXA products are designed, developed and made.

- The day at TEXA company foresees a guided visit and training sessions held by specialized employees of the company

DAY 3

- Training session
- Final evaluation of the course
- Visit of the VET Centre

ACTIVITY

MORNING

- Evolution of the electric and hybrid mobility

Lunch

AFTERNOON

During the final day of the training program, the participants can have a moment to think about the experience in order to understand what have been the best tools tested.

The participants will evaluate the experience. The certification will be delivered

Dinner



Didactic Innovation ABB EDUCATIONAL

Fondazione Luigi Clerici

Via Montecuccoli 44/220147 MILANO

ABB is a leading supplier of industrial robots and robot software, equipment and complete application solutions. ABB has created a robotics package for schools and universities designed to transfer the skills needed to work with robots to tomorrow's engineers and developed to demonstrate and teach programming concepts inspired by real-life examples. In the training trainers week of ABB educational, the participants have active learning to provide real-world, hands-on examples and interactive labs to boost engagement and student success. The use of robots in learning how to design and program complex systems generates curiosity and stimulates creativity and motivation. The educational intent of these technologies is to promote computational thinking, that is in the ability to solve problems applying the best possible strategies.

General objectives: save time developing training curriculum with the option to purchase ABB's course materials catered specifically for educational institutions; Receive instant access to the latest in automation software and robotic technologies

Target: Form Secondary school teachers to graduate programs teachers.

Participants number: max 15

Duration: 5 days

PROGRAM

DAY 1

- WELCOMING SESSION

ACTIVITY

- Introduction of the training trainers week in ABB
- Educational: Description of robots characteristics and accessories, software programming and installation mode (RobotStudio), robots movement and kinematics, safety principles.
- Sharing experiences and expectation with participants.
- Tour of Milan City

DAY 2

- Fundamental

ACTIVITY

- In the second day the group will be introduced to the principles of fundamental kinematics and to the definition, structure, functions, parameters and sequence of the programs, in particular through programming MoveL, MoveJ, MoveC, MoveAbsJ

DAY 3

- Instructions and tools

ACTIVITY

- Detailed descriptions of all rapid base instructions, including: ProcCall, Set, Reset, PulseDO, WaitDI, IF, FOR, WHILE, TEST.
- Detailed definition of I/O signal

DAY 4

- Creation and simulation

ACTIVITY

- Creation of wobj, tools and positions in graphic environment, including examples of creation of route and the simulation of a project.
- Detailed description of synchronization and cycle changes through rapid base instructions, followed by a cycle simulation. In addition, it is required to create a video and an exe file of the simulation.

DAY 5

- CLOSING DAY

ACTIVITY

- During the final day of the training trainers week, the participants can have a moment to think about the experience
- The participants will evaluate the experience
- The certification will be delivered



Didactic Innovation EDUCATIONAL ROBOTICS

Fondazione Luigi Clerici

Via Montecuccoli 44/220147 MILANO

Educational robotics regard the design, analysis, application and operation of robots. Educational robotics can be taught from elementary school to graduate programs. In the training trainers week of educational robotics, the learning of new skills is done playing, discovering, feeling and reasoning. The use of robots in learning how to design and program complex systems generates curiosity and stimulates creativity and motivation. Through robotics, it's possible to teach autonomy in dealing with problems and learning to plan strategies to solve them. The use of robots enhances the visual and spatial skills and allows to refine the ability to interact with non-human organisms. This training trainers week is the way to "discovering robotics" based on cooperation and aimed at programming your own robot.

General objectives: Enrichment of the professional profile of teachers involved, connecting the world of school with the world outside; Promotion of technology and robotics in schools as transversal components of the school curricula Knowledge, technical skills and competences concerning the use of technical tools

Target: elementary school teachers to graduate programs teachers

Participants number: max 15

Duration: 5 days

PROGRAM

DAY 1

- WELCOMING SESSION

ACTIVITY

- Introduction of the training trainers week in Educational robotics: the first algorithm, robots, defragmentation and commands.
- Sharing experiences and expectation with participants.
- Tour of Milan City

DAY 2

- mBOT

ACTIVITY

- In the second day the topic will be "mBot". It's a tool, a low cost, easy-to-run robot kit for kids to get hands-on experience about graphical programming, electronics, robotics. It is an all-in-one solution for robotics learning and designed for STEM education. The participants can practice in two programming tools: Arduino IDE and mBlock, a drag-and-drop programming tool based on Scratch 2.0

DAY 3

- SAM

ACTIVITY

- The participants can test the sam's steam kit.
- The sam's steam kit is the ultimate classroom solution to invent, create and be creative with steam, while learning about coding.

DAY 4

- EDO

ACTIVITY

- e.DO is a flexible, interactive open-source robot designed to stimulate creativity and participation inside and outside a classroom setting. The Industry 4.0-enabled robot is part of an open and modular ecosystem that helps educators deploy robotics to address a variety of interests and target groups as part of a modern and highly-relevant didactical path. The e.DO™ Experience Suite was created to facilitate a pragmatic approach to learning that spans multiple disciplines and age groups. In the classroom or at an event, e.DO can help deliver a hands-on experience that encourages participation, cooperation and inclusion among participants. e.DO also provides an unconventional and engaging learning journey and develops the ability to link disciplinary learning to the world at large

DAY 4

- CLOSING DAY

ACTIVITY

- During the final day of the training trainers week, the participants can have a moment to think about the experience in order to understand what is the best tool tested.
- The participants will evaluate the experience
- The certification will be delivered



COOKING LAB 1

EMILIANO-ROMAGNOLA TRADITIONAL CUISINE

FOMAL - Fondazione Opera Madonna del Lavoro

BOLOGNA

Bologna cooking lab is an Italian gastronomic exploration pathway, addressed to trainers coming from schools and VET centres working in catering sector, which desire to realize a training experience in one of the most important gourmet Italian capital. The training activities will be held by expert chef from the VET centre "Fomal" and by some famous chef of the territory. There will be masterclasses where the participants will have the possibility to interact directly with the chef during the preparations of the dishes, experimenting different techniques and using typical Italian and local products. Guided visits at main agri-food production companies will give the possibility to get closer to the handicraft/industrial production process of some Italian and local typical products.

General objectives: increasing the technical and professional skills of the participants; promoting and spread the knowledge of Italian cuisine culture; Increasing the knowledge about Italian training system and about the VET Centres organization in the catering field Favouring the exchange of good practises among the participants

Target: Teachers and trainers from catering schools and VET Centres

Participants number: max 15

Duration: 3 days

PROGRAM

DAY 1

- Welcome
- Introduction to the course
- Presentation of the training program
- Enogastronomic tour of the city center
- Masterclass "HANDMADE PASTA"

ACTIVITY

MORNING

- Presentation of the work program. Excursus on typical products of the Region Emilia-Romagna. Food and wine tour in the city center: walk through the commercial and gastronomic heart of the city with tastings and shopping opportunities.

Lunch at the Fomal Chef Academy, permanent catering school aimed at giving the students a specialized training through a Work Based Learning method.

AFTERNOON

- **MASTERCLASS HANDMADE PASTA:** The dough and the different types of fresh pasta (tagliatelle, tortelloni, tortellini, etc). During the course the origin of each dish will be illustrated and it will be combined with traditional sauces. The activity will be carried out at the laboratories of the school Fomal

DAY 2

- Visit at a artisan salami factory Villani
- Masterclass "HANDMADE BREAD"
- Dinner at the Osteria "Fioravanti"

ACTIVITY

MORNING

Visit to the artisan salami factory Villani, a historic Modenese company that has been active for over 130 years. Tour of the production spaces and of the Charcuterie Museum where visitors can discover the history and the production techniques of one of the most representative examples of regional gastronomy through a multi-sensory and multimedia itinerary. Light lunch

AFTERNOON

MASTERCLASS HANDMADE BREAD: Preparation of baked goods (tigelle, crescentine, piade and other types of traditional bread from the Emilia-Romagna area) with a focus on flour and dough

- techniques. Dinner at the Osteria Formativa Fioravanti, a project of the Fanin Social Cooperative created in collaboration with the school FOMAL. A place where students, supported by trainers/chefs and maitre, learn by working in the kitchen, dining room and bar.

DAY 3

- Visit to the Emilia-Romagna regional winehouse
- Guided visit of Bologna City

ACTIVITY

MORNING

Guided tour of the Emilia-Romagna Regional Wine Cellar, an association for the promotion and enhancement of the regional wine heritage that has more than 200 members including wine producers, balsamic vinegar and spirits. The wine shop is located inside the fortress of Dozza, one of the most characteristic medieval villages of the Tuscan-Romagna Apennines. Visit to the town of Dozza and light lunch.

AFTERNOON

Guided tour of medieval Bologna and its arcades, candidate for UNESCO World Heritage. Alternatively it will be possible to visit F.I.C.O. - Fabbrica Italiana Contadina, the world's largest theme park dedicated to food and the best made in Italy food productions.

Dinner



COOKING LAB 2

EMILIANO-ROMAGNOLA TRADITIONAL CUISINE/BAKERY

FOMAL - Fondazione Opera Madonna del Lavoro

BOLOGNA

The course represents an opportunity to learn about some of the culinary specialties of the Italian territory and the region of Emilia-Romagna, where the cooking tradition is a genuine art. Through an experiential methodology, based on laboratory activities, visits to production companies and tastings of typical products, the training course proposes.

General objectives: increasing the technical and professional skills of the participants; promoting and spread the knowledge of Italian cuisine culture; Increasing the knowledge about Italian training system and about the VET Centres organization in the catering field Favouring the exchange of good practises among the participants

Target: Teachers and trainers from catering schools and VET Centres

Participants number: max 15

Duration: 5 days

PROGRAM

DAY 1

- Welcome
- Introduction to the course
- Enogastronomic tour of the city center
- Lunch at the Fomal Chef Accademy
- Masterclass "HANDMADE PASTA"

ACTIVITY

MORNING

- Presentation of the work program. Excursus on typical products of the Region Emilia-Romagna. Food and wine tour in the city center: walk through the commercial and gastronomic heart of the city with tastings and shopping opportunities. Lunch at the Fomal Chef Academy, permanent catering school aimed at giving the students a specialized training through a Work Based Learning method.

AFTERNOON

- MASTERCLASS HANDMADE PASTA: The dough and the different types of fresh pasta (tagliatelle, tortelloni, tortellini, etc). During the course the origin of each dish will be illustrated and it will be combined with traditional sauses. The activity will be carried out at the laboratories of the school Fomal. Dinner at school with the preparations realized during the workshop.

DAY 2

- Visit at a artisan salami factory Villani
- Masterclass "HANDMADE BREAD"
- Dinner at the Osteria "Fioravanti"

ACTIVITY

MORNING

Visit to the artisan salami factory Villani, a historic Modenese company that has been active for over 130 years. Tour of the production spaces and of the Charcuterie Museum where visitors can discover the history and the production techniques of one of the most representative examples of regional gastronomy through a multi-sensory and multimedia itinerary. Light lunch

AFTERNOON

- MASTERCLASS HANDMADE BREAD: Preparation of baked goods (tigelle, crescentine, piade and other types of traditional bread from the Emilia-Romagna area) with a focus on flour and dough
- techniques. Dinner at the Osteria Formativa Fioravanti, a project of the Fanin Social Cooperative created in collaboration with the school FOMAL. A place where students, supported by trainers/chefs and maitre, learn by working in the kitchen, dining room and bar.

DAY 3

- Visit to the Carpigiani Gelato Museum
- Visit to the Majani Chocolate Laboratory

ACTIVITY

MORNING

- Visit to the Carpigiani Gelato Museum, a unique museum entirely dedicated to the history of ice-cream. During the demonstration lesson, participants will learn the differences between the various types of ice-cream, turning fresh fruit into a craft sorbet and tasting the prepared ice-cream. A certificate of participation will be issued at the end of the activity.

Lunch

AFTERNOON

- Visit to the Majani Chocolate Laboratory. Majani is one of the oldest chocolate production and processing companies, famous for its many varieties of high quality products, including the "FIAT cremino" created for the launch of the Italian car manufacturer. After visiting the processing areas, participants will attend a chocolate workshop.

Dinner

DAY 4

- Visit to a local winery
- Visit to the Emilia-Romagna regional winehouse

ACTIVITY

MORNING

- Visit to a local winery where participants can see the productive spaces and have a wine tasting.

Lunch

AFTERNOON

- Guided tour of the Emilia-Romagna Regional Wine Cellar, an association for the promotion and enhancement of the regional wine heritage that has more than 200 members including wine producers, balsamic vinegar and spirits. The wine shop is located inside the fortress of Dozza, one of the most characteristic medieval villages of the Tuscan-Romagna Apennines

Dinner

DAY 5

- Guided visit to F.I.C.O. – Fabbrica Italiana Contadina
- Masterclass “PASTRY AND DECORATION”
- Dinner at the training restaurant Brigata del Pratello

ACTIVITY

MORNING

- Guided visit to F.I.C.O. – Fabbrica Italiana Contadina – which is the world's largest theme park dedicated to food and the best made in Italy food productions.

Free Lunch

AFTERNOON

- Brief introduction on confectionery manufacturing processes based on the Italian food culture, practical activities to test the fundamentals of professional Italian pastry and cake decorating techniques. The activity will be held at the school Fomal. Dinner at the training restaurant Brigata del Pratello. The restaurant Brigata del Pratello is an innovative project realized by Fomal, in collaboration with the Ministry of Justice, aimed at training and placing in the catering sector young detainees at the Juvenile Justice Institute of Bologna. It is the only restaurant in Europe located inside a Juvenile Institute.



Promote the personal regeneration of young prisoners

<https://www.brigatadelpratello.it/home/osteria/>





COOKING LAB 3

ITALIAN CONFECTIONERY AND PASTRY TRADITION

FOMAL - Fondazione Opera Madonna del Lavoro

BOLOGNA

Italy is a country rich in artisan confectionery products which, together with ice cream, are known throughout the world. Developed over time by popular tradition, there are thousands of Italian dessert recipes and they vary from region to region. The training course offers a rich variety of practical activities accompanied by visits to companies that represent excellence in the national confectionery scene:

- Masterclass on pastry and decoration techniques held by chefs who teach at the VET center Fomal and by famous Italian pastry chefs; Visits to two of the most famous Italian companies known throughout the world for confectionery production; thematic tours to discover the historical and gastronomic heritage of the city of Bologna; practical experiences of Work Based Learning at the Fomal Chef Academy, the Osteria Formativa Fioravanti, managed by Fomal teachers and students, and the restaurant Brigata del Pratello at the Bologna Juvenile Justice Institute.

General objectives: increasing the technical and professional skills of the participants; promoting and spread the knowledge of Italian cuisine culture;

Target: Teachers and trainers from catering schools and VET Centres

Participants number: max 15

Duration: 3 days

PROGRAM

DAY 1

- Welcome
- Introduction to the course
- Enogastronomic tour of the city center
- Masterclass "CONFECTIONERY AND CAKE DECORATION"

ACTIVITY

MORNING

- Presentation of the work program. Excursus on typical products of the Region Emilia-Romagna. Food and wine tour in the city center: walk through the commercial and gastronomic heart of the city with tastings and shopping opportunities.

Lunch at the Fomal Chef Academy, permanent catering school aimed at giving the students a specialized training through a Work Based Learning method.

AFTERNOON

- Masterclass "CONFECTIONERY AND CAKE DECORATION" Brief introduction to the processes of confectionery based on Italian food culture, practical activities to learn and experiment the fundamentals of professional Italian pastry, cake decorating techniques. The activity will be carried out in the laboratories of the VET center Fomal.

Dinner

DAY 2

- Visit to the Carpigiani Gelato Museum
- Visit to the Majani Chocolate Laboratory

ACTIVITY

MORNING

- Visit to the Carpigiani Gelato Museum, a unique museum entirely dedicated to the history of ice-cream. During the demonstration lesson, participants will learn the differences between the various types of ice-cream, turning fresh fruit into a craft sorbet and tasting the prepared ice-cream. A certificate of participation will be issued at the end of the activity.

Lunch

AFTERNOON

- Visit to the Majani Chocolate Laboratory. Majani is one of the oldest chocolate production and processing companies, famous for its many varieties of high quality products, including the "FIAT cremino" created for the launch of the Italian car manufacturer. After visiting the processing areas, participants will attend a chocolate workshop.

Dinner

DAY 3

- Show cooking
- Guided visit at F.I.C.O. Fabbrica Italiana Contadina

ACTIVITY

MORNING

- Show cooking at the laboratory of a famous Italian master pastry chef

AFTERNOON

- Guided visit to F.I.C.O. – Fabbrica Italiana Contadina – which is the world's largest theme park dedicated to food and the best made in Italy food productions.

Dinner

