



The Hotel and Catering School of Cefalù





Name of the school: IIS MANDRALISCA

Our school takes its name from the Baron Henry Pirajno of Mandralisca, an archaeologist, art collector and politician who left all his property to the foundation to build the High School for Classical studies.

School Curriculum

IIS Mandralisca has two courses of studies: Classical and Vocational

The Hotel and Catering School lasts 5 years. The subjects we study during the first two years are the same, they include: History, Citizenship, Economics, Biology, Chemistry, Nutrition Science, Mathematics, German or French, Cooking Laboratory, Restaurant Service, Receptionist.

At the end of the second year the student choose among the 3 courses:

COOKING, RESTAURANT SERVICE and TOURIST SERVICE.

The school organizes training and professional courses in the afternoon such as: Pastry Chef, Barman/Barmaid and HACCP.

During the 3rd, 4th and 5th year, the students attend working stages or internships in the hotels and restaurants of Cefalù or in the nearby areas.

The students practice in different jobs such as: waiter/waitress, waiter assistant, commis chef and receptionists.

At the end of the school the students acquire competences and skills in a specific sector that will be necessary for their future career.



Cookery Course



The aim of this course is to create the future CHEFS and let students obtain the skills for their working career as **ENOGASTRONOMERS CHEFS, COMMIS CHEFS.**

The vocational subjects of this course include laboratory activities, pastry laboratory and restaurant service.

The school has got 2 kitchen laboratories with heavy equipments and utensils: the pastry laboratory where we prepare cakes and sweets and the restaurant hall where we simulate a real dining environment.

During these lessons we work in the kitchen laboratory where we must wear a uniform that includes: a hat, a double breasted jacket, an apron, white and black checked trousers and no slip shoes.

The teacher, who is the head chef, shows us how to prepare a dish starting from the ingredients. Firstly we prepare the basic ingredients of the recipe, for example: we wash and chop the vegetables, we peel the potatoes or tomatoes, we bone the meat and the fish.

Secondly the teacher cooks the ingredients, he combines them and he garnishes the dish; after that we try to make the dish by ourselves.

Cookery Course



Cookery Course



Receptionist Course

At the end of this course the students learn how to become **RECEPTIONISTS** or **TOUR OPERATORS**.

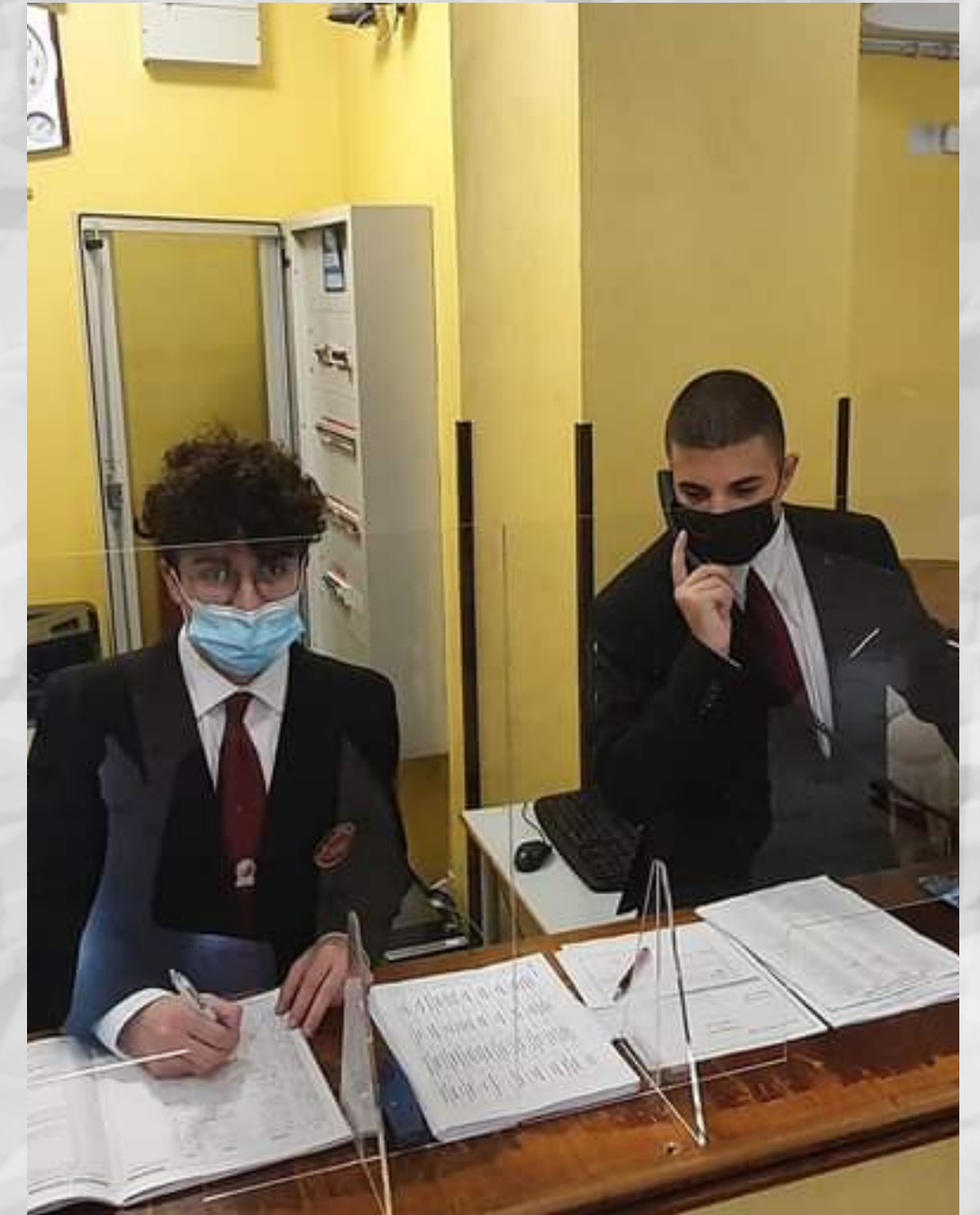
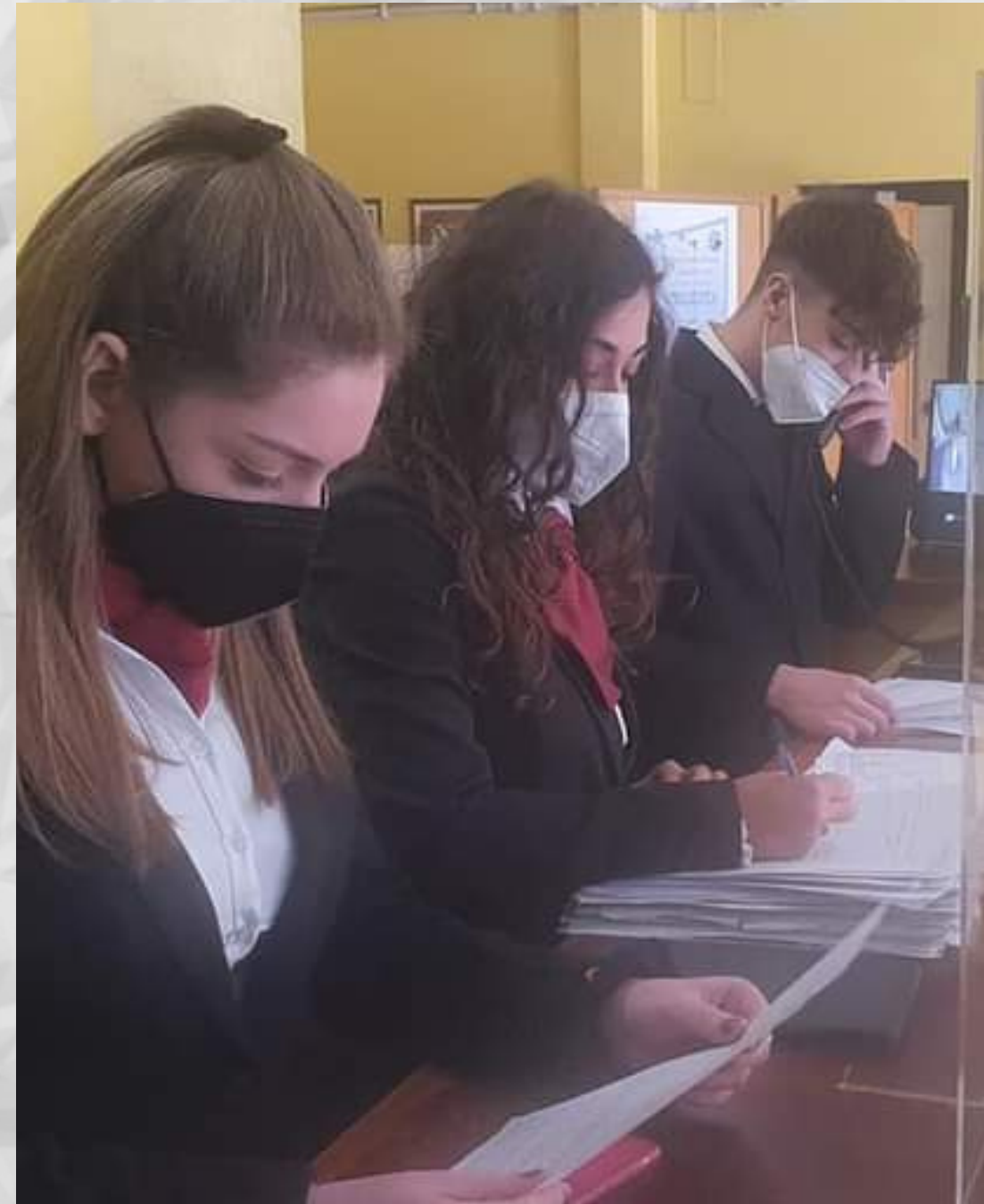
The vocational subjects of this course include Reception Activities: Welcoming Guests, Booking and Hotel Managing (6h a week) ,Trade and Finance (4h a week).

During the training activities the students work in the computer science laboratory where they learn how to manage a hotel: booking rooms, check-in, check-out, management of hotel services: meals, spa, swimming pool and other facilities. They also deal with customers complains and requests and try to solve them.

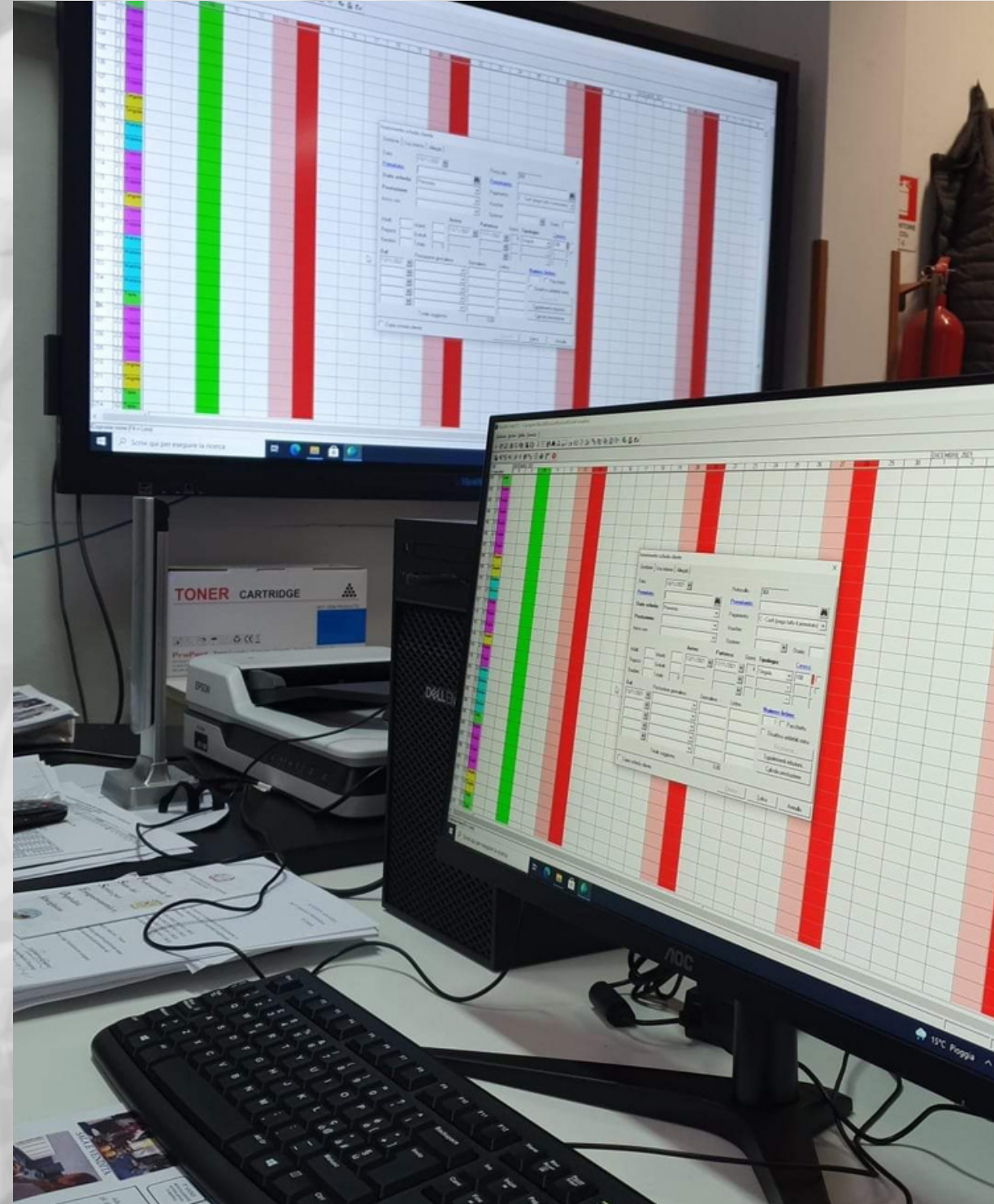
The students also work at the reception of the school at the entrance hall.

Here they simulate real situations: they welcome guests, answer the phone, take notes and give information about the town, transports, restaurants and places to visit.

Receptionist Course



Receptionist Course



Restaurant Service Course

The aim of this course is to train students to become
WAITER/WAITRESS, STATION WAITER, MAITRE.

The training activities are carried out in the restaurant hall of the school where the students have to wear the uniform composed of black trousers, a white shirt, a black bow tie, black comfortable shoes .

They work under the supervision of the teacher and they learn to set up the tables, to make hot drinks and to prepare dishes using flaming methods.

The students train to serve dishes at the tables divided into groups and have lunch eating the dishes prepared in the kitchen by the other students.

Restaurant Service Course



Restaurant Service Course



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