

I.I.S.S. “Ettore Majorana”, Bari, Italy



Our Institute

Our Institute is made up of three different schools IPSSAR (Vocational School for Catering and Hotel Management Services), IPSIA (Vocational School for Audio-Visual, Photographic and Optical Services) and the Technical School for Agroindustrial.

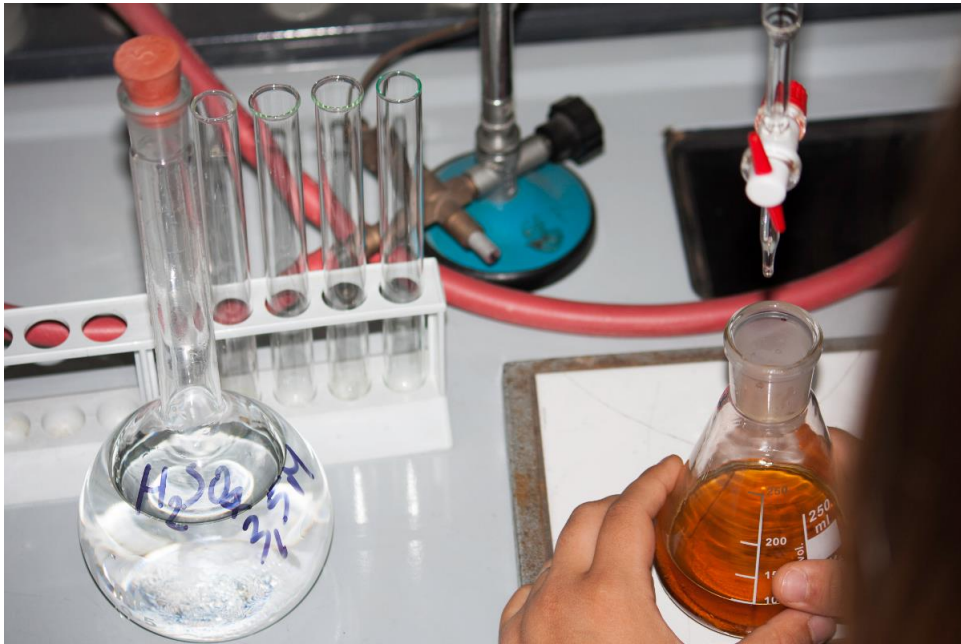
It was founded in 1996 and was named after Ettore Majorana, the great physician missed uncannily in 1938 during a crossing from Palermo to Naples on a ship.

It is characterized by technical and scientific features as the world of work requires today.



Our courses

The main courses of our institute are: Chemical and Biological, Optical, Photographic, Audio-Visual, Catering, Hotel Management and Touristic.



Our school buildings

The main building of our institute is located in Bari borough of S. Paolo and hosts the Principal's office and the administrative offices, besides classrooms and facilities for the Catering, Optical and Touristic sectors.

There are other two buildings located in different parts of the city of Bari, that are Casamassima and Palese ; the former is the seat of the Catering courses; the latter is the seat of the Technical School and the Audio-Visual, Photographic and Chemical courses.



Our Education system

In Italy Education is compulsory from 6 to 16 years of age. It is divided into five stages: kindergarten, primary school, lower secondary school, upper secondary school and university.

There are three types of Upper secondary schools:

Lyceums: where education received is mostly theoretical, with a specialization in a specific field of studies (humanities, science, or art).

Technical institutes: here the education given offers both a wide theoretical education and a specialization in a specific field of studies (e.g.: economy, humanities, administration, law, technology, tourism), often integrated with a three/six months internship in a company, association or university, during the fifth and last year of study.



Our Education system

Professional institutes: this type of school offers a form of secondary education oriented towards practical subjects (engineering, agriculture, gastronomy, technical assistance, handicrafts), and enables the students to start searching for a job as soon as they have completed their studies, sometimes sooner, as some schools offer a diploma after three years instead of five

Currently all of the secondary schools in Italy have most of the structure and subjects in common for the first two years (Primo biennio) while in the last three years most subjects are peculiar to a particular type of course (i.e. Cooking or Service in a Hospitality school), but subjects like Italian, English and Mathematics are still taught.

Any type of secondary school that lasts 5 years grants access to the final exam, called esame di maturità or esame di stato; this exam takes place every year between June and July and grants access to university.



Our mission

Our school follows the National curricula for the learning of the key competences contained in the technical document published by the Department of Education, but is also experimenting new learning paths to prepare young people to the world of work.

Thanks to the efforts of teachers and our principal and the collaboration of external experts, the school offers our students a wide range of job opportunities through training periods spent in the facilities run by the same school.



Our projects

Our school entered several European projects throughout the last years such as “Say no to indifference”, “Poster art”, KA1 “A good work-apprenticeship today, a successful career tomorrow” and “Integrated learning for an inclusive Europe”

