Erasmus+ learning programme for group activities

IPSEOA Pellegrino Artusi - Roma
Prot. 0003607 del 24/03/2025
IV (Uscita)

1. Information about the learning mobility

Field	School education
Activity type:	Mobility activity for VET learners
Mode:	Physical
Start date:	April 1st 2025
End date:	April 3rd 2025
Participants' profile	The participants are high school students attending the vocational program Hotel and tourism Programme, The Restaurant and Catering Programme, The Handicraft Programme and The Business and Administration Programme. The students are between 17-18 years old. All students have good knowledge of the English language which will be the main language for communication. This mobility will give our students a possibility to use the English language in their field of work attending vocational lessons in Italy but also communicating with the students and teachers in the receiving school.

1.1. Sending organisation

Organisation name:	Yrkesgymnasiet Göteborg
Address:	Ranängsgatan 9, 416 64 Göteborg, Sweden

1.2. Hosting organisations

Organisation name:	I.P.S.E.O.A. Pellegrino Artusi
Address:	Via Pizzo di Calabria, 5, 00178 Roma RM
Organisations name	Bacco Tours
Address	Via Milano 9, Santa Marinella, 00058 (Rm)

2. Timetable

Timing	Activity/Session/Task
DAY 1	
8.30	Introduction. Students are divided in four groups and given a schedule of vocational lessons they are to attend.

9.00-13.00	Students attend vocational lessons and get. Each group attends four different vocational lessons
13.00	Lunch
14.00	Discussions between students and staff are planned to be arranged, encouraging an exchange of professional experiences.
Day 2	Vocational lessons and practical work.
9.00-13.00	Students attend vocational lessons. Each group attends four different vocational lessons.
13.00	Lunch
Day 3 10.00.-17.00	Visiting a tourist company in Rome, learning more about the Entrepreneurship and the Cultural heritage of the city of Rome.

3. Learning programme

Activity 1: Attending vocational lessons	
Learning methods:	Students will attend four different vocational lesson where they will have an opportunity to see how practical work is conducted in the visiting school o Team 1: Guided tour of school o Team 2: Restaurant Service o Team 3: Culinary Arts o Team 4: Pastry Lab If possible, the students will attend an entrepreneurship lesson.
Learning outcomes:	Participating in practical lessons in both hotel reception and restaurant settings gives an opportunity to students to practice their skills in English, communication with customers, methods in food serving and arranging, preparing and presenting food. The students will gain an understanding of how the school integrates entrepreneurship into their vocational courses. Focusing on service and customer interaction the students will have the opportunity to get an insight into the professional standards the school in Italy is developing.