

Training Course: “Catering Management”

7 Days Schedule	
1st Day	<p><u>Arrival Day</u></p> <ul style="list-style-type: none"> Participants will be transferred from the airport to their apartments in Barcellona Pozzo di Gotto.
2nd Day	<p><u>Welcome Day</u></p> <ul style="list-style-type: none"> Presentation of the schedule for the upcoming days including information about Italian culture and Erasmus+ and the city. They will learn about important issues for the region of Sicily, the receiving organizations and their activities. Getting to know each other, expectations, fears, contributions, local realities, challenges Welcoming “Aperitivo” or happy hour at local venue.
3rd Day	<p>A seminar on:</p> <ul style="list-style-type: none"> traditional food industry and production in Sicily benefits of organic products production and consumption <p>A workshop focused on:</p> <ul style="list-style-type: none"> Local meat preparation and cooking techniques Tricks of local steak cooking: methods and special recipes
4th Day	<p>A seminar on catering business aspects:</p> <ul style="list-style-type: none"> Table service techniques (Plate/American, Russian, Family-Style, Butler service, etc.) Employee hiring and training <p>Hands-on activity:</p> <ul style="list-style-type: none"> A visit to a banquet prepared for a Sicilian wedding
5th Day	<p>A seminar on:</p> <ul style="list-style-type: none"> Working at first-class restaurants and hotels Table service techniques <p>Hands-on activity:</p> <ul style="list-style-type: none"> A visit to a first-class restaurant/hotel where participants will become familiar with sophisticated Italian food recipes and learn to cook gourmet meals.
6th Day	<ul style="list-style-type: none"> Course about local specialties of sweets including the preparation of cakes, pastries, Sicilian granite, gelato etc. Final Evaluation Delivery of the Certificates of Participation
7th Day	<p><u>Departure Day</u></p> <ul style="list-style-type: none"> Transfer to the airport