

Traineeship in Vicenza – Italy

BAKERY AND PATISSERIE

between Verona and Venice

Time frame: whole year



Bakery and patisserie in Vicenza

Ciabatta, focaccia, amaretti and tiramisù: bakers and confectioners in Vicenza offer the entire range of Italian bread and pastries. Of course, filled brioches and semi-frozen pies should not be forgotten. In our companies there are many opportunities to deepen and expand your own specialist knowledge during the traineeship.



Eurocultura organizes traineeships in companies in Vicenza and the surrounding area **for apprentices and fully trained people in the sectors of bakery and patisserie.** The selection of traineeship companies ranges from traditional to organic to socially integrative bakeries and pastry shops. The traineeship takes place full-time.

Motivation, openness, and willingness to work guarantee a successful traineeship even without knowledge of Italian. The trainees are guided and work side by side with experienced colleagues. The traineeship can last between 3 weeks and 6 months. The traineeship companies are in the city or can be reached quickly by bus.



Some of our traineeship companies

Organic bakery and pastry shop



This non-profit company, founded in 2010, specializes in the use of old, rediscovered cereals such as Khorasan wheat, Cappelli durum wheat or Einkorn wheat. Cakes and pastries are also offered in event catering. Regional products are primarily processed. People with disabilities or in social rehabilitation and refugees are integrated into the work and learn a profession.

Pastry shop

This company has been spreading the high art of confectionery for over 50 years. When travelling to Spain and France, the founder perfected his technique in mignon pastries. The 3 pastry shops are in Vicenza town centre and are among the first places to go if you fancy a pastry or a chocolate gift. Nowadays the family business is run by the third generation.



Traditional bakery and pastry shop



This company is 20 km from Vicenza and, in addition to traditional bakery products, has focused on sweet and salty bread: with raisins, figs or coconut or with olives, tomatoes and other vegetables. A specialty is the "Pan Biscotto", a dried and crumbling bread that goes well with a glass of wine. The company's own ice cream production includes cream and fruit varieties.

Pastry shop

Classic or filled chocolates accompanied by a special blend from their own coffee roasting house. This company is located directly on the piazza and is also known for Panettone, Easter colomba or almond biscuits. A diverse range of cakes is available for weddings, birthdays and other festive days. For over 100 years the Vicentines have been taking a break here with a hot cappuccino and delicious pastries.



**Palladio's
masterpiece**

**UNESCO World
Heritage Site**

**Small big city:
111.000 inhabitants**

**Dynamic city: over
84,000 companies**

**Vicenza: the perfect
place for your
traineeship**

**International city:
more than 130
nationalities**

**Living city: Jazz music
festival, street
Chocolate fair, Vicenza
half marathon and
much more!**

**Perfect starting
point to Verona,
Venice, Milan,
Lake Garda...**

**Italian flair on
the Piazza and
enjoyment of
Italian cuisine**

Programme information

Eurocultura has been organising internships in Vicenza (45 minutes by train to Venice and Verona) in the framework of Erasmus+ and other EU programmes since 1995. Each year we welcome about 250 interns during and after their training or studies.

6 weeks before arrival an intensive preparation of the participants begins using video conferencing and info mails. Eurocultura selects the traineeship company on the basis of the trainees' professional skills and wishes. Upon arrival Eurocultura will accompany the participant to a mandatory interview. Our network in Vicenza includes many public and private institutions and companies from 3 to 500 employees from all economic sectors.

The self-catering accommodation is a maximum of 45 minutes from the city centre.

Eurocultura supervises the trainees during the entire stay and certifies the traineeship.

Along with Germany and Spain our partners include chambers of industry, crafts and commerce, private institutions and professional institutes from Sweden, Norway, Denmark, Portugal, Poland, Greece, and many others.

„Traineeship in Vicenza“ consists of:

- "Be ready for Vicenza" - preparation module
- "Welcome to Vicenza" - accommodation (double room) with self-catering
- "Be trainee in Vicenza" - Traineeship
- Registration with the authorities according to the Italian regulations for traineeships
- Professional insurance INAIL
- Monitoring and evaluation
- Support (weekly consultation hours, availability by telephone)
- Half day trainer visits with evaluation and company visit
- Certification with Europass and confirmation of participation

Other services (ex. single room, language course, bus subscription, cultural program Venice, Verona and Padua...) can be booked on request.

Program costs on request.

We speak English!