

Virtual traineeship



BAKERY

THE ITALIAN WAY OF DOING

PATISSERIE



BAKERY AND PATISSERIE

Aims and objectives



The Virtual traineeship offers students and apprentices the opportunity to learn the secrets of baking and pastry from the **best Italian professionals** working in Vicenza and the Veneto region. Theoretical introduction and practical experimentation will allow students to acquire a **first-hand knowledge** to produce bread and pastries typical of northern Italy.

The Virtual traineeship can be seen as a **pre-departure practical training** for students who will make a work experience in Italy or as a **substitute** of it in case they are not able to leave their country to spend a professional training abroad.



Methodology and development of the activity



The Virtual traineeship consists of **8 learning units of 4 teaching units each**, for a total of 32 hours of 45 minutes. Different **teaching methodologies** are foreseen: face-to-face lesson in a virtual environment, instructional videos performed by top bakers and pastry chefs, online learning assessments.



Each learning units starts with a **video** introducing the theory and focusing on a recipe of the territorial excellences (bread, typical sweets, ice cream). A **practical exercise** - during which students test the recipe provided - concludes the teaching unit.

A **tutor** will supervise the learning activity, providing the theoretical inputs, gathering any requests for clarification from the students about the practical activity and giving answers and feedbacks. The practical exercise can take place at home or at the company where the student works.

The procedure must be evidenced by at least **3 photos** taken during the different stages of the process. These photos must be sent to the tutor before the start of the next unit. At the end of the virtual training each participant, in addition to the **certificate of participation**, will receive a digital photo book with all the photos he / she took during the practical exercises.



Sample unit "Ciabatta"

Unit The Italian "ciabatta"	methodology	time
Presentation of the tutor and of the participants. The history of bread and baking. The culture of bread in Italy.	Face-to-face lesson in a virtual environment	45 min.
How to make the ciabatta: the most famous bread in the world after the French baguette	Instructional video	45 min.
Learning assessment	Online questionnaire	
Make the recipe following the instructions given in the video.	Practical exercise	90 min. (+leavening)

Option “Professional mobility in the European labour market”

The Virtual traineeship of each profession can be integrated by a **career advice unit** “Professional mobility in the European labour market” specifically designed for the profession of the trainees.

Duration: 1 learning unit of 4 teaching units, for a **total of 8 hours** of 45 minutes.

Schedule

The Virtual traineeship has a total duration of 2 weeks, 4 days a week, structured as follows:

- 1 day theoretical input and instructional video
- 1 day practical exercises
- 1 day no activity, to give enough time, if needed, for leavening before cooking.

Language

English, German, Spanish

Number of participants

The Virtual traineeship will be provided for groups with a minimum of 8 participants.

Program costs on request

Eurocultura

Eurocultura has been organising traineeships in Vicenza (between 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.

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