

THE TECHNICAL INSTITUTE

Technical institutes are generally portrayed as based on strong scientific and technological grounds, in line with the indications of the European Union and on results of studies, further detailed studies and the implementation of general and specific programming languages and methodologies. Their aim is to provide students with the essential knowhow and skills for their rapid integration into the world workforce and eventually for their access to University and to higher training levels.

Our training courses last **five years**, at the end of which students obtain the upper secondary education diploma in "Agriculture/ Farming Management and Marketing/ Commercial Farming". The Courses consist of **a first two-year period** to complete compulsory education with general subjects, a second two-year period in which to implement subjects in depth and finally of a fifth year, aimed at acquiring appropriate professional skills, also adequate for the possible continuation of the studies. **The last three years of the course** are divided into three branches students will have to choose from:

- Productions and Processing,
- Management of the environment and the local surroundings and
- Winegrowing and Winemaking.

This last choice allows for the access to a one-year specialization course in Winemaking.

Number of hours a week per subject:

English	3
Computer applications	2
Economics, marketing and legislation	3
Viticulture	4
Winemaking	6
Enological chemistry and chemical analysis	6
Enological microbiology	3
Vineyards Method and making	3
History of viticulture and vineyard landscape	2

Total weekly hours of activities and courses 32 hours (10 of which in team teaching)

In addition to the preparation, we provide internships with the most qualified companies in the field

At the end of the course the wine expert achieves the knowhow and skills as listed below:

Ability to:

1. organize eco-compatible wine-making activities;
2. manage productive and transforming activities, enhancing the quality characteristics of the products and ensuring traceability and safety;
3. interpret and meet the needs of the wine production sector with particular reference to the local problems;
4. to apply the norms foreseen by the Italian and EC winegrowing legislation also as far as food safety matters;
5. use appropriate tools and methods to carry out checks and controls on products

6. monitor and manage the winemaking process in all its phases with particular regard to the introduction of innovative technologies;
7. make economic evaluations of production and transformation processes;
8. carry out promotional activities for land enhancement.

THE VOCATIONAL SCHOOL

Our Vocational School provides a combination of basic general education together with professional abilities that allows students to develop knowhow and skills needed in operational roles regarding the production and service sectors.

The educational offer of the Institute is therefore divided into a general education area, consisting of common subjects as in all professional institutes and in a second education area with specific courses. The training courses lasts **five years** and includes **a first two-year period** aimed at achieving compulsory education and **a second two-year period** with more specific studies and **a fifth year** aimed at acquiring skills suitable for winemaking work. In the 4th and 5th years the preparation of the students is completed with a total 132 hours of alternating school and work activities.

At the end of the five-year courses, students obtain the upper secondary education diploma in " Agriculture And Rural Development Services " with the possibility to enter the workforce or the University as well as a further technical training. Since the 2013/14 school year, within the course called " Services for Agriculture and Rural Development " two options have been made available from level III classes:

- "Enhancement and Marketing of local Agricultural Products" and
- " Forests And Mountain Resources Management " .

The current Principal of the "G.B.Cerletti" Institute is **Ms. Morgan** and besides running the School she

- Legally represents the Institute
- Establishes and maintains relations with public and private bodies at various levels locally
- Coordinates and plans work group activities and instrumental activities together with the Staff,
- Is responsible for managing human resources and welcoming new teachers
- Is responsible for personnel training courses
- Prepares the transmission, knowledge and application of the Institute Regulations and of the Training Program = PTOF
- Activates and coordinates the human resources of the Institute to achieve the aims of quality and efficiency
- Checks and examines the documents to send
- She is in charge of the Institute Farming Company

Translation into English by Rosanna Spolaore