



ISTITUTO DI ISTRUZIONE SUPERIORE
"P. MANCINI - G. TOMMASI"
COSENZA

Headmaster :

Teacher Graziella Cammalleri



THE MINI P.O.F.

"GLOBAL INCLUSION"

"Our world has been torn
and now it needs to be rebuilt"

(Maria Montessori)

“ I.I.S. Mancini – Tommasi”

Higher Secondary School

COSENZA



“P Mancini” I.P.S.E.O.A.

Headquarter

24th Road “C. Aragona” - Cosenza

Associated seat

Road “Gravina” - Cosenza

“ G. Tommasi” I.T.A.

1st Road “ G. Tommasi”

Cosenza

ADMINISTRATIVE HEADQUARTERS

24th Road “Consalvo Aragona” – 87100 Cosenza

Tel / fax 0984 411144 / 411143

<http://www.iismancinitommasi.edu.it>

email: csis01700q@istruzione.it

ASSOCIATED SEAT

Road “Gravina” – 87100 Cosenza

Tel. 0984/33310

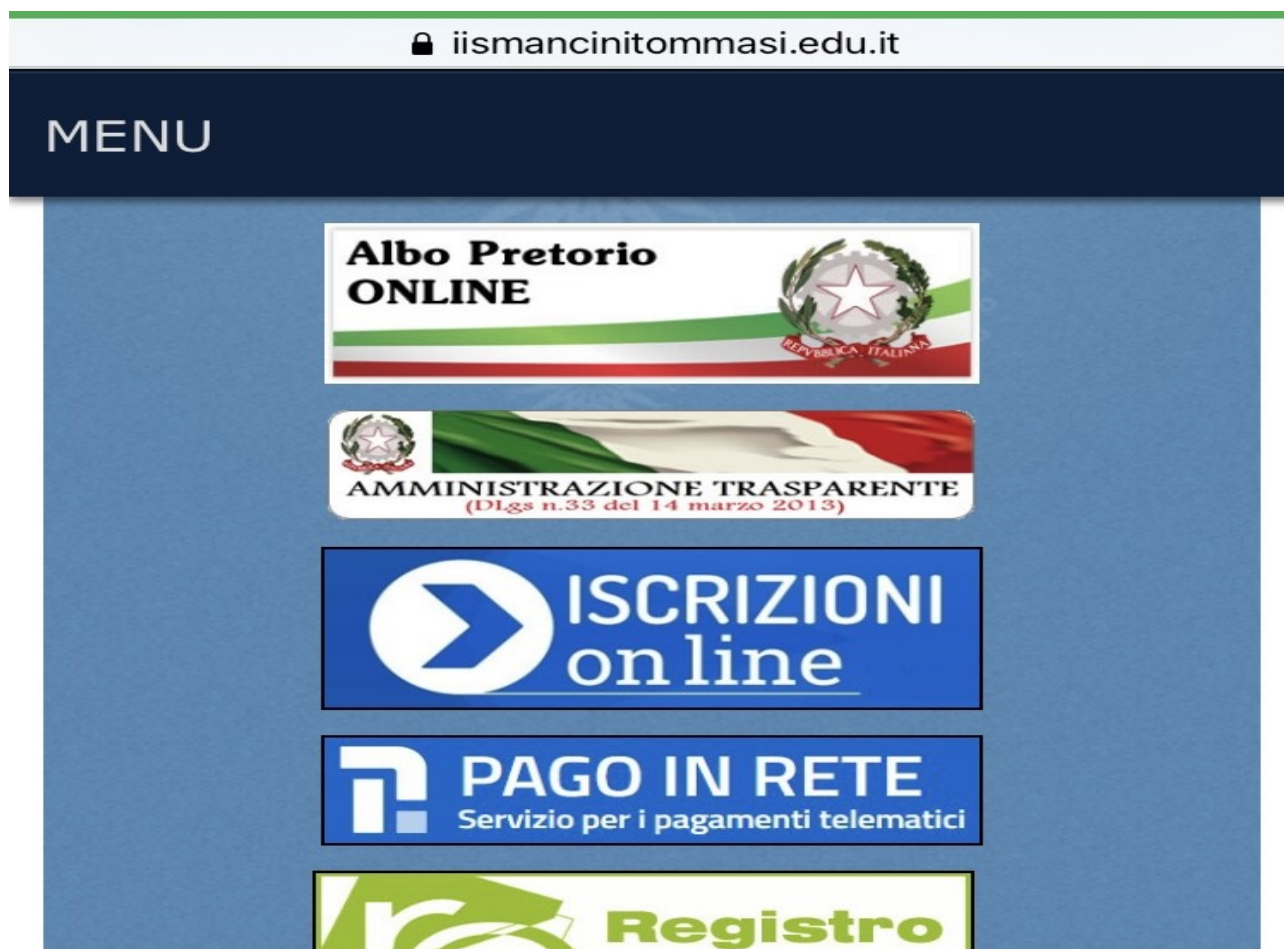
“G.Tommasi” ITA

1st road “G. Tommasi” - 87100 Cosenza

Tel e fax: 0984 31121

INSTRUCTIONS FOR ON-LINE REGISTRATION

1. Go to the web address: www.iismancinitommasi.edu.it
2. Click on the link: iscrizioni on line, on the right of the page
3. If you are not already register, you can register from the date of 19th December 2022
4. The opening of school registration will start from the 5th of January 2022 and will close on the 25th of January 2022.
5. If you have to register, click on “Registrazione”. Remember that only parents or who exercises parental authority in able to do registration.
6. Then click on “Iscrizione –Accedi al servizio”.
7. You need login credentials and the school code.
8. Fill in the application form
9. Follow the application process.



I.P.S.E.O.A. FIELDS OF STUDY

ENOGASTRONOMY: COOKING CLASS

The Cooking class deals with the practice of creating, cooking and serving food.

Students acquire skills in the enhancement, conservation and presentation of food products, in operating in the production system, promoting the typicity of local, national and international traditions.

They know and apply the legislation on safety, transparency and traceability and know how to identify new gastronomic trends.

The evening course for adult people is also active .

The sector encloses different related job roles:

- access to any degree course
- access to ITS Institutes
- Establishment Manager
- Executive Chef
- Chef de Partie
- Cook
- Commis



SERVICE CLASS

Students acquire skills that enable them to carry out operational and management activities in relation to the administration, production, organisation, supply and sale of food and wine products and services. They are able to interpret the development of food and wine supply chain to adapt production and sales in relation to customers demand; they are able to enhance the typical local products, by interacting with the customers to transform the moment of catering and tasting into a cultural event.

The sector encloses different related job roles:

- access to any degree course
- access to ITS Institutes
- Establishment Manager
- Maître
- Head waiter/ Head waitress
- Waiter / Waitress
- Wine Sommelier
- Oil Sommelier
- Bartender
- Barman



HOSPITALITY

Students acquire the skill to intervene in the organisation and management of the reception activities of tourist-hotel facilities, in relation to seasonal demand and customers need. Particular attention is paid to the strategies of marketing services and promotion of food and wine products that enhance the territory through the use of new information and communication technologies.

The sector encloses different related job roles:

- access to any degree course
- access to ITS Institutes
- Establishment Manager
- Receptionist
- Hostess/ Steward
- Expert in tourism and hospitality sector



I.T.A. FIELDS OF STUDY



LAND AND ENVIRONMENT MANAGEMENT

In this field of study students deepen the problems related to preservation and protection of environmental heritage, the issues related to waste operation and rural genius.

PRODUCTIONS AND TRANSFORMATIONS

In this field students deepen the problems related to the organisation of animal and plant reductions, the processing and marketing of related products , the use of biotechnologies.

VITICULTURE AND ENOLOGY

In this field they deepen the problems related to the specific organisation of wine production , the processing and marketing of the related products, the use of biotechnologies.





The cover of "M.T. Magazine" features a collage of three photographs at the top showing different buildings of the "Mancini - Tommasi" school in Cosenza. The main title "M.T. Magazine" is prominently displayed in the center, with "M.T." in white on an orange circle and "Magazine" in white and blue. Below the title, the subtitle "Percorsi enogastronomici nella filiera agroalimentare" is written in a cursive font. At the bottom, a blue banner contains the text: "M.T. MAGAZINE" PERIODICO A CURA DEGLI ALUNNI DELL'I.I.S. "MANCINI - TOMMASI" COSENZA N.1 DICEMBRE 2017. A small circular logo of the school is visible in the top right corner of the collage.