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## Savigliano

### **Direttore:**

Gabriele Miglietta

### **The VET centre activities:**

Initial vocational training for young people in compulsory education  
High continuing vocational training for high school graduates and specialists  
Continuing vocational training and retraining for adults  
Vocational training for apprenticeships  
Vocational training for users in difficult or socially disadvantaged situations  
E-learning  
Employment and orientation services  
Tutoring

### **Initial vocational training courses:**

Food production operator - Enhancement of territorial products and baked goods  
Food service operator - Room set-up - serving food and beverages

### **Vocational Technical Diploma Courses:**

Food production technician - Processing and production of pastry, pasta and baked goods  
Restaurant and bar services specialist

### **Continuing vocational education courses:**

Elements of baking, pastry and pizza making  
Catering - Basic cooking techniques  
Catering - Advanced cooking techniques  
Catering - Elements of wine tasting and food pairing  
Catering - Pastry techniques  
Pizzeria elements  
Fruit and vegetable processing techniques - Jams and preserves  
Techniques of domestic hydro-alcoholic processing  
HACCP and workplace safety - Cooking  
Elements of honey use and processing  
Italian language L2  
Elementary level A2  
Upgrade IT skills - Microsoft Excel and Word

### **Contacts:**

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Website: [savigliano.cnosfap.net](http://savigliano.cnosfap.net) <sup>[2]</sup>

Elenco corsi <sup>[3]</sup>

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**URL di origine:** <https://www.cnos-fap.it/node/33804>

### **Links**

[1] <mailto:direzione.savigliano@cnosfap.net>

[2] <https://savigliano.cnosfap.net/>

[3] <https://www.cnos-fap.it/elenco-corsi/corsi-1>