

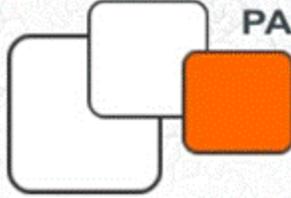


Ministero dell'Istruzione della Ricerca e dell'Università

**Istituto Professionale di Stato**

per i Servizi Alberghieri e della Ristorazione

PAOLO BORSELLINO Palermo



**I.P.S.S.A.R.**

**"Paolo Borsellino"**

**Palermo**



# I.P.S.S.A.R. "Paolo Borsellino"

The history of "P. Borsellino" begins in 1954 when it was a section of the professional school of Amalfi (in Naples). In 1963 it obtained its autonomy and took the name of IPAS. It was originally located in a old building, "Palazzo Jung".

Today the school's name is IPSSAR Paolo Borsellino and it is located in Piazza Bellissima 3.

Adult courses are also offered in the evening.



**ISTITUTO PROFESSIONALE DI STATO PER I SERVIZI ALBERGHIERI E DELLA RISTORAZIONE**



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It is a very big vocational school with 853 students. Many students come from the suburbs, or little towns near the city.

# subjects

- GEOGRAPHY
- HISTORY
- MATHS
- FOREIGN LANGUAGES: ENGLISH,GERMAN,FRENCH, SPANISH
- PHYSICS
- CHEMISTRY
- FOOD SCIENCES
- EARTH SCIENCE
- BIOLOGY
- LAW AND ECONOMY
- ITALIAN
- LAW AND ADMINISTRATION
- FOOD AND BEVERAGE SERVICES WORKSHOPS:  
kitchen section      restaurant section      tourism section
- P.E. ( PHYSICAL EDUCATION )
- R.E. ( RELIGIOUS EDUCATION ) OR ALTERNATIVE



Students who complete the **diploma in food and beverage services and hospitality** can have technical and economic skills depending on their course of specialisation: food and beverage or tourism .

They are able to organize different types of hospitality functions ( meetings, banquets, weddings, conference etc.) respecting the health and security certifications.

They can plan and organize events to best exploit the artistic heritage, cultural craftsmanship of the territory and its typical products.

All students are able to speak two



# Alternanza scuola-lavoro

The students of the 3<sup>o</sup>, 4<sup>th</sup> and the 5<sup>th</sup> year do work experience called "Alternanza scuola lavoro".



# Projects



The school organises many different types of projects: legality, science, health and food . The school has, over the years, also worked to reach out to the community and has organised courses for people of all ages



# Special Events



The school is equipped with avantguard facilities. It offers the students 6 kitchen laboratories, 3 restaurants, 6 information technology laboratories, 2 audio-visual laboratories, whiteboards LIM, 2 language laboratories, a gym, 2 sport fields and 2 main halls

