



IIS "P. Calleri" – Pachino - Italy



catering

culture

food and  
wine

work in  
team



ENHANCE HERITAGE  
TOURISM

typical  
menu

foreign  
language

Gusto Project



traditional  
dishes

# ITALY



Italy is subdivided into 20 regions, five of these regions having a special autonomous status that enables them to enact legislation on some of their local matters. (Sicily is one of these)

The country is further divided into 110 provinces and 8,100 municipalities.



# SICILY

Sicily is the largest of the Italian islands.



**PACHINO**

According to recent statistics, Sicily is the richest and most interesting region in Italy.

# ANOTHER NAME



Sicily has another name: **TRINACRIA**, term given by the ancient Greeks depicting, according to classic iconography, a medusa with three legs representing the triangular shape of the island.





# SICILY TO SEE

**ETNA**



It is considered one of the pearls of southern Italy for its beautiful coasts and its magnificent volcano: Etna, which offers breathtaking landscapes, protected areas and natural parks. For the enthusiasts of cultural tourism, Sicily is a source of history and art.



**AGRIGENTO**



**SIRACUSA**





# SICILY TO SEE

**AGRIGENTO**



**TINDARI**



**PIAZZA ARMERINA**



The Sicilian monumental and artistic panorama emphasizes beautiful combination of Greek and Roman Styles. The great German writer Goethe said: “ To come to Italy and not visit Sicily, is not to recognize its true essence and spirit”.





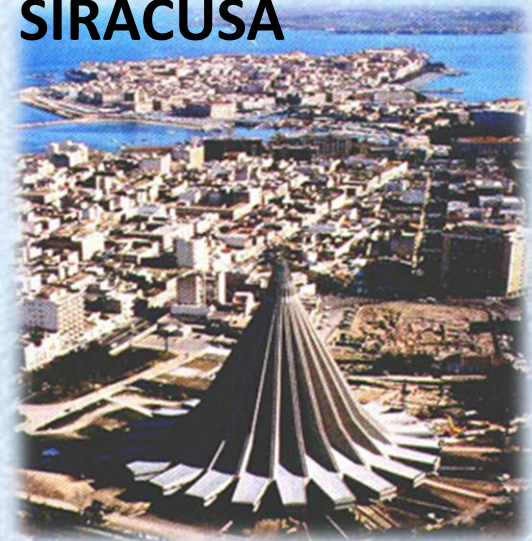
# SICILY TO SEE

It is here that writers such as Quasimodo, Verga, Pirandello, Sciascia and Tomasi di Lampedusa have found their inspiration for their great works.

**CATANIA**



**SIRACUSA**



**PALERMO**



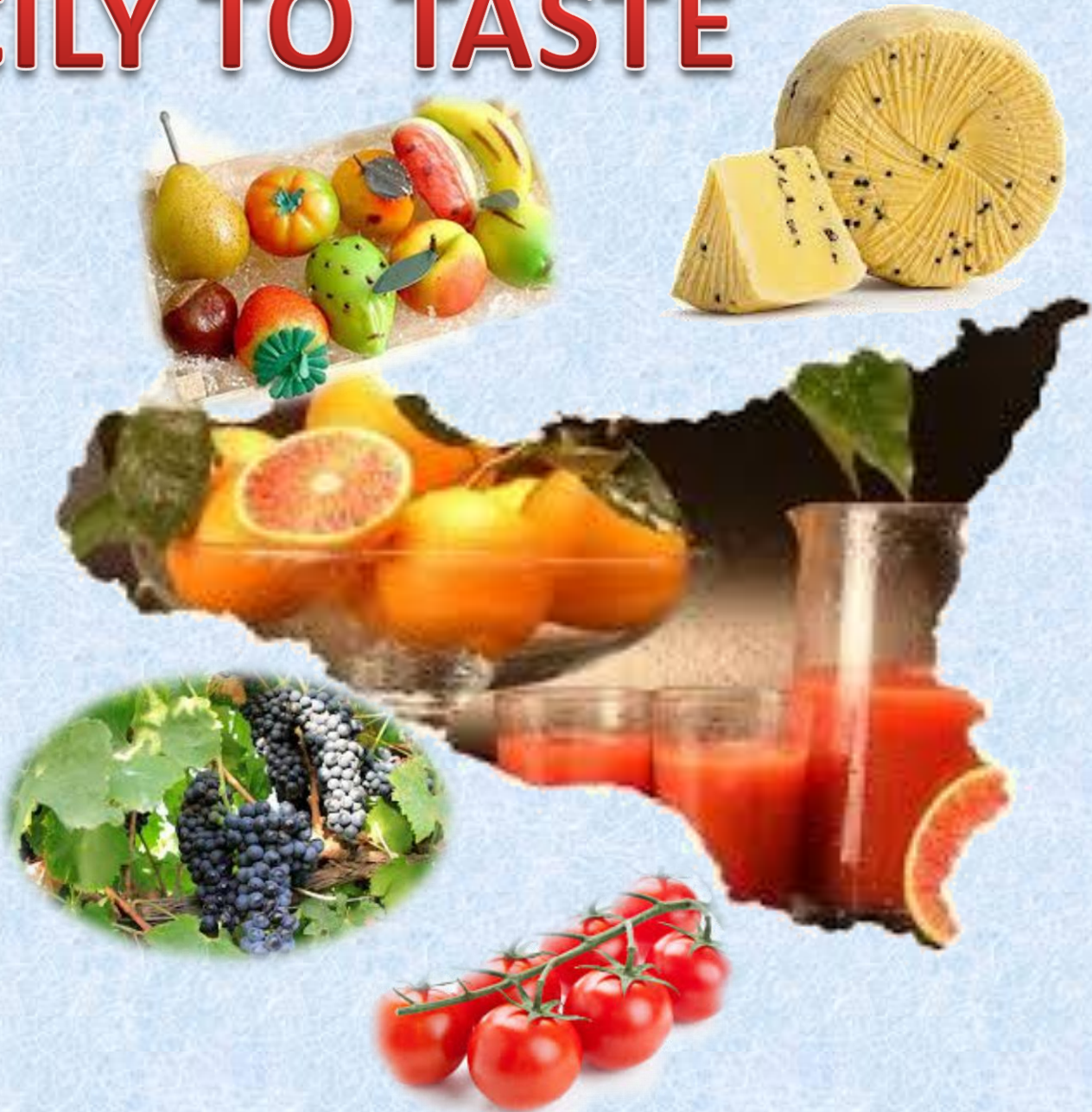
**TAORMINA**



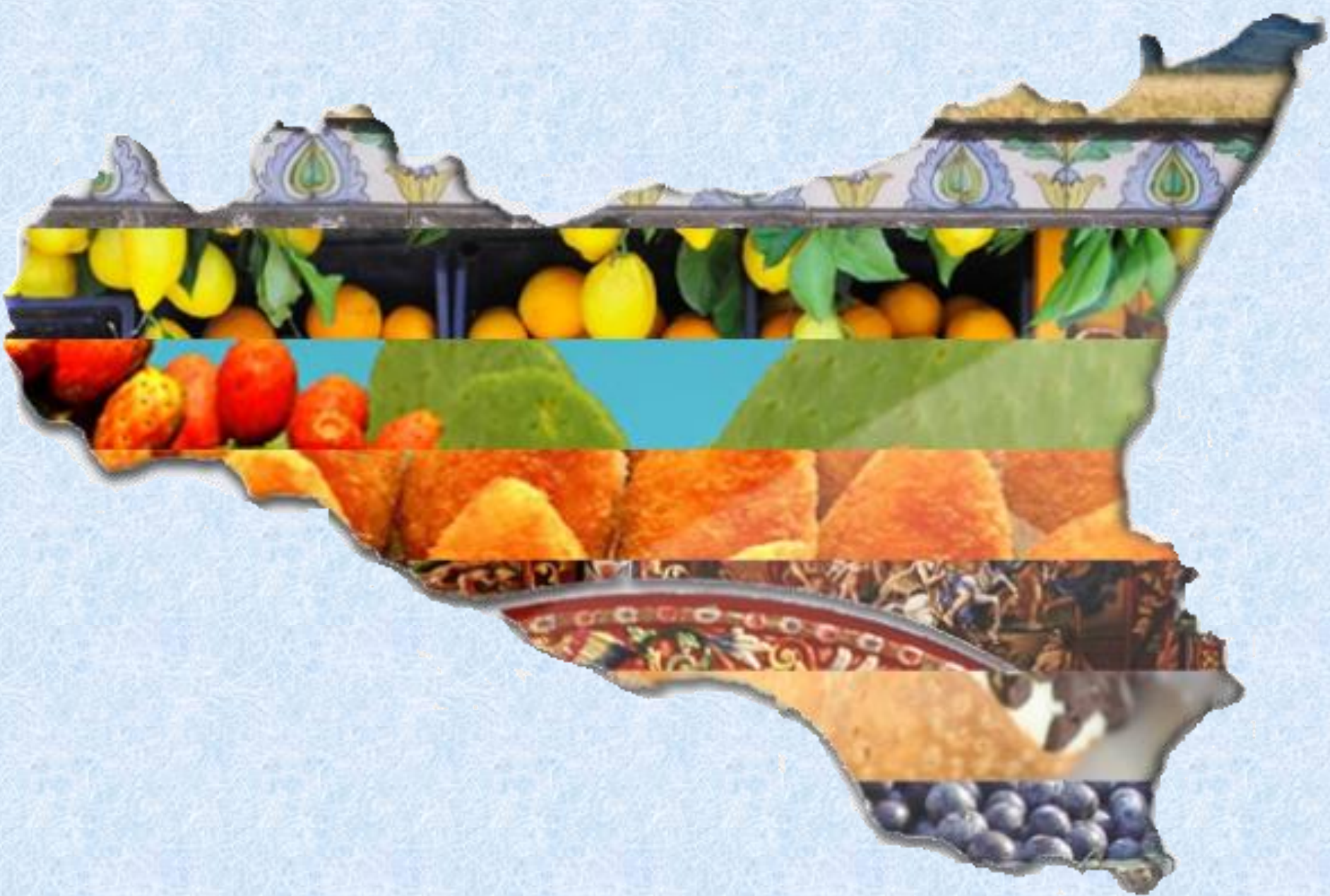


# SICILY TO TASTE

Sicilian enormous and invaluable wealth is due not only to the richness of monuments and natural beauty, but also to its gastronomic tradition, which has Greek, Spanish, French and Arab influences.









# SICILY TO TASTE



Among the main and tasty dishes can be mentioned:

spaghetti with sea urchin (ai ricci), pasta with sardines, ghiotta of sword fish, cannolo, cassata, and among the street food, very famous is the arancino, a rice ball which is coated with bread crumbs and fried.





# SICILY TO TASTE

The excellence of Sicilian cuisine certainly derives from the wholesome ingredients such as: extra – virgin olive oil, good vegetables and all those products protected by DOP and IGP quality marks which make Sicily famous for its Mediterranean diet.







# OUR TOWN



Pachino is a town in the south east of Sicily, in the province of Syracuse. The name derives from the Roman word "bacchus", which is the Greek and Roman god of wine, and the word "ino" which means wine in the latin language.

Originally the town was named Bachino, which eventually was changed in Pachino, when in Sicily "Italian" became the official spoken and written language.



The [Locality Page](#) includes a map indicating places of historical interest.

Positions of coastal islands do not reflect proportional distances



# PACHINO

Its most beautiful sights are:

Church Madre SS. Crocifisso,  
Palazzo Tasca,  
Torre Scibini,  
Tonnara di Marzamemi,  
Grotte Corrugate e Calafarina.





# PACHINO

Art, together with sea and land are Pachino's richness. Famous is its good fish and the production of mullet by tuna in red, which is produced in Marzamemi by fishermen.







# PACHINO



It is also known for the cherry tomato, not to speak of its high quality wines.

A local tradition in Pachino is "L'Inverdurata" that is a mosaic of vegetables put on a main road of Pachino's city centre, accompanied by the performances of buskers and sportsmen.





# PACHINO

In this town and its surroundings a lot of movie directors, such as Tornatore, Salvatores and Cugno, have set this films.

Since 2000 Pachino hosts the "Festival of cinema of the Frontier", which takes place in the main square of Marzamemi, with screenings of films and short films from different parts of the word.





# PACHINO

For those who enjoy musical events, both the “Musical band of Pachino” and the numerous live bands play genuine Sicilian and modern music in the amazing scenery of Marzamemi and its surroundings.





# PACHINO



For all these reasons Pachino is becoming the favourite destination of tourist from all over the world.



# OUR SCHOOL



The Higher school **Paolo Calleri** of Pachino was established in 1964. Born as a Vocational school of Agriculture, the school has changed the course of study introducing new ones, with new specializations.



# I.I.S. "P. Calleri"



- The school offers the following courses:
- CATERING AND TOURIST RECEPTION
  - AGRICULTURE
  - SOCIAL- HEALTH





# I.I.S. "P. Calleri"

**Catering and Tourist Reception** is divided into:

- "Food and Wine";
- "Services of waiting ";
- "Tourist reception".





# I.I.S. "P. Calleri"



"Food and Wine" prepares the student to know how to exploit, produce and process the wine and food products and he also be able to promote local tradition.



# I.I.S. "P. Calleri"

"Services of waiting" provides skills to manage activities relating to the administration, production, organization and sale of food and wine products and services.





# I.I.S. "P. Calleri"



"Tourist Reception" prepares the student to know how to manage the various areas of reception and to organize services in relation to the seasonal demand and the needs of customers.

# I.I.S. "P. Calleri"

Combined activities school-work are organized by our school on the basis of agreements with companies in the tourism-catering sector to promote the professional development of the student.







# Gusto Project

STUDENTS		
Food & Wine	Services of waiting	Tourist Reception
Sonia Argentino	Alessia Girmenia	Federica Litrico
Nicoletta Orzata	Francesca Fanseca	Noemi Diamante
Sofia Campisi	Andrea Rustico	Roberta Cimino
Angelo Misseri	Giovanna Cultraro	Nicole Morittu
Carmela Difede	Jennifer Ferrara	Andrea Lauretta
Debora Scrofano	Desirè Rizza	Miriam Burgaretta
Klelia Baglieri	Emanuel Distefano	Tamara Liistro
Marta Agosta	Salvatore Campisi	Francesca Visicale
Tatiana Teuli		

## TEACHERS

Alessandro Ruffino (Tourist Reception) - Alessandro Guastella (Food & Wine)  
 - Concetta Bafino (Services of Waiting) - Rosanna Iozzia (Italian, history)  
 Linda Santacroce (English) Antonella Ciciarella (English)