

EZIO VANONI Higher Education Institute – Curriculum and Study Plan

Our Institute offers a wide and diverse range of educational pathways designed to meet the aspirations of every student and respond to the needs of an ever-evolving society.

From the humanistic and scientific tradition of our High Schools (*Licei*) to the specialized technical skills of our Vocational and Technical programmes, our mission is to provide a well-rounded education. We combine rigorous theoretical training with advanced laboratory applications to ensure that our graduates are fully prepared both for direct entry into the professional world and for successful academic careers at the university level.

The timetables in this document indicate the number of weekly hours dedicated to each subject according to the school year.

Tourism Studies

The course leads to the qualification of a graduate who specializes in:

- **Tourism sector enterprises;**
- **Enhancement** of cultural, artistic, artisanal, food and wine, landscape, and environmental heritage;
- **Qualification and branding** of the local tourist image;
- **Promotion of integrated tourism** through multimedia communication techniques;
- **Marketing activities;**
- **Civil and tax regulations.**

Upon completion of the course, graduates will have the opportunity to:

- **Work as a freelancer** (e.g., opening a travel agency);
- **Be employed** by hotels, travel agencies, public administrations, institutions, and foundations;
- **Attend** post-diploma vocational training courses;
- **Pursue university studies** to obtain a Bachelor's degree and, subsequently, a Master's degree.

Study Plan - Tourism studies

Subject	1st year	2nd year	3rd year	4th year	5th year
Religion	1	1	1	1	1
Italian	4	4	4	4	4
History	2	2	2	2	2
Business Economics	2	2	-	-	-
English	3	3	3	3	3
German	3	3	3	3	3
French	-	-	3	3	3
IT	2	2	-	-	-
Mathematics	4	4	3	3	3
PHYSICS	2	-	-	-	-
CHEMISTRY	-	2	-	-	-
BIOLOGY	2	2	-	-	-
Geography	3	3	-	-	-
Law and Economics	2	2	-	-	-
Tourist Geography	-	-	2	2	2
Art and Territory	-	-	2	2	2
Tourism Law and Legislation	-	-	3	3	3
Business Tourism Disciplines	-	-	4	4	4
Physical Education and Sports	2	2	2	2	2
TOTAL HOURS per week	32	32	32	32	32

AFM: Administration, Finance, and Marketing

This program is designed to train graduates specialized in:

- **Administration and Finance;**
- **Marketing activities;**
- **Civil and tax regulations;**
- **Management of insurance and financial products;**
- **Technologies and application software** for integrated business management (ERP systems).

Upon completion of the course, the **AFM graduate** will have the opportunity to:

- **Work as a freelancer;**
- **Be employed** by banks, professional firms, private enterprises, and public administrations;
- **Attend** post-diploma vocational training courses;
- **Pursue university studies** to obtain a Bachelor's degree and, subsequently, a Master's degree.

Study Plan - AFM (Business, Finance and Marketing)

Subject	1	2	3	4	5
religion	1	1	1	1	1
Italian language and literature	4	4	4	4	4
history	2	2	2	2	2
business economics	2	2	6	7	8
English	3	3	3	3	3
German	3	3	3	3	3
IT	2	2	2	2	-
mathematics	4	4	3	3	3
PHYSICS	2	-	-	-	-
CHEMISTRY	-	2	-	-	-
BIOLOGY	2	2	-	-	-
geography	3	3	-	-	-
law and economics	2	2	-	-	-
law	-	-	3	3	3
political economy	-	-	3	2	3
physical education and sports	2	2	2	2	2
TOTAL HOURS	32	32	32	32	32

Business Information Systems (SIA)

This program is designed to train graduates specialized in:

- **Business Information Systems** (design and management);
- **Administration and Finance**;
- **Technologies and application software** for integrated business management (ERP and database systems);
- **Civil and tax regulations**;
- **Business processes** (analysis and optimization);
- **Management of insurance and financial products**.

Upon completion of the course, the **SIA graduate** will have the opportunity to:

- **Work as a freelancer** (e.g., IT consultant or software developer);
- **Be employed** by banks, professional firms, technology companies, and public administrations;
- **Attend** post-diploma technical specialization courses (ITS);
- **Pursue university studies** to obtain a Bachelor's degree (typically in Computer Science, Economics, or Management Engineering) and, subsequently, a Master's degree.

Study plan - SIA: Business Information Systems

Subject	1	2	3	4	5
religion	1	1	1	1	1
Italian	4	4	4	4	4
history	2	2	2	2	2
business administration	2	2	4	7	7
English	3	3	3	3	3
German	3	3	3	-	-
IT	2	2	4	5	5
mathematics	4	4	3	3	3
PHYSICS	2	-	-	-	-
CHEMISTRY	-	2	-	-	-
BIOLOGY	2	2	-	-	-
geography	3	3	-	-	-
law and economics	2	2	-	-	-
law	-	-	3	3	2
political economy	-	-	3	2	3
physical education	2	2	2	2	2
TOTAL HOURS	32	32	32	32	32

Scientific High School – Applied Sciences Option

This pathway provides students with advanced skills in studies related to scientific and technological culture, with specific reference to mathematical, physical, chemical, and biological sciences, computer science, and their practical applications.

Upon completion of the course, in view of their further university studies, students are expected to:

- **Have acquired a balanced cultural education** across both the linguistic-historical-philosophical and the scientific fields.
- **Understand the connections** between the methods of knowledge specific to mathematics and experimental sciences and those specific to humanistic inquiry.
- **Have achieved a solid knowledge** of the fundamental contents of physical and natural sciences (chemistry, biology, earth sciences, astronomy) and, through the systematic use of laboratories, a mastery of specific scientific languages and experimental methods of investigation.
- **Be aware of the reasons** behind scientific and technological development over time, with a critical focus on the technical-applicative and ethical dimensions of scientific achievements.

Study Plan - Scientific High School - Applied Sciences option

Subject	1	2	3	4	5
religion	1	1	1	1	1
Italian	4	4	4	4	4
history	-	-	2	2	2
English	3	3	3	3	3
computer science	2	2	2	2	2
mathematics	5	4	4	4	4
physics	2	2	3	3	3
natural sciences (chemistry, biology, earth sciences)	3	4	5	5	5
history and geography	3	3	-	-	-
art and art history	2	2	2	2	2
philosophy	-	-	2	2	2
physical education and sports	2	2	2	2	2
TOTAL HOURS	27	27	30	30	30

Scientific High School

The Scientific High School study plan:

- **Focuses on the study of the link** between scientific culture and the humanistic tradition.
- **Promotes the acquisition of knowledge and methods** specific to mathematics, physics, and natural sciences.
- **Guides students in deepening and developing** the knowledge and skills necessary to follow the progress of scientific and technological research and to identify the interactions between different forms of knowledge.
- **Ensures mastery of the relevant languages**, techniques, and methodologies, including through laboratory practice.

Upon completion of the course, in view of their further university studies, students are expected to:

- **Have acquired a balanced cultural education** across both the linguistic-historical-philosophical and the scientific fields.
- **Understand the connections** between the methods of knowledge specific to mathematics and experimental sciences and those specific to humanistic inquiry.
- **Have achieved a solid knowledge** of the fundamental contents of physical and natural sciences (chemistry, biology, earth sciences, astronomy) and, through the systematic use of laboratories, a mastery of specific scientific languages and experimental methods of investigation.
- **Be aware of the reasons** behind scientific and technological development over time, with a critical focus on the technical-applicative and ethical dimensions of scientific achievements.

Study Plan - Scientific High School

Subject	1	2	3	4	5
Religion	1	1	1	1	1
Italian	4	4	4	4	4
Latin	3	3	3	3	3
History and Geography	3	3	-	-	-
History	-	-	2	2	2
English	3	3	3	3	3
Mathematics (+ IT the first two years)	5	5	4	4	4
Physics	2	2	3	3	3
Natural Sciences (Chemistry, Biology, Earth Science)	2	2	3	3	3
Art and Art History	2	2	2	2	2
Philosophy	-	-	3	3	3
Physical Education and Sports	2	2	2	2	2
TOTAL HOURS	27	27	30	30	30

leFP: Vocational Education and Training

Two different training courses:

- **Catering Operator:** Food Preparation and Plating
- **Food and Beverage Service Operator:** Table Setting and service

The **three-year Vocational Qualification** and **fourth-year Vocational Diploma** courses provide an opportunity for young people who do not wish to commit to a five-year academic program. These courses offer the possibility of obtaining a professional qualification in three years while learning a trade. Additionally, a fourth year is available to obtain a Vocational Diploma, consolidating existing skills and reaching new professional milestones.

THREE-YEAR COURSE (Qualification)

FOOD AND BEVERAGE SERVICE: The core competencies of the "Food and Beverage Service" option focus on operational tasks within the dining room and bar environment. They enable students to manage orders and serve meals and bar products effectively.

MEAL PREPARATION: The core competencies of the "Meal Preparation" option focus on operational tasks within the catering sector, specifically enabling students to carry out activities related to the preparation and cooking of dishes.

FOURTH-YEAR COURSE (Diploma)

FOOD AND BEVERAGE SERVICE TECHNICIAN: Technical training in the use of specialized methodologies, tools, and information allows the technician to carry out planning and organizational activities for advanced catering and restaurant services.

KITCHEN TECHNICIAN: Professional training enables the technician to manage meal preparation activities with advanced skills in market analysis, customer needs assessment, and menu engineering and design.

Study plan - Food and beverage

Subject	1	2	3	4
religion or alternative activity	1	1	1	1
Italian	4	4	4	3
history	1	1	1	1
English	3	3	3	3
business economics	-	-	2	3
mathematics	3	3	3	3
French	2	2	2	2
sciences	1	1	-	-
nutrition	2	2	3	3
dining/bar lab	10	10	11	11
cooking lab	2	2	-	-
law	1	1	-	-
physical education	2	2	2	2

Study Plan – Meal Preparation (Professional Cookery)

Subject	1	2	3	4
religion or alternative activity	1	1	1	1
Italian	4	4	4	3
history	1	1	1	1
English	3	3	3	3
business administration	-	-	2	3
mathematics	3	3	3	3
French	2	2	2	2
science	1	1	-	-
nutrition	2	2	3	3
dining/bar laboratory	2	2	-	-
cooking laboratory	10	10	11	11
law	1	1	-	-
physical education	2	2	2	2

Hospitality, Food and Wine Studies

Three distinct courses of studies:

1. **Culinary Arts and Pastry**
2. **Food and Beverage service and Sale**
3. **Tourist Reception and Hospitality Management**

The **Vocational Education Graduate** in "Food, Wine, and Hotel Hospitality" possesses specific technical, practical, organizational, and managerial skills across the entire cycle of production, service, and marketing within the food, wine, and hospitality industry.

The five-year program allows the Graduate to access:

- **Post-diploma professional training courses** (Higher Technical Education);
- **Employment** in hotels, restaurants, and food industry companies;
- **University-level studies.**

Study plan - Cooking and Pastry Sector

Subject	1	2	3	4	5
religion or alternative activity	1	1	1	1	1
Italian	4	4	4	4	4
history	1	2	2	2	2
English	3	3	2	2	2
geography	1	-	-	-	-
mathematics	4	4	3	3	3
law and economics	2	2	-	-	-
German	1	2	3	3	3
integrated sciences	2	2	-	-	-
Information and communication technologies	2	1	-	-	-
food sciences	2	2	4	4	4
dining room laboratory	5	5	-	2	2
kitchen laboratory	5	5	5	5	5
tourism reception laboratory	2	2	-	-	-
administrative law and technique	-	-	4	3	4

Study plan - Food and Beverage service and Sale

Subject	1	2	3	4	5
religion or alternative activity	1	1	1	1	1
Italian	4	4	4	4	4
history	1	2	2	2	2
English	3	3	2	2	2
geography	1	-	-	-	-
mathematics	4	4	3	3	3
law and economics	2	2	-	-	-
German	1	2	3	3	3
integrated sciences	2	2	-	-	-
Information and communication technologies	2	1	-	-	-
food science	2	2	4	4	4
dining room practice	5	5	7	6	5
kitchen practice	5	5	-	2	2
tourist reception practice	2	2	-	-	-
administrative law and technique	-	-	4	3	4

Subject	1	2	3	4	5
religion or alternative activity	1	1	1	1	1
Italian	4	4	4	4	4
history	1	2	2	2	2
English	3	3	2	2	2
geography	1	-	-	-	-
mathematics	4	4	3	3	3
law and economics	2	2	-	-	-
German	1	2	3	3	3
integrated sciences	2	2	-	-	-
Information and communication technologies	2	1	-	-	-
food science	2	2	-	-	-
dining room practice	5	5	-	2	2
tourist reception practice	2	2	7	6	6
administrative law and technique	-	-	4	3	4
art and territory	-	-	2	2	-
communication techniques	-	-	2	2	2

Construction, Environment and Territory studies (CAT)

This course leads to the qualification of a technician specialized in:

- **Design** of new eco-friendly (sustainable) buildings;
- **Renovation** and retrofitting of existing buildings;
- **Topographic surveying** and land mapping;
- **Property valuation** and real estate administration;
- **Construction site management** and safety coordination;
- **Renewable energy** and energy efficiency calculations;
- **Digital evolution** in graphic representation (BIM/CAD);
- **Protection** of the territory and the environment.

Upon completion of the course, the graduate will have the opportunity to:

- **Work as a freelancer** (Licensed Surveyor);
- **Be employed** by architecture/engineering firms, construction companies, or public administrations;
- **Pursue university studies** to obtain a Bachelor's and subsequently a Master's degree in:
 - Degree course for Professional Surveyors (**TeDCAT**);
 - Degree course at **SUPSI** in Lugano (Switzerland);
 - Degree courses at **Polytechnic Universities** and other institutions.

Study plan - Construction, Environment and Territory studies

Subject	1	2	3	4	5
religion or alternative activity	1	1	1	1	1
Italian	4	4	4	4	4
history	2	2	2	2	2
English	3	3	3	3	3
geography	1	-	-	-	-
mathematics	4	4	3	3	3
complements of mathematics	-	-	1	1	-
law	2	2	-	-	-
PHYSICS	3	3	-	-	-
CHEMISTRY	3	3	-	-	-
BIOLOGY	2	2	-	-	-
graphic representation technologies and techniques	3	3	-	-	-
applied sciences and technologies	-	3	-	-	-
planning, construction and systems	-	-	7	6	7
topography	-	-	4	4	4
information technology	3	-	-	-	-
geopedology, economics and appraisal	-	-	3	4	4
site management and safety	-	-	2	2	2
physical education and sports	2	2	2	2	2
total hours	32	32	32	32	32