

Managing for @ School of Success



1 ^ Meeting “Baptism of Flight”

Mangualde, Portugal 11, 12 and 13 January 2016

EACH PARTNER’S REALITY

Italy

Partner Presentation

ISTITUTO OMNICOOMPRESIVO “RIDOLFI-ZIMARINO” SCERNI ITALY



ISTITUTO TECNICO AGRARIO

COSIMO RIDOLFI

SCERNI / ABRUZZO

The “Ridolfi Zimarino” school is located on the coastal hills about 15 km from the sea



The territory is particularly varied: big mountains (Maiella m.s.l.m. 2793) hills and sea are very close



Scerni



Vasto



Regional Park “Punta D’Erce”



Trabocchi



With a predominantly agricultural economy the territory has recently opened to tourism through the development of the building costs. A strong contribution to the economy is also due to guaranteed employment by the automotive industrial areas.



Organization chart

Assembly of teachers -Haed Master- School board

- 2 Haed Master collaborators
- 4 Teaching support
- 14 Responsible for each school
- 5 responsible for disciplinary department
- 20 Tutor for new teacher
- 60 Class coordinator
- 2 Responsible of laboratory
- 5 Self-evaluation group
- 4 Improvement group
- 1 Digital animator
- 1 technical office responsible
- 1 Farm director
- 120 teacher
- 8 boarding school teacher
- 3 Laboratory technician assistant
- 1 Administration Director
- 10 administrative assistants
- 46 bidelli
- 3 cooks
- 2 farm workers

The high secondary school (Istituto Tecnico Agrario Ridolfi) is a school for Agriculture, Food and Rural Development. It is one of the oldest schools in the area, dating back to 1879;



High secondary school including students aged from 14 to 18; there are 220 students split up in eleven classes. It is situated in Scerni, a small village counting about 3300 inhabitants.

Our students come from different towns and villages of the area, some of them from other regions; for this reason there is a boarding school , hosting students who live far away.



Dinning hall

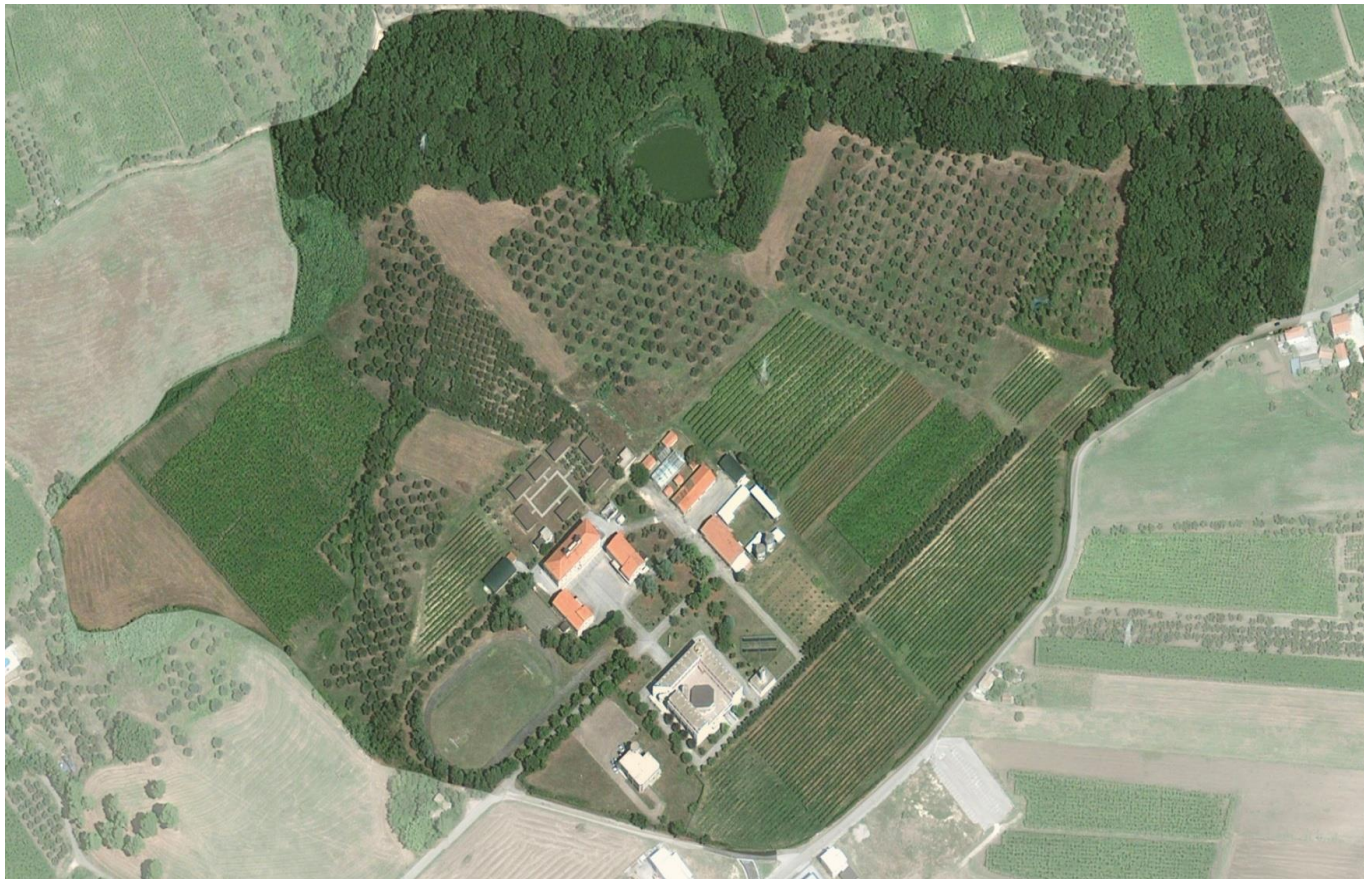


Room

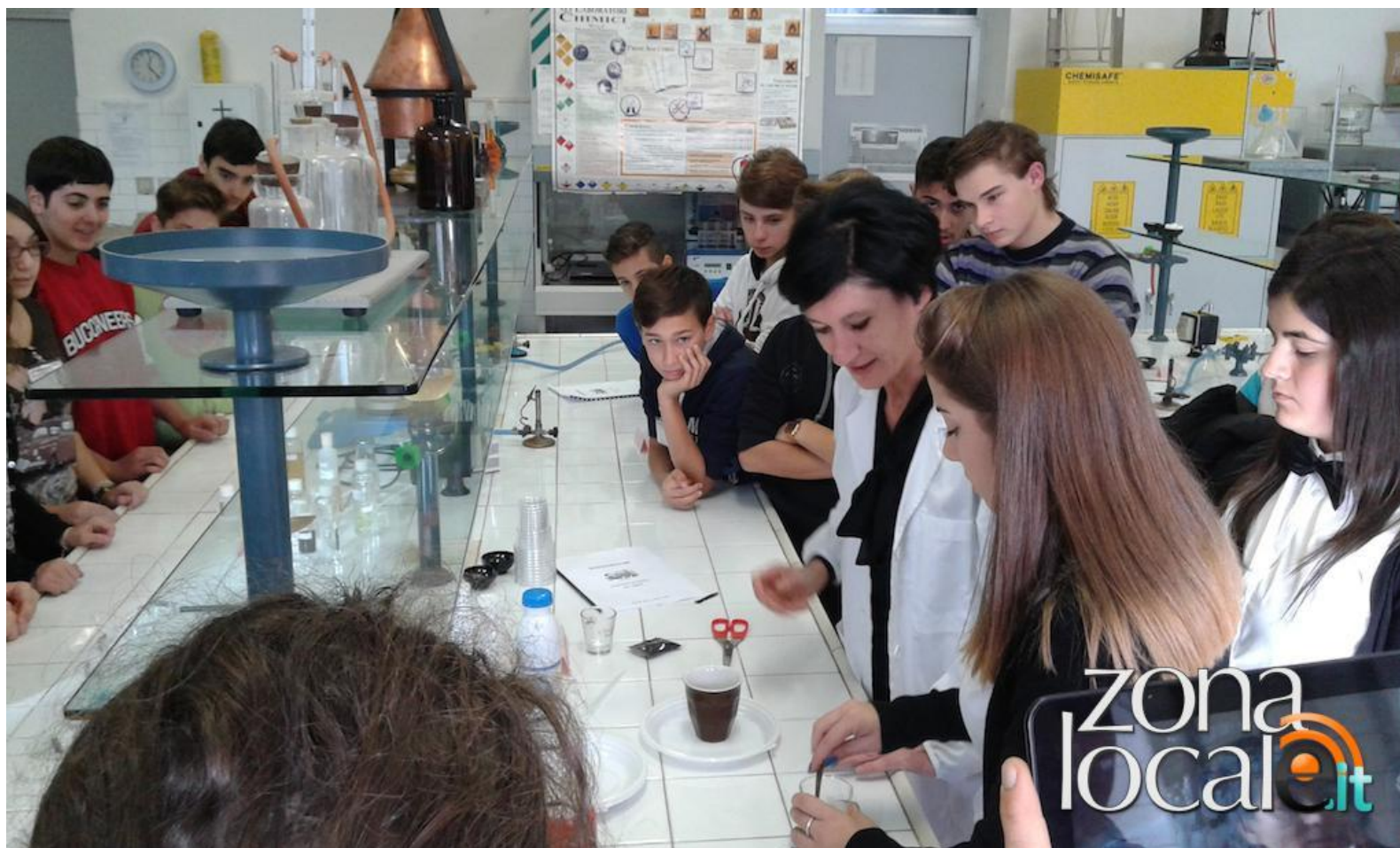
Direction house



From our school has various facilities; there is a greenhouse, a winemakery producing excellent wines and an oil mill producing excellent olive oil. The school buildings and the annexed boarding school are surrounded by vineyards, olive trees and a wood nearby. The third year on, they start studying specific subjects like Zootechnology, Food Processing, Agronomy, Marketing and Management.



Chemical laboratory



Whine of the Farm

(Montepulciano, Sauvignon, Pinot Grey, Pecorino, Trebbiano,
Merlot ecc...)

we are waiting to taste!!!!!!!

