

Work training program

for students of a special school preparing for work with moderate or severe intellectual disabilities and for students with multiple disabilities

The program was developed on the basis of the regulation:

Regulation of the Minister of National Education of February 14, 2017 on the core curriculum for pre-school education and the core curriculum for general education for primary schools, including for students with moderate or severe intellectual disabilities, general education for first-cycle vocational schools, general education for a special school preparing for work and general education for post-secondary schools.

[Dz.U. z 2017, item 356](#)

General goals:

1. shaping a positive attitude towards work in terms of motivation, competence and performance;
2. acquiring basic knowledge about work and getting to know typical work situations;
3. teaching how to perform various tasks in accordance with the student's preferences and predispositions;
4. mastering basic skills and work activities;
5. preparing students to run a household;
6. understanding occupational health and safety issues;
7. developing job search skills and using various sources of knowledge;
8. preparation to undertake independent or supported work in an individually tailored position on the open or protected labor market;
9. satisfying the cognitive and social needs of students by providing them with conditions for purposeful and socially useful activity.

Specialty: SMALL GASTRONOMY HELPER/WAITER

Graduate profile: The student is prepared to serve customers, prepare food and drinks and operate cash registers. Has knowledge of occupational health and safety, technical equipment and workplace organization. He is able to communicate effectively with customers, ensure the quality of the dishes served and deal with difficult situations. He is responsible, organized and ready to work in a small restaurant.

Educational material		Specific objectives	Detailed learning outcomes. After completing the classes, the student is able to (depending on the student's individual psychophysical capabilities resulting from the certificate and IEPT):
Occupational Health and Safety	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the rules of occupational health and safety in the catering industry. ● Understanding the importance of personal hygiene and sanitation in the workplace. ● Familiarization with food safety regulations. 	<ul style="list-style-type: none"> ● Describe the principles of occupational health and safety in the catering industry. ● Explain the importance of personal hygiene and sanitation in the workplace. ● List food safety regulations.
	s k i l l s	<ul style="list-style-type: none"> ● Developing the ability to apply occupational health and safety rules in practice. ● Developing skills in maintaining personal and sanitary hygiene in the workplace. ● Developing the ability to monitor and comply with food safety regulations. 	<ul style="list-style-type: none"> ● Apply occupational health and safety rules in practice. ● Maintain personal and sanitary hygiene in the workplace. ● Monitor and comply with food safety regulations.

Technical equipment for small catering establishments	k n o w l e d g e	<ul style="list-style-type: none"> ● Getting to know the technical equipment in small catering. ● Familiarization with the functions and applications of various catering equipment. ● Understanding the principles of operation and maintenance of technical equipment. 	<ul style="list-style-type: none"> ● Replace technical equipment in small catering establishments. ● Describe the functions and uses of various catering equipment. ● Explain the principles of operation and maintenance of technical equipment.
	s k i l l s	<ul style="list-style-type: none"> ● Developing skills in operating catering equipment. ● Developing skills in maintaining and cleaning technical equipment. ● Developing the ability to diagnose and solve basic technical problems. 	<ul style="list-style-type: none"> ● Operate catering equipment. ● Maintain and clean technical equipment. ● Diagnose and solve basic technical problems.
Preparation of the workstation	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the principles of organizing a workplace in a small catering industry. ● Understand the importance of preparing your work station before starting tasks. ● Familiarization with the workplace equipment. 	<ul style="list-style-type: none"> ● Describe the principles of organizing a workplace in a small catering industry. ● Explain the importance of preparing the workstation before starting tasks. ● Replace the workplace equipment.
	s k i	<ul style="list-style-type: none"> ● Developing skills in organizing and preparing the workplace. 	<ul style="list-style-type: none"> ● Organize and prepare the workplace. ● Check and supplement the workplace equipment.

	I l s	<ul style="list-style-type: none"> ● Developing the ability to check and supplement workplace equipment. ● Developing the ability to maintain order at the workplace. 	<ul style="list-style-type: none"> ● Maintain order at the workplace.
Customer service	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the principles of customer service in small catering establishments. ● Understanding the importance of interpersonal communication in customer service. ● Familiarization with techniques for dealing with difficult clients. 	<ul style="list-style-type: none"> ● Describe the principles of customer service in a small restaurant. ● Explain the importance of interpersonal communication in customer service. ● List techniques for dealing with difficult customers.
	s k i l l s	<ul style="list-style-type: none"> ● Developing the ability to communicate effectively with clients. ● Developing the ability to take orders and serve customers. ● Developing skills in dealing with difficult situations in contacts with clients. 	<ul style="list-style-type: none"> ● Communicate effectively with customers. ● Take orders and serve customers. ● Deal with difficult situations when dealing with customers.
Preparing food and drinks	k n o w l e d	<ul style="list-style-type: none"> ● Learning basic culinary recipes in small gastronomy. ● Understanding the importance of freshness and quality of ingredients in food preparation. ● Familiarization with techniques of preparing and serving food and drinks. 	<ul style="list-style-type: none"> ● List the basic culinary recipes in small gastronomy. ● Explain the importance of freshness and quality of ingredients in food preparation.

	g e		<ul style="list-style-type: none"> Describe techniques for preparing and serving food and drinks.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in preparing dishes in accordance with recipes. Developing skills in serving food and drinks. Developing the ability to assess the quality of ingredients. 	<ul style="list-style-type: none"> Prepare dishes according to recipes. Serve food and drinks. Assess the quality of ingredients.
Operating cash registers	k n o w l e d g e	<ul style="list-style-type: none"> Learning how to operate cash registers. Understanding the importance of proper operation of cash registers for sales. Familiarization with procedures related to closing the cash register and settling proceeds. 	<ul style="list-style-type: none"> Describe the principles of operating cash registers. Explain the importance of proper operation of cash registers for sales. List the procedures related to closing the cash register and settling the proceeds.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in operating cash registers. Developing the ability to properly close the cash register and settle the proceeds. Developing skills in solving problems related to operating cash registers. 	<ul style="list-style-type: none"> Operate cash registers. Close the cash register correctly and settle the proceeds. Solve problems related to operating cash registers.