

the **EDUCATION CENTRE PIRAMIDA** **Maribor**

INTRODUCTION

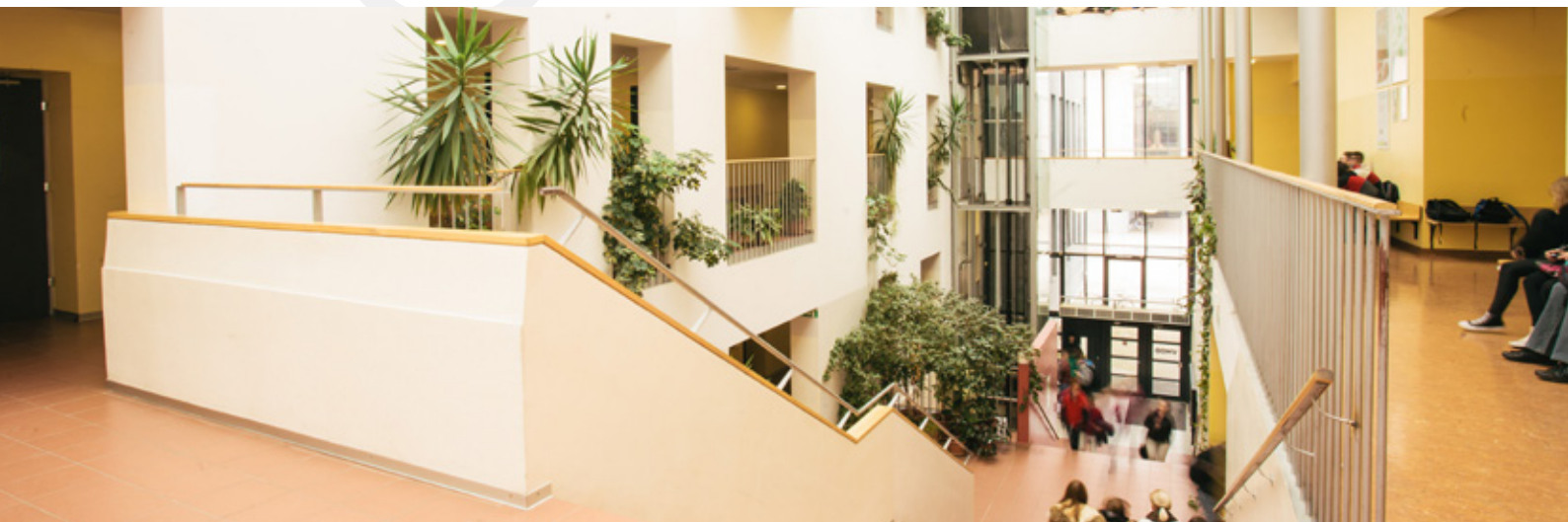
The Educational Centre Piramida Maribor is professional school and provides education for occupations in the food industry throughout the vertical educational programs—from the lower and middle vocational education to technical and vocational post-secondary vocational education as a short cycle of the tertiary education.

The EC Piramida Maribor is mainly financed from the government; a small part from education of adults, the research work performed in companies, from EU projects, from selling school made products in the market, and other sources.

The Centre employs about 50 workers (approximately 35 of them are teachers and lecturers), and has also cca 20 to 30 »contract teachers« from practice (from industries and other companies). They have a special contract with school for pedagogical work.

The Centre consists of three units:

- **Secondary School for Food and Nutrition,**
- **Higher Vocational College and**
- **Inter-Company Education Centre.**



1. SECONDARY SCHOOL FOR FOOD AND NUTRITION

Secondary School for Food and Nutrition has the 60 years of tradition and about 350 students/per year. It covers all vocational and technical levels. The school is attended mostly by full time students, minority of them are part time students. They are enrolled in different programs:

- **2-years programs: biotechnology and care programs**
- **3-years programs: baker, butcher, confectioner (with a final exam) and**
- **4-years program or 3+2 program: food technician (with vocational final “matura” exam).**

Educational programs:

SHORT CYCLE VOCATIONAL PROGRAM

• **BIOTECHNOLOGY AND CARE ASSISTANT**

Short cycle vocational program is completed in 2 years. Students gain 120 credit points. Successfully completed education program within the short - term vocational education enables entrance into education program of secondary vocational or specialist educations.

UPPER SECONDARY VOCATIONAL EDUCATION (3-YEARS PROGRAMS)

- **BAKER**
- **CONFECTIONER**
- **BUTCHER**

It is a 3-year program, students gain 180 credit points. A successfully completed education program within secondary vocational education enables entrance into corresponding education programs of vocational-technical education.

VOCATIONAL-TECHNICAL EDUCATION (3+2 YEARS PROGRAM)

• **FOOD TECHNICIAN**

It is a 2-year program with 120 credit points. Education program is completed with the Vocational Matura exam enables enrolment to higher vocational and professional study programs.



2. HIGHER VOCATIONAL COLLEGE

Higher Vocational College was established in 1999. After 4-years secondary school students can enter the Higher Vocational College at our centre to study 2-years in the higher vocational study programs (short type of tertiary study programs):

- **Food technology and nutrition** (with Bologna credit points **120 ECTS**) – Food and Nutrition Engineer

The study programs are extremely practice-oriented. All curriculums are revised, modular and credit score evaluated. They allow modular curricula and obtaining special skills.

During the training candidates are involved in theoretical lectures and in a variety of active work - laboratory work, practical work, practical training with an employer, field work, project work, research work, field trips to food industry companies. Students also have an opportunity of international exchange; we have established an international co-operation with universities, colleges and institutions abroad.

Higher Vocational College had Erasmus Extended University Charter 2007-2013 and is also the owner of new one 2014-2020.



3. THE INTER-COMPANY EDUCATION CENTRE

The Inter-Company Education Centre was established in 2010 and is strongly connected with both school units on different levels as well as with companies and the food industry.

Within the ICEC, adult education, national vocational qualifications and training for the unemployed and mentors in the industry are carried out.

The ICEC workshops provide practical training for pupils and students - both domestic and foreign. We are also active in the Erasmus mobility programs KA1 and KA2, as well as in other EU projects.

In ICEC we have modern equipment for bakery, confectionery and butchery. We also have a shop and a pastry shop for the promotion and sale of our own products.



MORE INFORMATION ABOUT US

The EC has well equipped laboratories for chemistry, biology and microbiology, quality control of food, quality control of cereals and flour, sensory analysis etc.

School workshops are modernly equipped for bakery, confectionary, and meat production. It can be said that from the technological aspect we keep pace with the industry.

Very important part of our vocational programs is the practical work. We have our own production of bread, bakeries, cakes, biscuits, pastries, chocolate pralines, sugar and marzipan decoration, some pasta production, organic meat and meat products. Because of very strong veterinary legislation (the same as in the industry) our workshops for meat and meat products are placed in EU register and are following HACCP rules. We have our own shop and café restaurant.

The great part of practical lessons (work) is carried out in companies. The school has contracts with more than 100 companies and enterprises. The vision of Centre is to continue a strong cooperation with industry.

