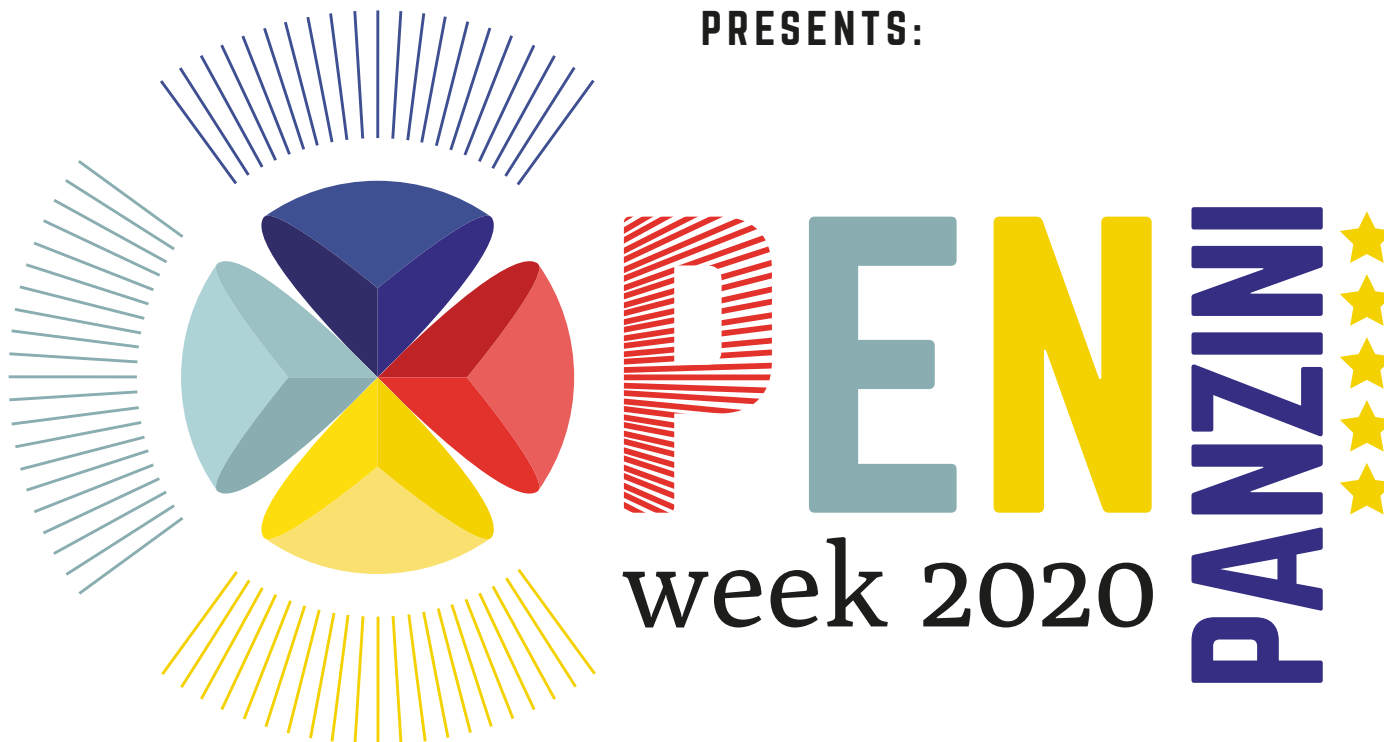




PRESENTS:



Gare professionali, studenti protagonisti, scambi di buone pratiche tra paesi Europei e molto altro ancora...

LA SCUOLA PROIETTATA AL FUTURO

OPEN MISSION

The Panzini High School in Senigallia has an important and long tradition. The school was established to promote innovation in hospitality, with experimental workshops and teaching methods. The catering and hospitality institute, 'A. Panzini' has savoured the experience of the past, is oriented in the present and lives projected into the future. 50 years of history have provided incredible experiences and with this background this school year 2019 2020 proposes OPEN, thanks to a synergy between teachers, students, staff, various stakeholders and the local territory. The didactic and teacher training event lasts 7 days and aims to change forever the vision of the Italian school, by being a revolutionary, ambitious and culturally innovative project.

OPEN is such a large project with infinite possibilities that it covers all of the sustainable development goals of the agenda 2030, from education to sustainable development, from tourism to entrepreneurship, and what is more it certifies all the key competences promoted by the Council of Europe in the 2018 Recommendation of the Key Competences for Life Long Learning.

OPEN represents a new way of practising sustainable education. OPEN is the future of education. OPEN is the positive soul of the young people who want to be leaders of change. The students of 'Panzini' committed to this challenge will become protagonists of new educational strategies as well as promoters of local social and economic development.

So OPEN, is a project representing the school and the local territorial development, it concentrates on education for entrepreneurship and European Citizenship and it underlines new key approaches in communication in our multicultural world.

The aims of OPEN are multifold with an underlying concept of inclusion and student-centred approach where the students themselves are the organisers, creators and protagonists and the essence of the event.

In the learning/teaching week, entirely dedicated to project activities, the Panzini school opens its doors and school grounds to families and comes out to the local territory where students will address audiences in the piazzas. Invitations are extended to experts and companies as well as students from all the regions in Italy and Europe who will be competing in the OPEN games. Students from the different regions will be guests of the Panzini school and its institutional partners, to play, learn, listen and share their experiences. The common goal is to make students active citizens, aware, autonomous and professionally capable to interpret new trends and new horizons.

OPEN will take place within the school facilities in 5 kitchens, 4 bars, and 10 dedicated classrooms, 2 conferences rooms, 5 workshops, 2 halls. It will welcome the competing teams of 15 students each from 20 regions in Italy and from the European schools twinned with Panzini and the city of Senigallia.

Under the supervision of the RENAI-A net and of the AEHT European net the students involved in the project OPEN will guide its conception, organisation and proactive realization.

THEY ARE OPEN





GENERAL OVERVIEW

"A. Panzini "of Senigallia, with the collaboration of the local Council, the Province of Ancona, the Marche Region, and thanks in particular to the sponsorship of the Senigallia hoteliers, **has the pleasure of offering each Region of Italy 18 free accommodation at the OPEN games, in B&B solution from 18th to 22nd May 2020.** As soon as the leadregional schoolscommunicate (by 15 March 2020) the names and the provenance of the players to the organization, they will be contacted with the informations needed tohelp the teams reach the venue.

| HOSTED REGION | HOST STRUCTURE | ADDRESS | TEAM LOGO/ Hotel |
|------------------------------|-------------------------------------|---|---|
| Abruzzo | HOTEL TRIESTE | Via Trieste, 27 - Senigallia Tel. +39 071 792 7279 Mail: info@hotelpensionetrieste.com Web: www.hotelpensionetrieste.com |  |
| Basilicata | HOTEL RAFFAELLO | Via F. Corridoni, 3 - Senigallia Tel. +39 071 792 7623 Mail: info@raffaellohotelsenigallia.com Web: www.raffaellohotelsenigallia.com |  |
| Calabria | HOTEL VENEZIA | Via Rieti, 68 - Senigallia Tel.+39 071 792 5708 Mail: info@hotelveneziasenigallia.com Web: www.hotelveneziasenigallia.com |  |
| Campania | HOTEL VILLA PINA | Via Podesti, 158 - Senigallia Tel. +39 071/7926723 Mail: hotel@villapina.it Web: www.villapina.it |  |
| Emilia-Romagna | HOTEL SABRA | Via Puglia, 4 - Senigallia Tel. +39 071 792 54 11 Mail: info@hotelsabra.it Web: www.hotelsabra.it |  |
| Friuli-Venezia Giulia | HOTEL RITZ | Via Lungomare Dante Alighieri, 142- Senigallia Tel. +39 071 63563 Mail: info@hritz.it Web: www.hritz.it |  |
| Lazio | HOTEL L'ALBERGO DELL'ORSO BO | Via Mameli 57 - Senigallia Tel. +39 071.7923590 Mail: info@hbologna.net Web: www.hbologna.net |  |

| REGIONE OSPITATA | STRUTTURA OSPITANTE | CONTATTI | LOGO SQUADRA/ Hotel |
|-------------------------------------|----------------------------------|---|---|
| Liguria | HOTEL INTERNATIONAL | Lungomare Mameli, 44 - Senigallia Tel. +39 071 7927333 Mail: info@hotelinternationalsenigallia.com Web: www.hotelinternationalsenigallia.com |  |
| Lombardia | HOTEL MASTAI | Via Abbagnano, 12 - Senigallia Tel. +39 071 793 1386 Mail: info@hotelmastai.it Web: www.hotelmastai.it |  |
| Marche | HOTEL TURISTICA | Via Rieti, 14 - Senigallia Tel. +39 071 792 7272 Mail: info@hotelturistica.it Web: www.hotelturistica.it |  |
| Molise | HOTEL CONTINENTAL | Lungomare Dante Alighieri, 126 - Senigallia Tel. +39 071 60047 Mail: info@ilcontinental.com Web: www.ilcontinental.com |  |
| Piemonte - Valle d'Aosta | GRAND HOTEL EXCELSIOR | Lungomare Alighieri 150 - Senigallia Tel. +39 071 65829 Mail: info@ghe.it Web: www.ghe.it |  |
| Puglia | HOTEL FIORELLA | Via Puglie, 12 - Senigallia Tel. +39 071 792 7575 / 340 0654148 Mail: info@hotel-fiorella.it Web: www.hotel-fiorella.it |  |
| Sardegna | HOTEL TRITONE | Via Lungomare da Vinci, 18 - Senigallia Tel. +39 071 7927406 Mail: info@hoteltritone.net Web: www.hoteltritone.net |  |

| REGIONE OSPITATA | STRUTTURA OSPITANTE | CONTATTI | LOGO SQUADRA/ Hotel |
|--------------------------------|--------------------------------|--|---|
| Sicilia | HOTEL ELENA | Via Via Goldoni, 22 - Senigallia Tel. +39 071 792 9043 Mail: info@hotelelena.net Web: www.hotelelena.net |  |
| Toscana | HOTEL SAYONARA | Lungomare Goffredo Mameli, 114 - Senigallia Tel. +39 071 792 3511 Mail: info@hotelsayonarasenigallia.it Web: www.hotelsayonarasenigallia.it |  |
| Trentino Alto Adige | HOTEL LE QUERCE | Via U.Giordano, 20 - Senigallia Tel: +39 071 7920205 Mail: info@hotellequerce.com Web: www.hotellequerce.com |  |
| Umbria | HOTEL VILLA SORRISO | Lungomare Alighieri, 98 - Senigallia Tel. +39 3287920988 Mail: info@hotelvillasorrisosenigallia.it Web: www.hotelvillasorrisosenigallia.it |  |
| Veneto | HOTEL UNIVERSAL | Lungomare Goffredo Mameli, 47/G- Senigallia Tel. +39 071 792 7474 Mail: info@hoteluniversal.it Web: www.hoteluniversal.it |  |

At the OPEN competition, **each Region will be represented by a team of 14 players:**

- 13 players from each Region, including 1 with special needs certification and a differentiated programming;
- 1 player from a school of European excellence.

In addition, 4 accommodations are reserved for the companions appointed by the leading schools.

According to **OPEN** regulations, each Regional team will compete in different professional, educational and cultural competitions. Each one is expected to carry out workshops, cultural and sports outings to discover the city and the land, as well as to participate in training courses coordinated by companies and professionals of clear renown and of the sector .

All players (each for their own area of competence and / or in team according to the proposed competition) will participate in a total of 16 tournaments as follows:

2 cooking tournaments

1 cooking and pastry / white art tournament

1 pastry tournament

4 sommellerie tournaments, hotel room and sale, one of which in a foreign language

2 tournaments for tourist reception, both in a foreign language

2 tournaments for the planning of tourist packages, one of which with a foreign language presentation

1 treasure hunt tournament

3 sports tournaments



“WHAT THEY SAY ABOUT US”



www.rainews.it/tgr/marche/notiziari/index.html?/tgr/video/2019/11/ContentItem-f9236c54-b68a-4d78-990a-beleb12fb39d.html

COORDINATION, COMMUNICATION AND GRAPHICS

E'
EVENTS
CONGRESS&COMMUNICATION

Winners, scores and prizes are planned for each individual

competition, disciplinary sector and Region.

Each game will engage only a few students and will be attributed a maximum score: in addition a prize will be given to the winner of the single competition.

The "OPEN Grand Trophy" will be awarded to the Regional team who will have achieved the highest team score at the end of all 16 tournaments.

A qualified jury will have the task to point out the best pupils among all the competitors for each individual professional sector.

For example, here are some first prizes to be awarded to the best student for professional sector:

Food and wine / cuisine award

"Michele Baron Prize - Little Mozart of the Kitchen" in Honor of Michele - A scholarship of € 2.500.00 and an internship to be carried out with the 3 Michelin star Chef - Mauro Uliassi.

ULI
ASSI

A one / two week study holiday in a European capital plus English course offered by the "International House"



*A cruise offered by "Costa Cruises" on Costa Magica from November 15th 2020 to November 19th 2020.
For the winning student and his/her family.*



A five day food and accommodation plus ice cream course at the experimental artisan center in Agugliano and entry to the final at Longarone fair in the Carlo Pozzi competition, board and lodging included.









SPECIFICATIONS ABOUT THE GAMES AND THEIR RESPECTIVE REGULATIONS










The regulations and specifics of each tournament will be officially sent within 60 days before the start of the competitions. They will be forwarded only to the Leading School Institutions, which will have to disseminate them within the respective Network and team.

In addition to the above mentioned regulations, further specific informations will also be disclosed, such as the possible use of Jokers, professional aids and the penalties that players may incur into during competitions.

Below a brief description of the 16 OPEN Tournaments:

| N° | NAME OF THE GAME | DESCRIPTION | PLAYERS | SPONSOR |
|----|---|---|---------|---|
| 1 | Michele's Pink Pepper | The players will be provided, at the time of the competition, with a basket containing selected ingredients to be used in the preparation of a dish. | 2 |  |
| 2 | The Sea in the plate | The players will be provided, in advance, with a basket containing selected ingredients to be used in the preparation of at least a first course. | 2 |  |
| 3 | Diet Therapy, Nutrition and Health | A pathology, chosen among obesity, diabetes, celiac disease, dysphagia, intolerances and other various allergies will be indicated only during the game. The players will be provided with a basket of products (with some unsuitable ingredients) that can be combined to make two courses (sweet and / or salty). The first prize will go to the team that will have provided the most satisfactory dishes for the given pathology. | 4 |  |

| N° | DENOMINAZIONE GARA | DESCRIZIONE | N° GIOCATORI | SPONSOR |
|----|-------------------------------|---|--------------|---|
| 4 | Sweet open day | The players will have to present a dish where there must be at least one decoration in sugar and / or sugars and make a breakfast dessert with fresh fruit and / or by-products, accompanied by a finely decorated finger food with two different creams or mousses. | 2 |  |
| 5 | The App I wish for | "The competition consists of creating an application for smartphones, dedicated to incoming tourists, engineered to welcome them and make them experience the area to the fullest. The teams will have to identify with the tourist to better understand their needs and define the features they would like to find in their ideal App. The usefulness and creativity in identifying innovative features will be rewarded. The entire team will win the tournament. They will be helped with the implementation of the APP by "My Cicero" company (world leader). | 2 + squadra |  |
| 6 | Oh yeah, Tour Operator | The tournament consists of three steps: the first (non-eliminatory) lasts 30 minutes, points will be acquired by correctly answering to a battery of 30 questions about general culture (mathematics, Italian, geography, history, art, science, business administration and law), and professional technical language. The second (elimination) lasts 2 hour. Each team will extract a city and will acquire points creating a two-day tourist itinerary. The third , played only by the 8 highest score teams, consists of creating a complete tourist package to be presented in a Community second language, chosen by the players. | 2 |  |

| N° | DENOMINAZIONE GARA | DESCRIZIONE | N° GIOCATORI | SPONSOR |
|----|--|--|--------------|--|
| 7 | THE GOLDEN KEYS <i>Can I help you?</i> | The Tournament consists of a role-playing game in the language chosen by the candidate, where one participant plays the customer and the other the provider of the accommodation service, on the basis of a pre-set card / case. | 2 |   |
| 8 | <i>The best tourist guide in Senigallia</i> | The Tournament consists of organizing a sightseeing tour of the city of Senigallia in English. | 2 |  |
| 9 | Open Treasure | The Tournament consists of a real treasure hunt around the city of Senigallia, looking for the Open treasure, while discovering the wonders of the lands and professionalism to be developed. | 2 + squadra |  |
| 10 | "At a glance" | The Tournament is about a mise en place for 4, chosen by the organization Committee among the following: Russian, English, Italian and French. | 2 |  |
| 11 | "Sommelier from *Le Marche to France" | The Tournament is about uncorking, tasting, recognizing and serving a wine/champagne from a selection proposed by the organization Committee. The selection will be communicated well in advance with the specific regulation. | 2 |   |
| 12 | OPEN Art | The tournament is about some preparations based on coffee and milk. | 2 |   |

| N° | DENOMINAZIONE GARA | DESCRIZIONE | N° GIOCATORI | SPONSOR |
|----|---------------------------------|---|--------------|---|
| 13 | Speakeasy cocktail award | The tournament is about taking an order in the language chosen by the players and making 2 cocktails with a given basket. | 2 | Language Cert  |
| 14 | Dodgeball | The tournament involves challenges "5 Versus 5" | 5 |  |
| 15 | Fencing | The tournament consists in a challenge between players chosen by the teams who will be trained appropriately on site by the instructors of Club Scherma Jesi (Jesi Fencing Club), one of the most successful clubs in the world. The Tournament will take place in the official seat of the Club Scherma Jesi in the presence of multiple Olympic medalists with the likes of Valentina Vezzali, Giovana Trillini and Elisa di Francisca. | 1 |   Ori e Valori |
| 16 | Table Tennis3 Versus 3 | The tournament involves the following challenges: female, male, mixed doubles. The tournament will take place in the Olympic Table Tennis centre. | 3 |   |



CLARIFICATIONS ON THE COMPOSITION OF THE TEAMS

The foreign player selected by the AEHT and the student with special needs will have to participate as chosen by the team and as additional members, in at least one tournament each day - even in the same competition.

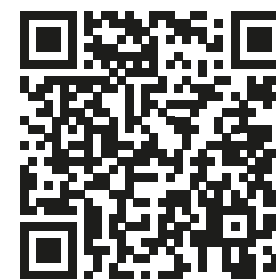
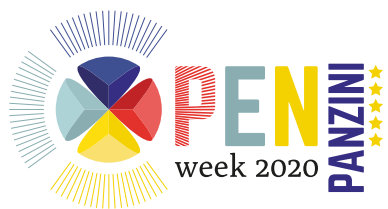
EVALUATION CRITERIA

The evaluation criteria will be communicated in detail together with the specific regulations of each tournament.

PLAYING FIELDS, PROFESSIONAL INSTRUMENTS AND REAL-TIME LEADERBOARDS

PLAYING FIELDS

The journey into Panzini Institute and some of its playgrounds begins:



www.roundme.com/tour/512560/view/1698100/

PROFESSIONAL EQUIPMENT

**SIRMAN**[®]

**Electrolux**
Professional

LAINOX[®]

**BLU**³**PRO**
PROFESSIONAL FOOD EQUIPMENT

LA CIMBALI



FULL UNIFORM

All players are required to wear the full representative uniform of the school they belong to.

THE PANZINI'S ARE SIGNED ...

Iacasadelladivisa
dal 1961



REAL-TIME RANKINGS *by*



The partial and final results will be systematically updated in real time and therefore will be viewable and available online at any time and from anywhere in the world on the site:

TECNOLOGIA *by*



www.panzini-senigallia.org/pvw/app/ANIP0008/pvw_sito.php



EXTRA GAMES ACTIVITIES

The public is admitted to competitions in order to support and encourage the participants. (In some playing fields by reservation only).

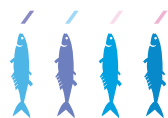
During all 5 days of competitions at the I.I.S. "A. Panzini " many professional courses held by sector experts will be held completely free of charge for all interested parties and accompanying persons, as well as best practices, programme tables and various sector conferences about sustainable development and the tourism, food and wine market.



EXTRAORDINARY PARTICIPATION

With the extraordinary participation of Mauro Uliassi (3 Michelin stars) and Moreno Cedroni (2 Michelin stars)

Moreno Cedroni



COMPOSITION OF THE TEAMS AND SELECTION OF PLAYERS

Each team consists of a foreign player selected by the AEHT and from a school of European excellence, as well as the best 13 students from the Regions of Italy, selected with the help of the RENAIIA's delegated leading schools.

Teams must respect the following breakdown by expertise:

- 2 pupils expert in food and wine / cooking
- 2 pupils expert in confectionery production;
- 2 expert students from sommelierie, dining room and sales;
- 2 experienced students of tourist reception and languages
- 2 students with tourism planning skills;
- 2 experienced pupils in sports competitions;
- 1 special needs with differentiated programming;
- 1 foreign student as chosen by the AEHT.

It is the responsibility of the school leader / regional flag to identify the best players for the tournaments as well as to distribute among theseveral schools of excellence, where necessary, the respective chaperons.

The students of the I.I.S "A. Panzini "do not participate in professional competitions but support all the teams for the best result of the project. They will therefore be involved in the supervision of the activities, in providing the necessary equipment during the competitions, in informing the teams about the correct use of the numerous industrial machines present in the laboratories as well as in taking care of the role of guides to the playing fields, for the teams and for visits to the structure and the territory. Awards will be given to the organizing students themselves by the Club Services



Lions Club Senigallia



Kiwanis



FIDAPA BPW ITALY
Sezione di Senigallia

18TH MAY

The arrival of the teams is scheduled for the morning of Monday 18th May 2020. The teams will be accompanied to the accommodation facilities.

All teams are expected to be at the A. Panzini IIS garden at 15:30

for the launch of the OPEN week and briefing. Activities will start with the parade of delegations along the streets and the promenade of Senigallia. All participants will later gather at the Foro Annonario, where the Authorities, as well as the distinguished personalities involved in the project, will start the Opening Ceremony. Participating schools are invited to bring with them the representative flag of the school they belong to.



19TH MAY

The games will start on the following day, Tuesday 19th May, at 8:30 am and will end on Friday 22nd at 15:30.

Competitions will take place in the premises and laboratories of the I.I.S "A. Panzini" in Senigallia (5 kitchens, 4 bars, 10 dedicated classrooms, 2 conference rooms, 5 didactic laboratories, 2 Halls, 8 specialized and language laboratories, etc.).

The sports competitions will take place at the school gyms, therefore in the PalaPanzini sports hall, as well as at the conventioned CONI premises.



22TH MAY

On Friday 22nd May, starting from 7 p.m., the Concluding Ceremony and the awards ceremony of all tournaments will be held in the suggestive "OPEN Village" set up at the site set up for this purpose.



COMPOSITION OF THE COMMITTEE OF SUPERVISORS AND JURIES

The task of the Supervisors Commission and of the Juries Commission is to ensure compliance with all competition regulations.

COMPOSITION OF THE COMMITTEE OF SUPERVISORS AND JURIES

| COMPOSITION OF THE COMMITTEE OF SUPERVISORS AND JURIES | Name and sponsor of the juries |
|---|--|
| Experts and multi-titled champions of the food and wine, tourism and sports sectors; |  |
| Starred chefs and sommeliers of clear national and international fame; | |
| Language experts; |   |
| Entrepreneurs, personalities and professionals from National and European public and private companies; | |
| Delegates from the AEHT, RENAIA, MIUR, and other public bodies; |  |
| Staff and students of excellence of the I.I.S. "A. Panzini "of Senigallia. | |

The final ranking must be validated by each commission before publication. Committee members will be provided with an identity and function recognition badge. "TIPICITÀ" assumes the role and the competence to identify and select the jurors of the respective competitions and will guarantee the regularity of all evaluation procedures.

THE REGIONAL LEAD / FLAG EDUCATIONAL INSTITUTIONS TASK

The Regional Lead / Flag Educational Institutions have the task of selecting the best 13 students and companions in the respective territory of the Region who will participate in OPEN competitions, the AEHT will have the task of identifying the European player to be twinned with the Regional representation. It is therefore the task of the leading / flag delegated schools of the Regional territory to fill in the participation forms with the information necessary to participate in the OPEN games no later than March 15th 2020. Each interested school interested will be able to contact one of the following respective school delegated leader / regional flag:

ABRUZZO - IIS "V.CROCETTI-V.CERULLI"
giulianova teis01100d@istruzione.It

BASILICATA - IIS "G. GASPARRINI" MELFI
pzis028007@istruzione.It

CALABRIA - IPSEOA "S. FRANCESCO" PAOLA
csr07000q@istruzione.It

CAMPANIA - IPSEOA "V. CORRADO" CASTEL VOLTURNO
ceis014005@istruzione.It

EMILIA ROMAGNA - IPSSAR "S. SAVIOLI" RICCIONE
rnrh01000q@istruzione.It

FRIULI VENEZIA GIULIA – IIS "J. LINUSSO" CODROIPO
udis01100p@istruzione.It

LAZIO - IPSEOA "V. GIOBERTI" ROMA
rmrh07000d@istruzione.It

LIGURIA - IPSSA "N. BERGESE" GENOVA
gerh020006@istruzione.It

LOMBARDIA - IPSEOA "C. PORTA" MILANO
mirh02000x@istruzione.It

MARCHE - IPSEOA "G. VARNELLI" CINGOLI
mcrh01000r@istruzione.It

IPSEOA "F. DI SVEVIA" TERMOLI
cbrh010005@istruzione.it

PIEMONTE - IIS "G. AULENTI" BIELLA
biis00700c@istruzione.It

PUGLIA - IISS "M. DE NORA" ALTAMURA
bais004007@istruzione.It

SARDEGNA - IIS "DON D. MELONI" ORISTANO
oris009007@istruzione.It

SICILIA - IPSSAR "F. P. CASCINI" PALERMO
parh050006@istruzione.It

TOSCANA - ISTITUTO "F. DATINI" PRATO
porc01000d@istruzione.It

UMBRIA - IPSEOASC "G. DE CAROLIS" SPOLETO
pgrh01000r@istruzione.It

VENETO - IPSEOA "A. BERTI" VERONA
vrrh02000x@istruzione.It

**TRENTINO ALTO ADIGE –IST. FORM. PROFESSIONALE
ALBERGHIERO ROVERETO LEVICO TERME**
ifpa@scuole.provincia.tn.it

VALLE D'AOSTA
vedi Piemonte

REFERENCES AND CONTACTS

For any doubt or clarification, you can refer to the following email address open@iispanzini.com

GENERAL INFORMATION

proff. Sabina Piombetti e Rosalba Todesco

SPECIFICATIONS ABOUT HOW THE GAMES ARE CONDUCTED:

- **KITCHEN**
proff. Roberto Mantoni e Giancarlo Rossi
- **DINING ROOM AND SALES**
proff. Massimo Castignani e Iuri Scarponi
- **TOURIST RECEPTION**
proff. Melissa Renzi e Cristiano Lassandari
- **TOURIST PLANNING**
proff. Michela Minnoni e Patrizia Cirilli
- **SPORTS SECTOR**
proff. Luciano Di Rosa e Marco Santini

SPECIAL NEEDS STUDENTS

(proff. Sonia Montesi, Donatella Bartuccio e Olivia Trequadrini)



PROJECT PARTNERS AND ACKNOWLEDGMENTS

Thanks to:

The hotels in Senigallia that offered the 18 accommodations in B&B solution;

All suppliers for foodstuffs that will be used during professional competitions;

Senigallia town Council, the Province of Ancona and the Marche Region for their active cooperation; The club services, FIDAPA BPW, KIWANIS LYONS, PANATHLON ROTARY and ROTARACT for the ever-present support.

On behalf of the whole school community and students, the following partners and sponsors, heartfelt thanks for the helpfulness, the resources made available and the participation in the project:

**PATRONAGES
UNDER THE AUSPICES OF:**



IN COLLABORATION WITH:

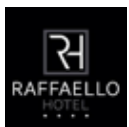


EVENT COORDINATOR:



MEDIA PARTNER:





PANZINI'S SUPPORTERS



We prepare for



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PANZINI'S FRIENDS