

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: CONFECTIONARY BAKER'S ASSISTANT

Graduate profile: The student is able to work safely and hygienically in a bakery and confectionery plant, applying occupational health and safety rules. Has the skills to operate and maintain technical equipment and prepare various types of cakes and confectionery products. Knows the principles of storage and storage of products, and is also able to control the baking process. He is prepared to work in the confectionery and baking industry, ensuring the quality and safety of products.

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):
Basics of 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 a bakery and confectionery plant. ● 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. ● 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 of a bakery plant	k n o w l e d g e	<ul style="list-style-type: none"> • Learning about the technical equipment of a bakery and confectionery plant. • Familiarization with the functions and applications of various baking and confectionery equipment. • Understanding the principles of operation and maintenance of technical equipment. 	<ul style="list-style-type: none"> • List the technical equipment of a bakery and confectionery plant. • Describe the functions and uses of various baking and confectionery 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 bakery and confectionery 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 baking and confectionery equipment. • Maintain and clean technical equipment. • Diagnose and solve basic technical problems.
types of semi-finished products and confectionery products	k n o w l e d g e	<ul style="list-style-type: none"> • Learning about different types of semi-finished products used in confectionery. • Understanding the production process of semi-finished confectionery products. • Getting to know different types of confectionery products and their characteristics. 	<ul style="list-style-type: none"> • List the different types of confectionery products. • Describe the production process of confectionery semi-finished products. • List different types of confectionery and describe their characteristics.
	s k i l	<ul style="list-style-type: none"> • Developing skills in preparing confectionery semi-finished products. • Developing the ability to recognize and evaluate the quality of confectionery products. 	<ul style="list-style-type: none"> • Prepare confectionery semi-finished products. • Recognize and assess the quality of confectionery products. • Prepare various confectionery products.

	l s	<ul style="list-style-type: none"> ● Developing skills in preparing various confectionery products. 	
Yeast dough and confectionery made from yeast dough	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the properties and uses of yeast dough. ● Understanding the fermentation process and its importance in the production of yeast dough. ● Getting to know different types of confectionery made from yeast dough. 	<ul style="list-style-type: none"> ● Describe the properties and uses of yeast dough. ● Explain the fermentation process and its importance in the production of yeast dough. ● List the different types of confectionery made from yeast dough.
	s k i l l s	<ul style="list-style-type: none"> ● Developing skills in preparing yeast dough. ● Developing the ability to control the fermentation process. ● Developing skills in preparing confectionery products from yeast dough. 	<ul style="list-style-type: none"> ● Prepare the yeast dough. ● Control the fermentation process. ● Prepare confectionery from yeast dough.
Shortcrust and semi-shortcrust pastry and confectionery made of shortcrust and semi-shortcrust pastry	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the properties and applications of shortcrust and semi-shortcrust pastry. ● Understanding the differences between shortcrust and semi-shortcrust pastry. ● Getting to know different types of confectionery products made of shortcrust and semi-shortcrust pastry. 	<ul style="list-style-type: none"> ● Describe the properties and uses of shortcrust and semi-shortcrust pastry. ● Explain the differences between shortcrust and semi-shortcrust pastry. ● List the different types of confectionery made from shortcrust and semi-shortcrust pastry.

	s k i l l s	<ul style="list-style-type: none"> ● Developing skills in preparing shortcrust and semi-shortcrust pastry. ● Developing the ability to recognize the proper consistency of shortcrust and semi-shortcrust pastry. ● Developing skills in preparing confectionery products from shortcrust and semi-shortcrust pastry. 	<ul style="list-style-type: none"> ● Prepare shortcrust and semi-shortcrust pastry. ● Recognize the proper consistency of shortcrust and semi-shortcrust pastry. ● Prepare confectionery from shortcrust and semi-shortcrust pastry.
Sponge cake and confectionery made from sponge cake	k n o w l e d g e	<ul style="list-style-type: none"> ● Learning the properties and uses of sponge cake. ● Understanding the process of whipping egg whites and their role in the production of sponge cake. ● Getting to know different types of confectionery made from sponge cake. 	<ul style="list-style-type: none"> ● Describe the properties and uses of sponge cake. ● Explain the process of whipping egg whites and their role in the production of sponge cake. ● List the different types of confectionery made from sponge cake.
	s k i l l s	<ul style="list-style-type: none"> ● Developing skills in preparing sponge cake. ● Developing the ability to whip egg whites to the right consistency. ● Developing skills in preparing confectionery products from sponge cake. 	<ul style="list-style-type: none"> ● Prepare the sponge cake. ● Beat the egg whites to the appropriate consistency. ● Prepare confectionery from sponge cake.
Storage of confectionery products	k n o w l	<ul style="list-style-type: none"> ● Learning the rules of storing confectionery products. ● Understanding the importance of proper storage of confectionery products for their quality and durability. 	<ul style="list-style-type: none"> ● Describe the rules for storing confectionery products. ● Explain the importance of proper storage of confectionery products for their quality and shelf life.

	e d g e	<ul style="list-style-type: none"> Familiarization with methods of storing various types of confectionery products. 	<ul style="list-style-type: none"> List the methods of storing different types of confectionery products.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in storing confectionery products. Developing skills in organizing warehouse space. Developing the ability to monitor and control the storage conditions of confectionery products. 	<ul style="list-style-type: none"> Store confectionery products. Organize storage space. Monitor and control the storage conditions of confectionery products.
Production of wheat cakes	k n o w l e d g e	<ul style="list-style-type: none"> Learning the properties of wheat flour and its uses in the production of cakes. Understanding the process of preparing wheat cakes. Getting to know different types of wheat cakes. 	<ul style="list-style-type: none"> Describe the properties of wheat flour and its use in the production of cakes. Explain the process of preparing wheat cakes. List the different types of wheat cakes.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in preparing wheat cakes. Developing the ability to control the consistency and quality of wheat dough. Developing skills in preparing various types of wheat cakes. 	<ul style="list-style-type: none"> Prepare wheat cakes. Control the consistency and quality of wheat dough. Prepare different types of wheat cakes.

Production of rye and mixed cakes	k n o w l e d g e	<ul style="list-style-type: none"> Learning the properties of rye flour and its uses in the production of cakes. Understanding the process of preparing rye and mixed cakes. Getting to know different types of rye and mixed cakes. 	<ul style="list-style-type: none"> Describe the properties of rye flour and its use in the production of cakes. Explain the process of preparing rye and mixed cakes. List the different types of rye and mixed cakes.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in preparing rye and mixed cakes. Developing the ability to control the consistency and quality of rye and mixed dough. Developing skills in preparing various types of rye and mixed cakes. 	<ul style="list-style-type: none"> Prepare rye and mixed cakes. Control the consistency and quality of rye and mixed dough. Prepare various types of rye and mixed cakes.
Dough processing	k n o w l e d g e	<ul style="list-style-type: none"> Learning dough processing techniques. Understanding the importance of proper dough processing for the quality of bakery and confectionery products. Familiarization with dough processing tools and equipment. 	<ul style="list-style-type: none"> Describe dough processing techniques. Explain the importance of proper dough processing for the quality of bakery and confectionery products. List the tools and equipment for processing dough.
	s k i l l	<ul style="list-style-type: none"> Developing dough processing skills. Developing skills in using dough processing tools and equipment. 	<ul style="list-style-type: none"> Work the dough using appropriate techniques. Use dough processing tools and equipment. Recognize the correct consistency of dough during processing.

	I s	<ul style="list-style-type: none"> Developing the ability to recognize the proper consistency of dough during processing. 	
Baking	k n o w l e d g e	<ul style="list-style-type: none"> Learning the principles and techniques of baking bakery and confectionery products. Understanding the importance of appropriate baking parameters (temperature, time) for the quality of products. Getting to know various baking methods. 	<ul style="list-style-type: none"> Describe the principles and techniques of baking bakery and confectionery products. Explain the importance of appropriate baking parameters (temperature, time) for the quality of products. List different baking methods.
	s k i l l s	<ul style="list-style-type: none"> Developing skills in preparing products for baking. Developing the ability to control the baking process. Developing the ability to assess the degree of baking of products. 	<ul style="list-style-type: none"> Prepare products for baking. Control the baking process by monitoring temperature and time. Assess the degree of baking of bakery and confectionery products.

Iceland 
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The AION project benefits from a grant of € 195828 received from Iceland, Liechtenstein and Norway under the EEA Grants.

The aim of the project is to develop a comprehensive, systemic model of preparation for professional activity of people with deeper intellectual disabilities. Preparation of professional laboratories with training programs and methodology. Development of a coherent and systemic strategy for supporting the employment of people with intellectual disabilities on the labor market in cooperation with the District Labor Office in Sosnowiec. Working out a path of professional development and a strategy of inclusion in the open and / or protected labor market, taking into account the educational, legal, organizational housing for schools, people with disabilities, public institutions and entrepreneurs that can potentially employ people with disabilities.