



Student stories, Experience, Advice

2022. június 18-július 16. International vocational practice, Vasto, Italy

Travel:

- We were worried until the last minute if we would actually be able to leave, the long bus ride seemed a bit daunting
- The night on the bus seemed very long, but we finally got a glimpse of the sea and then we couldn't wait to arrive
- Our teachers were with us at every stop, helping us to manage in foreign countries with shopping, using toilets.
- I was worried that I would feel sick during the trip, but I was able to sit in the front of the bus and that problem was solved.
- Our bus was very spacious, we changed seats regularly so that everyone could rest comfortably.
- I was reassured that my accompanying teachers were with me, they helped me immediately with any problems I had, they were direct and friendly.

Every day:

- The presence of my teachers made it easier to settle in. They were direct and caring, I was worried that I would miss my mum but they almost made up for it.
- It was good that we were housed in an apartment hostel so we were all in the same place, we quickly became a good team who could always count on each other for everything.
- Not everyone had the same language skills, it was good to always have someone close by to help me out when I was in a tight spot. But as the days went by, I got better and better.
- It was very strange that it was so hot, it was good that there was air conditioning in the room, but unfortunately it only worked in the afternoon, but at least I always had a nice temperature when I got home.
- It was difficult to take care of myself, organising the daily cooking, washing up and washing dishes caused a lot of stress, but in the end we divided the tasks so that everyone was happy, we took care of each other and looked after each other!
- It was very good that the apartment included a sunbed on the beach, so we could always sunbathe and relax in our free time, so it was a holiday, I have never been to the beach, I really liked it

- The shopping was always carefully organised, together in the apartment, everyone wrote down what they wanted, together we planned the menu and whoever had the day off went shopping, cooked for the others. It was good, the costs were shared proportionally. It's a good thing we're caterers, so cooking was no problem. Besides, everyone had money left over to spend on themselves.

- We were given a pass for local transport, it took us several days to learn where and how to get there! On the first day, we were taught how to read the timetable in a special session, we were even given check questions and exercises to make sure we didn't get lost, but our teachers regularly accompanied us, helping us to understand how to get where we were going as quickly as possible. Buses go everywhere, although not necessarily when they are posted. Sometimes we waited a long time at the bus stop, but by the end of the fourth week we knew almost all the bus drivers and inspectors. There were times when we preferred to walk home with the others on the way down the hill, it was nice to walk after work and talk about what had happened with whom.

Workplacements:



- I was terrified of how I was going to make myself understood in practice, and I found myself in a job interview where I had to speak English. Here again, my teacher was standing next to me, smiling kindly, nodding her head in encouragement, and I found that I had already introduced myself, answered the questions and was expected at work tomorrow morning. It felt really good!

- I got to work in a beautiful restaurant built on the sea. At first I was afraid to step on the floor, I was afraid it would fall off with every step. I'd never seen a building like that before.

- I was given work clothes at home, but the restaurant also provided me with a T-shirt and apron, which I could keep as a nice souvenir.

- The best thing for me was that they were always very nice to me. The Italians laugh a lot, they work in a good mood. They helped me from the very first moment, they were always

interested not only in my daily life but also in my fellow workers. When they came back, my placement teacher asked me if there was a possibility that I could stay with them until the end of the summer, even covering the expenses. I was very pleased that they were so satisfied with my work, I still keep in touch with the people I met, if I want to go to work, they will welcome me back. Of course I had to come home with the group.

- The practical site was well equipped with all the tools needed to do the job. I've never worked with a professional coffee machine like the one I met there. All the machines and tools were shown how they worked, and I was helped until I was able to operate them on my own. The greatest pleasure was when I was able to serve the guests and carry out the tasks assigned to me independently.



Interesting eating habits, recipes

Aperitivo



Appetising alcoholic drinks are called aperitifs in this country, which can be a wide variety of drinks that you drink before eating, even brandy. This is not the case in Italy, where short drinks are only consumed after a meal, usually Limoncello, which is a lemon liqueur. There is one drink that is typically consumed as an aperitif, and that is Aperol. Aperol is made as a cocktail, with prosecco, possibly with mineral water or soda. This has a low alcohol content

because Italians don't drink to get drunk, they always have food with it. So aperitivo is actually a meal (like usaonna) around 6pm, and bruschetta or sandwiches are served with the drinks.



Risotto

Ingredients: risotto rice, onion, butter, vegetable oil, Parmesan cheese, salt, seafood

Preparation: Heat water to a simmer in a medium saucepan, heat the oil and the butter, add onion, add the rice, cook, stir, until the liquid is gone. Add butter, the Parmesan cheese, seafood and season with salt.



Panna Cotta

Ingredients: Milk, cream, vanilla, sugar, gelatine,

Preparation: Heat the milk with the cream, sugar and the vanilla. Turn off the gas and add the gelatine. Cold down the mixture and put it into a form.



Useful phrases

English/Italian	Hungarian
dried/secca	szárított
measure/misurare	kimér
arrange/ordinare	elrendez
layer/stratificare	rétegez
spread/ untare	megken
drain/ filtrare	leszűr
baking disk/ciotola	sütőtál
wisk/ battitore	habverő
measuring cup/ misurino	mérőpohár
déep frier/ friggitrice	olajsütő
dishwasher/ lavapiatti	mosogató gép
knife/ coltello	kés

mussels/ mitilo	kagyló
fish/ pescare	hal

Greetings

Buongiorno! (buondzsorno) – Jó napot!

Buona sera! (buonászérá) – Jó estét! (délután 3-4 után már így köszönnek)

Arrivederci! (árrivedercsi) – Viszontlátásra!

De leginkább mindenki a SALVE és CIAO-t használja

Basic Phrases

Salute! (szalúte) – Egészségedre! (koccintáskor is használják)

Buon appetito! (buonappetító) – Jó étvágyat!

Scusa! (szkúza) – Bocsánat!

Buona notte! (buonánotte) – Jó éjszakát!

Grazie! (grácie) – Köszönöm!

Prego! (prégo) – Kérem!

Di niente! (diniénté) – Nincs mit!

Scusi! (szkúzi) – Elnézést!

Shopping

Quanto costa? (kvánto kosztá) – Mennyibe kerül?

Un cappuccino, per favore! (un kappucsínó, per fávore) – Egy kappucsínót, legyen szíves!

(A kappucsínót bármire lecserélhetitek)

Useful sentences

Sí (szi) – Igen

No (no) – Nem

Come stai? (kome sztái) – Hogy vagy?

Bene, grazie! (béné, grácie) – Jól, köszönöm!

Non lo so. (nonloszo) – Nem tudom.

Non capisco. (non kápiszko) – Nem értem.

Non parlo l'italiano. (non párlo litáliáno) – Nem beszélek olaszul.

Favorite pictures of travel, everyday life and work







