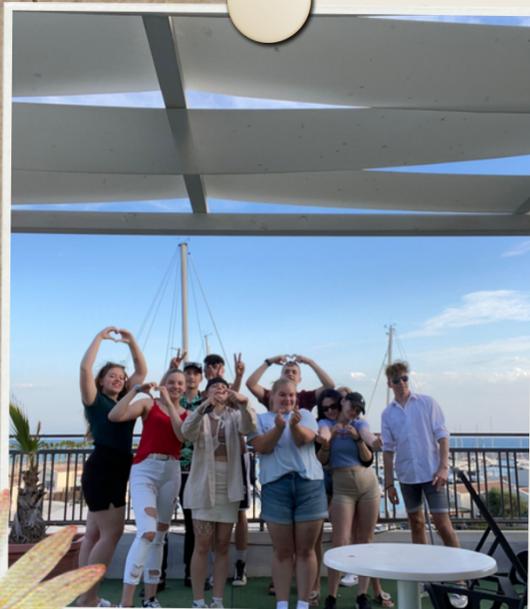




# Our trip to Italy

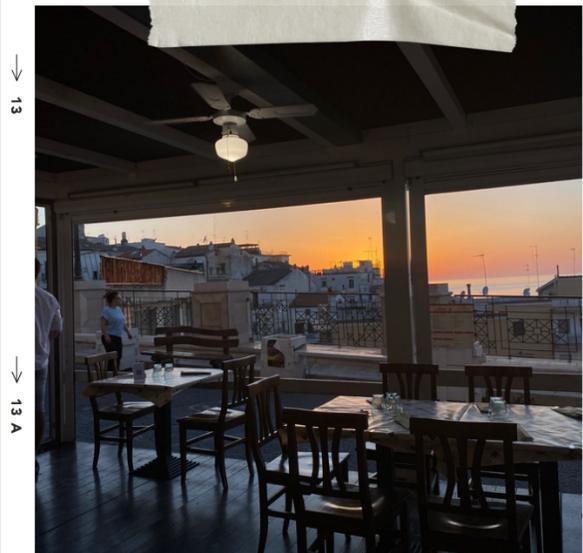


# *Marija Titarenko and Viktorija Gorobeca*

## **PANE E POMODORO**

Pane e pomodoro is translated from Italian as bread with tomato. It is a very popular snack in Italy.

The restaurant prepared high-class seafood, many types of pasta, salads and all kinds of snacks.

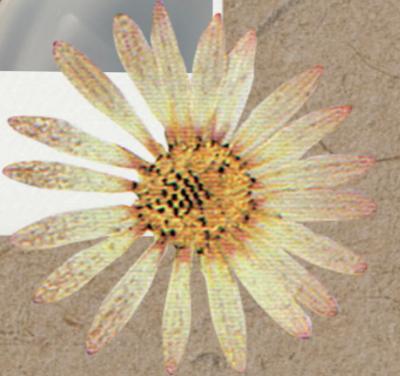




Our work duties in the morning shifts included cleaning the kitchen, pre-processing all seafood, stuffing mussels, preparing squid salad and later serving dishes. The kitchen must be cleaned at the end of the shift.

But in the evening shifts, we focused more on cooking than pre-processing.

We fried squid, prepared various bruschettas, salads, shaped and served the dishes. The kitchen must be cleaned at the end of the shift.



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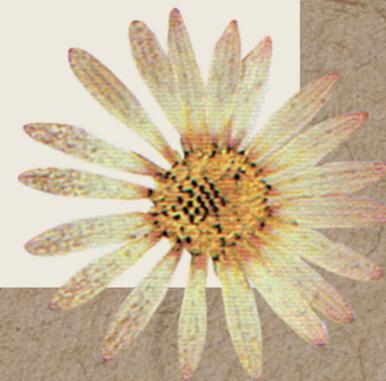
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Canva Stories

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# Overall

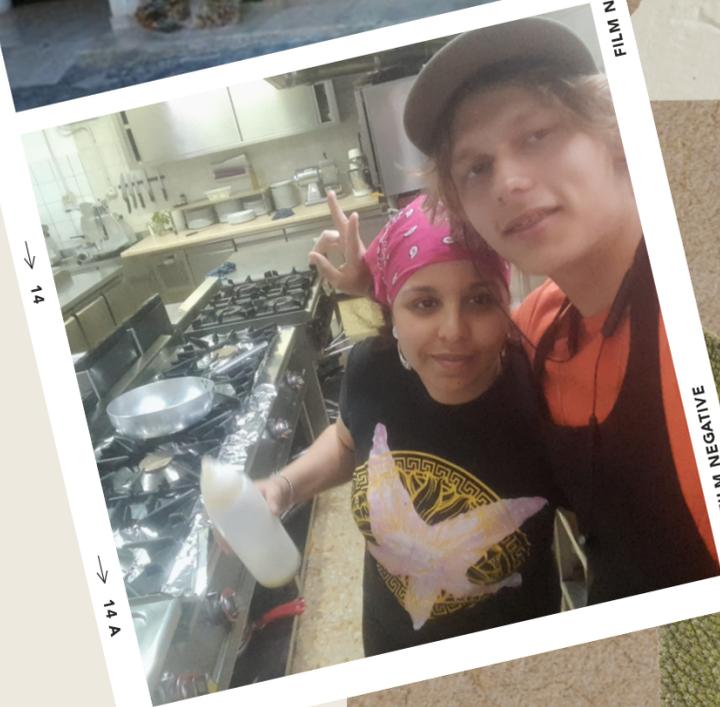
Pane e pomodoro employees never forgot to ask how we were doing, there was always joy and laughter in the kitchen. In our free moments, we all sang and danced together.



# Mārtiņš Ābele and Renārs Blūmers

## RISTORANTE ALPHEUS

“Ristorante Alpheus” is a restaurant that specializes in appetizers, sea food and pastas. It's located at edge of Rodi Garganico.



# Tasks

*Our tasks were:*

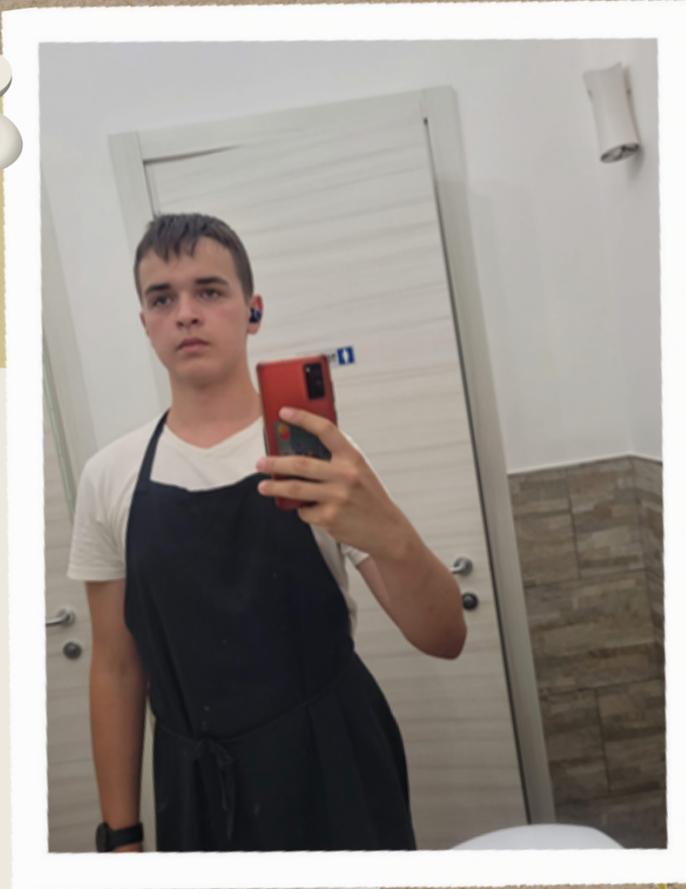
- Cleaning the dishes*
- Plating the food*
- Assisting the chef*
- Cleaning the kitchen counters*

*In the shown pictures are the foods  
we were tasked to make-*



# Overall

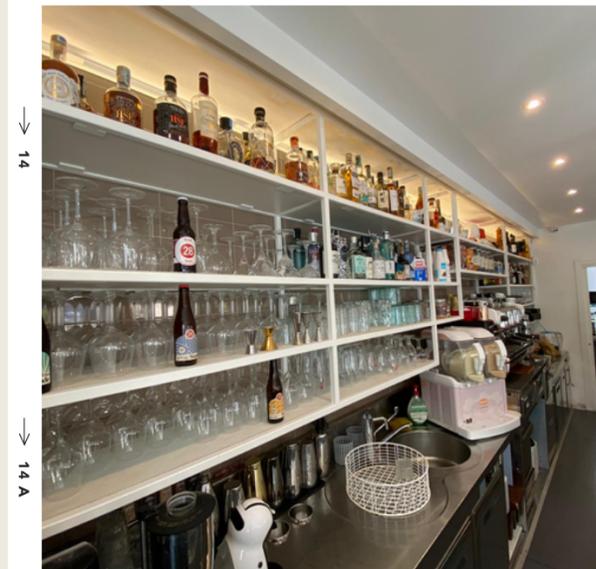
The staff was very friendly and kind, even if we couldn't understand each other. We felt like the work was a bit below our level, but overall we enjoyed our time there.



# Ēriks Baumeistars

## IL BARETTO

I worked in a coffee/cocktail bar. I improved my skills in making coffee and cocktails and learned a lot of different new cocktail recipes. The team was very understanding and positive, always lifted the mood and it was a pleasure to go to work.



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# Overall

Overall a good time spent, improved hospitality skills, new friends and acquaintances not only from Latvia, but now also from Italy. I hope to return some time soon.

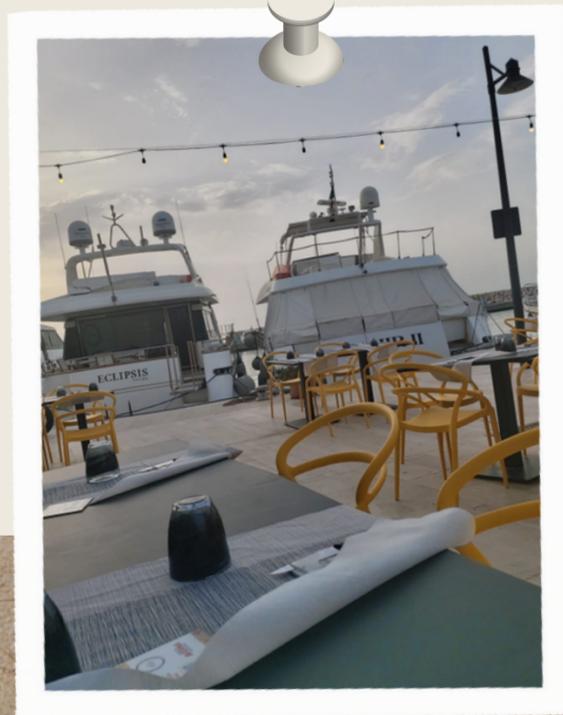


# Rainers Klaviņš

## ROZMARINO

What I did at the internship-

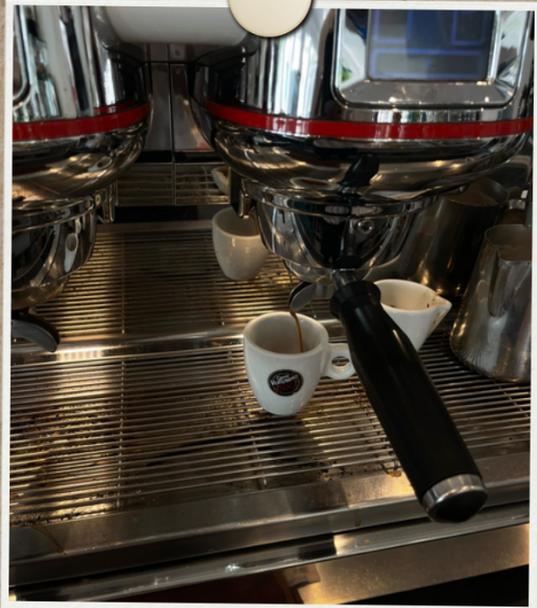
I grated parmesan, cut tomatoes, grilled zucchines and additionally cooked french fries or as they say patatine fritte, but most of time there was no work to do so I sat outside and watched the view from the coast, hence my work place was near it.





FILM NEGATIVE

FILM NEGATIVE



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# Matiss Paupe



I worked at Il Baretto and it was overall a great experience, the crew was very nice and i got to learn a lot about the process of making a good quality coffee and cocktails. I made a few local friends and got more future opportunities, workwise. If i was offered to go back i would go without any hesitation.



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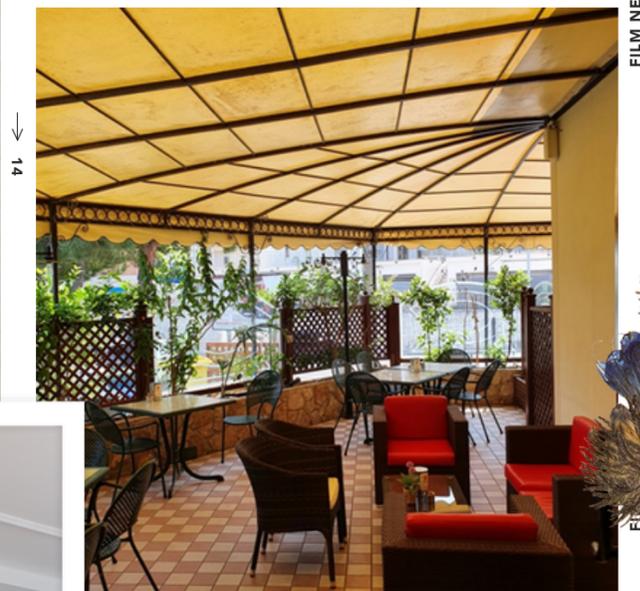
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# Sendijs Trūba

## PINO'S CAFFE

•I worked as a barman and waiter at Pino caffe. Every day I was making coffee's and cocktails, improved my coffee making skills as well as my knowledge of cocktails. The work started at 8 and ended at 12, and I learned how to say a few words in Italian.



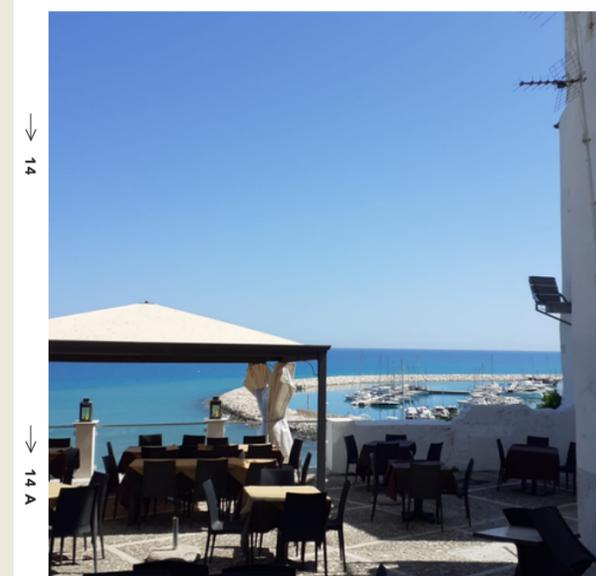
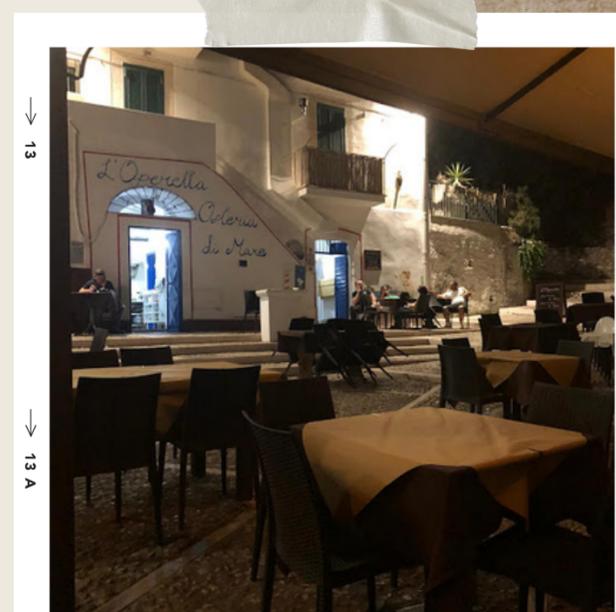
# *Patricija Bondaluka and Evija Kuzmina*

## **GLI ARCHI; FRONTEMARE; L'OPERETTA OSTERIA DI MARE.**

The name of first restaurant we worked in was Gli Archi, where we learned the base of profession of waiters, learned how to work in a dining room with clients and behave more professionally

The second place we worked in was Frontemare, this restaurant mostly worked with banquets and big events, this is the reason why we had nothing much to do.

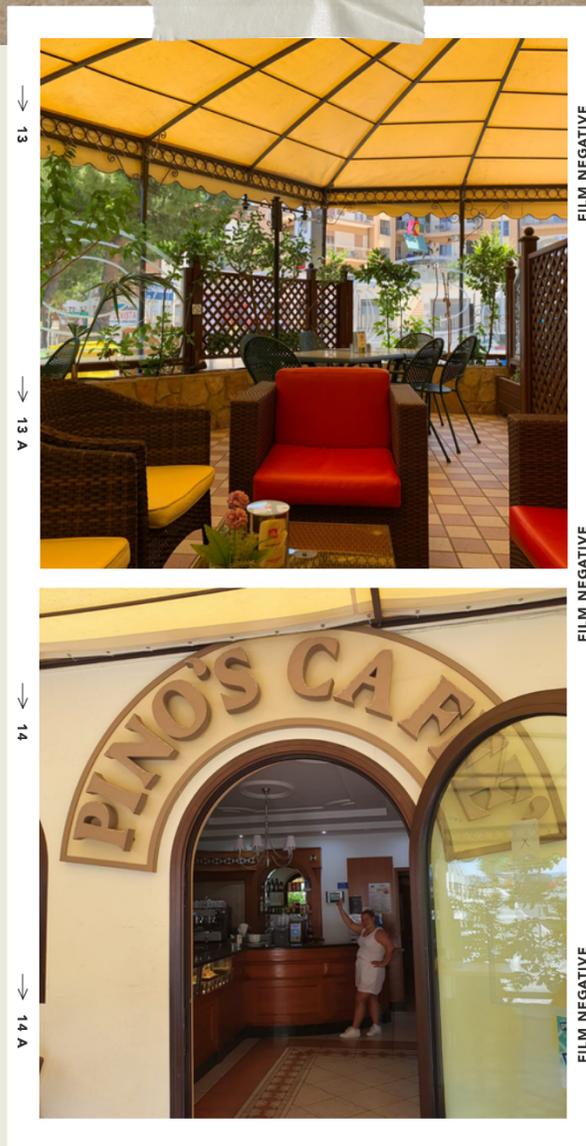
Third place was called L'Operetta Osteria di Mare, here we learned how to prepare seafood for further dishes and worked with new products for us and learned the basics of Italian kitchen.



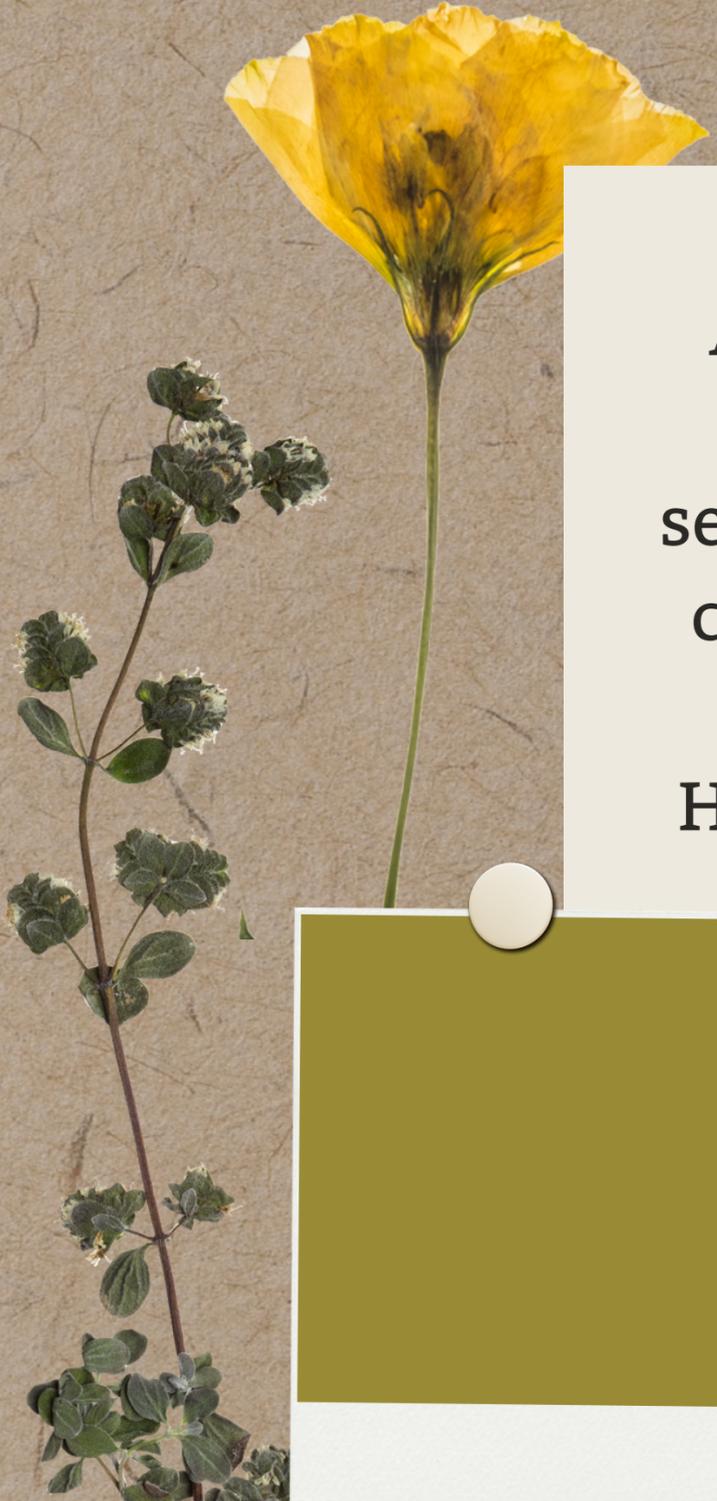
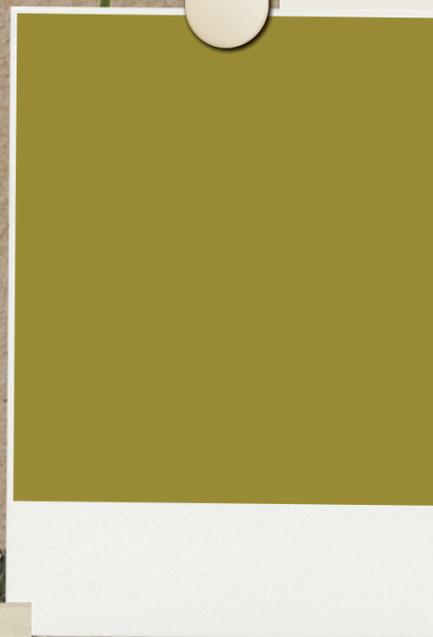
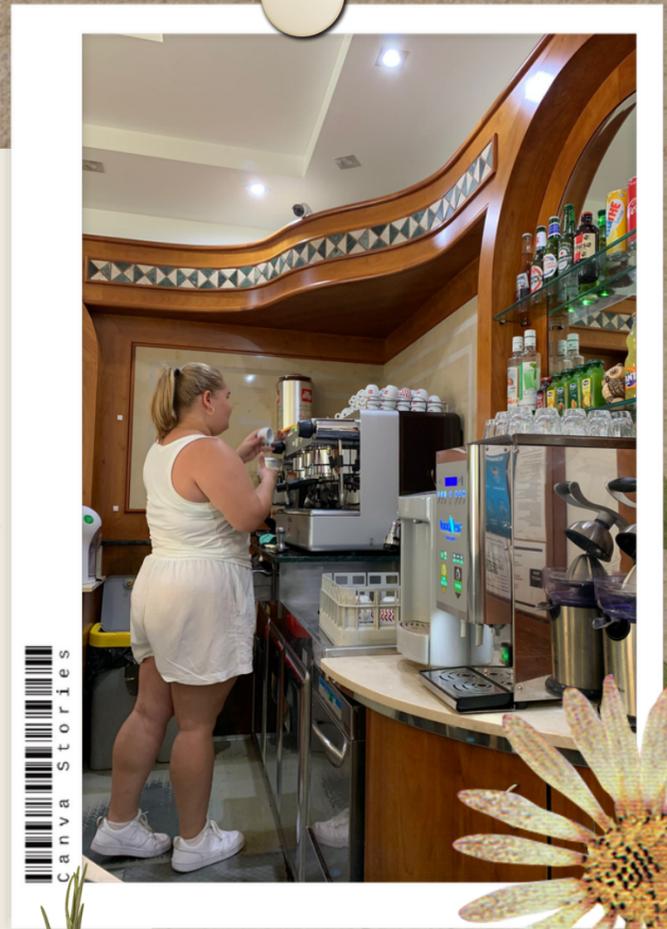
*Egita Rozenberga*

## **PINO'S CAFE**

I was working in Pino's cafe. Customers were really friendly especially elder customers. Everyone tried to socialize with me but I couldn't understand what they were saying. The cafe itself has relaxing energy and the barista Antonella was very welcoming person. She is a very positive person and I loved working with her.



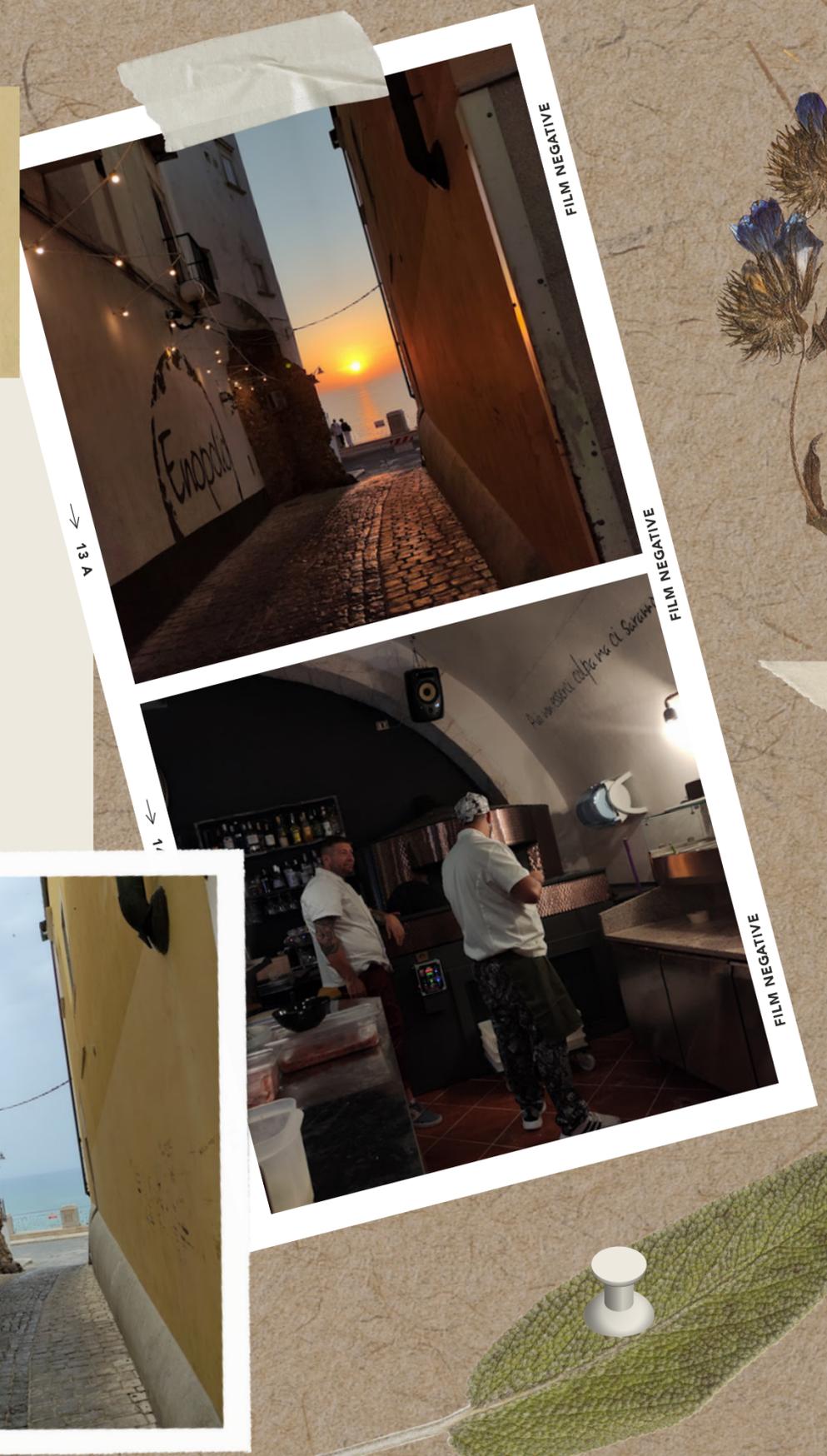
Antonella was praising me everyday and she was very impressed by my knowledge in hospitality service. Of course it was very hard to work in Italian cafe because I couldn't speak Italian. I usually was doing the dishes and I was polishing glasses. However it was a very good experience to work in a different country and in different atmosphere.



# *Vineta Grūbe, Arturs Ciganovs and Katrīna Poča*

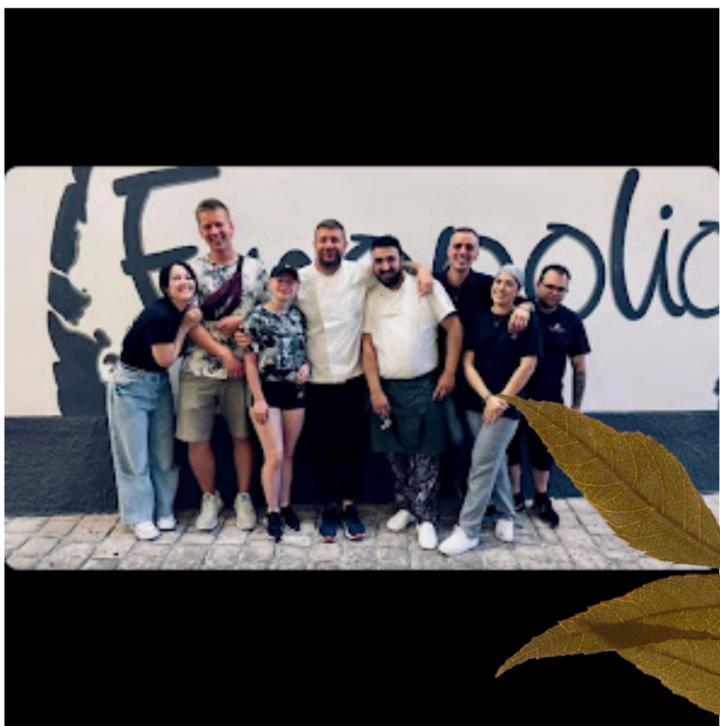
## **ENOPOLIO**

Enopolio is an Italian restaurant that is located in Rodi Garganico, the dinnery is mainly a seafood restaurant, hence the city is near the Adriatic sea coast. On our first day of internship, the restaurant had just opened up since its renovation. We made preparations for tomorrows grand opening.





The owner of the restaurant decided to trust us with foods from the menu to prepare and decorate, on daily bases we felt like we were necessary in the kitchen. We learned traditional Italian foods to try and recreate at home. Overall it was a great experience, the staff was nice and we always left work with a smile.



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# Kristine Barzinska

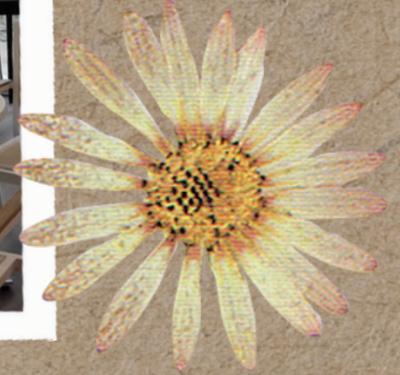


## IL BERETTO

My work experience in Italy.

I work at the cafe IL BARETTO. The cafe is located in the very center of the city.

There was always work except when the weather was not too good. I myself work as a waiter. I bring orders and clear tables. However, I could not serve customers because I did not know the Italian language. The team was very sweet and responsive. I was very lucky because I worked with a waiter who understood English well.



# OGRES TEHNIKUMS



*Thank you for this experience!*