The Formentera Council's Office of Social Welfare has announced that a training course on basic restaurant and bar operations, coordinated jointly between the administration and the Balearic Islands job service (SOIB), will reach its scheduled end Friday January 27. The training for disadvantaged groups has served eight Formentera residents and was financed with government money. Two professors oversaw instruction, which has been aimed at preparing participants for work in the hospitality sector.

Lessons, held in SOIB-accredited spaces owned by the Council such as one classroom in the Sant Ferran seniors' centre, were broken down into three subjects: 120 hours in basic restaurant service, 90 hours in fast preparation of food and drinks and 80 hours of non-work professional experience within a firm. The initiative had a budget of 19,200 euros.

Theory-based and practical classes

One aspect of work practice consisted in preparing breakfasts as a method of applying the theories studied in the classroom. Today, to mark the end of training, students will organise a special lunch for local restaurant owners, representatives of Formentera's small and medium-sized business association, the Chamber of Commerce and the Formentera Council. Classroom instruction ends tomorrow, allowing students to begin work experience in the local world of restaurants.

According to social welfare councillor Vanessa Parellada: “One of the Council's priorities is delivering training for the unemployed, especially those individuals facing obstacles to job market entry. In order to ensure maximum reach and a diverse range of topics, we organise training programmes on a rotating basis, for youth workers, lifeguards, language learners or social healthcare workers.” Parellada added that the Council's efforts to expand its network of SOIB-accredited training centres is ongoing, and spoke of the need to overcome the challenge posed by Formentera's “triple insularity”.