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<ul> <li>Minimum required 18 and Title Baccalaureate/ HND/ Bachelor degree</li> <li>Spain). There are only 25 seats</li> <li>Spain). The production and bottling of wines and derivatives.</li> <li>Schedule and monitor equipment and facilities.</li> <li>N. Market and products.</li> <li>N. Monitor and ensure quality through physical, chemical, microbiological basic tests as well as sensory analysis.</li> &lt;</ul>	Higher Level Training Course in Viticulture (2,000 h.).	1,200 euros / year one
degree       700 euros for year two         Organize, schedule and monitor production in the wine       700 euros for year two         Organize, schedule and monitor production and processing       Total fee= 1,900 euros for the         operations, stabilization and bottling of wines and derivatives.       Total fee= 1,900 euros for the         this professional will be able to:       Total fee= 1,900 euros for the         i. Program, coordinate and control the wine production, the       two years         production of distillates, vinegars and other products.       this Schedule stabilization operations and aging of wines and         derivatives.       the wine business.       the wine business.         v. Logistics planning in the wine business, organizing the       procurement, storage and shipment of raw, auxiliary materials         and finished products.       this course will give you the required knowledge needed to:       this course will give you the required knowledge needed to:         a. Carry out activities basic level of occupational risk prevention.       b. To obtain the European food handler card.       the second to t	Two academic years from September to June.	
What will I learn and do?       700 euros for year two         Organize, schedule and monitor production in the wine industry by controlling the production and processing operations, stabilization and bottling of wines and derivatives.       Total fee= 1,900 euros for the two years <i>This professional will be able to:</i> .         i. Program, coordinate and control the wine production, the production of distillates, vinegars and other products.       Total fee= 1,900 euros for the two years         ii. Schedule stabilization operations and aging of wines and derivatives.       Hermitian and facilities.         iii. Schedule and monitor equipment and facilities.       Hermitian and shipment of raw, auxiliary materials and finished products.         vi. Monitor and ensure quality through physical, chemical, microbiological basic tests as well as sensory analysis.       Hermitian and disposal of waste.         This course will give you the required knowledge needed to:       A. Carry out activities basic level of occupational risk prevention.         b. To obtain the European food handler card.       Hermitian and disposal of waste.	Minimum required 18 and Title Baccalaureate/ HND/ Bachelor	Spain). There are only 25 seats
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When I finish my studies, what I can do?	1	
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	Work in wine companies, dedicated to grape production,	





industries, concentration of musts, preparation of vinegars and other products derived from grapes and wine.	
Keep studying	
What are the career opportunities?	
Viticulturist	
Processing Manager for distillation and rectification.	
Desk attendant for fresh and sulfated musts. Supervisor for distillation columns and concentration.	
Manager for packaging line used for distillation,	
concentrated and vinegars.	
Responsible for aging and aging of distillates and vinegars.	
Sensory analyst.	
Entrepreneur	
Training plan:	
The professional modules of this training cycle are:	
1. Viticulture.	
2. Vinification.	
3. Biochemical processes.	
4. Stabilization, aging and bottling.	
5. Oenological analysis.	
<ul><li>6. Related industries.</li><li>7. Wine and wine culture.</li></ul>	
8. Marketing and logistics in the food industry.	
9. Wine and food safety legislation.	
10. Quality and environmental management in the food	
industry.	
11. Project in the wine industry.	
12. Training and career counseling.	
13. Enterprise and entrepreneurship.	
14. Internship/formation in work centers.	
Intermediate Training Course in OLIVE OIL AND WINE	1,200 euros / year
(2000 h.)	(Government-subsidized place
	Spain). There are only 25 seats
Two academic years from <b>September to June</b> .	700 ourse for your true
Miminum required 16years and Title of Secondary School	700 euros for year two
Certificate	
Certificate	





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Develop and packaged olive oils, wines and other beverages in accordance with production plans and quality, making the first level maintenance of equipment.	<b>Total fee= 1,900 euros</b> for the two years
This professional will be able to:	
<ul> <li>i. Extract olive oil under the conditions provided in manuals and quality procedures.</li> <li>ii. Conduct operations and conditioning of refined olive oils.</li> <li>iii. Develop distillates and spirits.</li> <li>iv. Perform finishing operations and stabilization.</li> <li>v. Control fermentations.</li> <li>vi. Provision and store raw and auxiliary materials.</li> <li>vii. Packaging, labeling and packing the products.</li> <li>viii. Regular production equipment.</li> <li>ix. Prepare and maintain equipment and facilities ensuring its operation and hygiene.</li> <li>x. Promote and market the finished products by applying marketing techniques.</li> </ul>	
This course will give you the knowledge needed to:	
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When I finished my studies, what I can do?	
Work in the processing industry and packaging of olive oils, wines and other beverages, and enterprises with advanced technology or traditional. You can also work in restaurants and hotels	
Continue to further studies	
Professional specialization courses. Preparing to test access to higher grade cycles. Another cycle of Vocational Training Middle Grade with the possibility of professional validation modules according to current regulations. Bachelor degree in any of its forms.	
What are the career opportunities?	





ARANDA DE DUERO



Junta de Castilla y León

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International Grocer.	
Master mill.	
Manager in oil mills and wineries.	
Food and Beverage manager at hotels/ restaurants	
Wine purchaser for wine marketing companies and shops	
Export/import/ sales manager in oil mills and wineries.	
Entrepreneur in producing/selling olive oil and wines	
Training plan:	
The professional modules of this training cycle are:	
1. raw materials and products in olive oil, wine and other	
drinks industry	
2. Olive oil extraction.	
3. Winemaking.	
4. Principles of electromechanical maintenance.	
5. Conditioning olive oils.	
6. Development of other beverages and dairy products.	
7. Sensory analysis.	
8. Sale and marketing of food products.	
9. Warehouse operations and control in the food industry.	
10. Safety and hygiene in food handling.	
11. Training and career counseling.	
12. Enterprise and entrepreneurship.	
13. Internship/formation in work centers.	
Middle grade OFFICIAL FOOTBALL COACH (1,000.)	
One academic year, from September to June	
Minimum required 18 years and Title of Secondary School	
Certificate	
First level. Sports Technician- Football	
Objectives:	
This technician should be able to:	
Teach soccer following the objectives, content, resources and	2 500 aurostroom
evaluation methods, depending on the general programming of	<b>2.500 euros/year.</b> Unlimited places.
the activity.	Ommitted places.
Instruct students on basic techniques and tactics of football,	
using appropriate equipment and materials, showing the	
movements and gestures as reference models.	
Evaluate the level of progression of learning, identify errors of	
technical and tactical execution of athletes, their causes and	
apply the methods and means necessary for correction,	
preparing them for subsequent phases of sports modernization.	
• Teach the use of specific facilities football fields.	
• Prescribe appropriate clothing for soccer practice	





•	Select, train and supervise the teaching material.	
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	Exercise control group, cohesive and boosting activity.	
•	Teach and enforce the basic rules of football rules.	
•	Motivate students in technical progress and improving	
•	physical fitness.	
•	Athletes transmit the norms, values and ethical content	
	of the sport.	
•	Introduce healthy athletes in sports.	
•	Prevent the most common injuries in football.	
•	Apply if necessary emergency assistance following the	
	protocols and established guidelines.	
•	Control the availability of existing health care.	
•	Organize the transfer of sick or injured, in case of	
	emergency, safely and using the most appropriate	
	system to injury and severity level.	
•	Collaborating with health care services of the sports	
	facility.	
•	Detect the technical information related to their	
•	professional duties.	
relate	Technician always act within a public or private body d to soccer practice. The different types of entities or	
• •	esses where they can develop their functions are: Schools and sports initiation. Sports clubs and associations. Sports federations. Sports boards.	
•	Schools and sports initiation. Sports clubs and associations. Sports federations. Sports boards. Sports services companies.	
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• Game rules

bor Omnia Vincit

• Sports safety

CIUDAD DE LA EDUCACIÓN

- Tactics and game systems
- Individual and collective technique
- Complementary block.
- Practical training component.

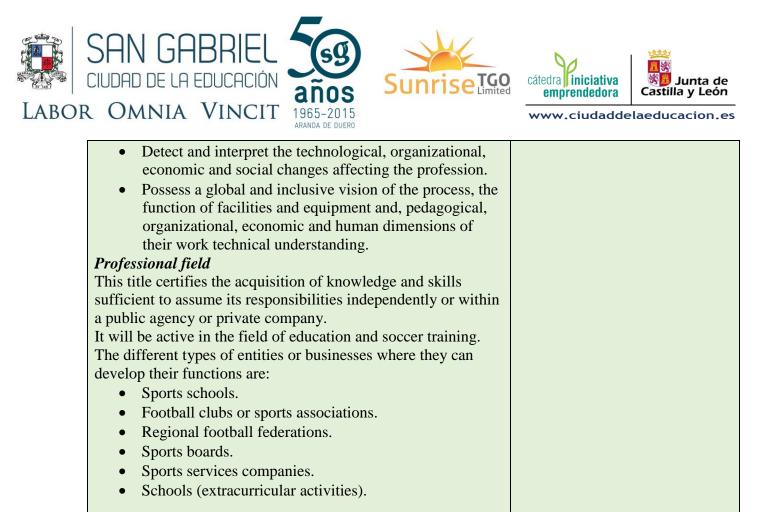
### Second level. Sports Technician -Football

#### **Objectives**

This technician should be able to:

- Football schedule teaching and evaluation of teachinglearning process.
- Perform teaching soccer overlooking the technical and tactical improvement of an athlete.
- Assess the progression of learning.
- Identify errors of technical and tactical performance of the players, identify the causes and apply the means and methods necessary for correction, whilst preparing them for subsequent phases of sports modernization.
- Perform specific programming and operational planning training short and medium term.
- Conduct training sessions, because of the sporting objectives, ensuring security conditions.
- Lead his fitness level of players based on athletic performance.
- Lead teams or athletes in football competitions, enforcing the rules of the competitions.
- Perform the tactical approach applies to sports competition.
- Directing athletes or teams in their technical and tactical performance during competition.
- Assess the performance of the athlete or after the competition the team.
- Control the availability of existing healthcare in the playing fields.
- Collaborate in detecting individuals with physical and processes that can be introduced in high-performance sports psychological characteristics.
- Set the action plan for the development of football activities in order to achieve the proposed sporting objective, ensuring the security, because of the physical condition and interests of practitioners.
- Detect and interpret technical information related to their work, in order to incorporate new techniques and trends, and use new equipment and materials sector.





### Basis of educational psychology teaching and training.Sports training

Common modules block:

**Training Plan** 

- Organization and sports law
- Theory and sociology of sport

#### Specialization modules block:

- Professional development
- Team management
- Teaching methodology and soccer training.

Anatomical and physiological bases of sport

- Physical training
- Game rules
- Tactics and game systems
- Individual and collective technique

# Course SPANISH LANGUAGE AND CULTURE (6, 9 or 12 months)

Minimum requirement: BECE certifícate and must be at least 16 years old

This is a spanish language and culture course aimed to teach students Spanish from beginner level A1 to expert user C2 levels



**380 euros/month** Unlimited places



Accomodation and food in school residence	950 euros/month (600euros/month for african students)
CAREER DEVELOPMENT	
Making our students ready for the job market is one of the	
primary goals of San Gabriel. We offer an internship	
which acts as a springboard helping all our students to find at	
least their first job after graduation. We also assist students to	
find jobs whilst studying to support them economically.	
Our partners host the students' internships and provide	
professional opportunities for graduate students.	

#### **Admission Proceedure:**

In addition to the requirements above:

- Duly completed application form with the Passport photo affixed on it
- Originals + photocopy of the following:
  - i. Passport with expiry date beyond December 2016
  - ii. Academic documents/ certificates and transcripts
- Application fee of **100 EUR**

## **Deadline for application**: for part scholarship **30th April 2016** without part scholarships **15th May 2016**

\*Please note that admissions are granted on a rolling basis and you would be notified of admission latest three working days upon submitting your application and paying the application fee. Part scholarships apply only for students enrolled in the viticulture and wine and olive oil programs.

Once you receive a notification for admission, you would proceed to transfer the tuition fee to the school's account before the school issues you with official admission documents. The school bears no transfer costs.

There are two ways of making payments:

1. By swift transfer to the School's account with details below:





#### Account name: Colegio San Gabriel

2. The school has an arrangement with Sunrise TGO Limited in Ghana to receive tuition fees on their behalf. Therefore for those not able to do a swift transfer, you can make a deposit into the EURO account of Sunrise TGO Limited and attach your deposit slip as proof of payment to the school. Once the school receives your deposit slips and confirms with Sunrise TGO Limited, they would issue your admission letter. This arrangement has been communicated to the Spanish embassy

For this purposes, Sunrise TGO Limited charges additional **50EUR** to cover for transfer costs to the school. Please find details of Sunrise TGO Limited accounts below:

Sunrise TGO Limited P.O.Box KS 7554 Adum-Kumasi Bank: Fidelity Bank Ghana Limited Branch: Adum-Post Account number: EUR- 195351552351

#### **Spanish Embassy visa requirements:**

- Visa Application form completed and duly signed
- Visa Application fee of **65EUR**





- Passport valid for a minimum of six months and at least two empty pages.
- Two recent pictures, passport size pictures (white background)
- Legalisation of all academic certificates
- Police report and legalisation
- Medicals/ Health Certificate with letterhead, stamp, and signature of the Doctor translated into Spanish. Medical examination can be done at *37 military hospital* and must not be more than 3 months old.
- Travel insurance for one year. Proof of health insurance coverage during your stay in Spain, for urgent medical expenses and repatriation due to accident or sudden illness. Minimun coverages EUR 30,000. The embassy accepts health insurance from the following companies:
- Flight Itinerary booking only
- *Admission letter from San Gabriel* : Original official certificate of admission addressed to the Spanish embassy, in Spanish, issued from Spain, verifying enrollment as a full-time student in an official university or school in Spain. This letter must mention that you will be eligible for the studies and indicate: name of the program, duration (starting date and ending of the program), school's address, the name and phone number of the person to contact at the school in Spain and hours of study per week (20 at least).
- Original Certificate of payment of fees from San Gabriel
- **Proof of Accomodation:** Original Certificate of residence from San Gabriel
- Original Letter of invitation for visa from San Gabriel
- Information about the study program from San Gabriel

#### Finance: Any one of the following or a combination of options

- Bank statements showing sufficient means of support to cover all the expenses in Spain
- Notarized letter from sponsor/parents assuming full financial responsibility for the student during the entire stay in Spain. Attach copy of the sponsor/parent's ID, bank statement and if parent, legalised birth certificate of the student.
- Proof of having received financial aid or scholarship covering expenses for tuition, room, board, and personal expenses during the stay in Spain.

All documents must be submitted in originals and 2 photocopies

#### Other important information to note:

You need to book an appointment with the spanish embassy in advance and you must presentall your documents as stated above on that date at the spanish embassy in Accra.





Please note that the spanish embassy receives longterm visa applications like student visas at its embassy in Accra and not at the VFS section.

Also kindly note that it may take up to 8 weeks before a decisión on your visa application is taken and so you should kindly apply for your visa in time. Latest should be in June in order to be able to start the school in September 2016.

Once you receive a positive decisión on your visa, the embassy would request you to submit your flight ticket. Remember this is the real ticket and that you should not buy the ticket until you receive a decisión on your application.

Legalisation of all documents can be done by notary public.

In case of where a student has differing names on certificate and Passport and where verifiable to be true, a change of name can proceed with an affidavit and then gazetted in the national gazette at the Ghana publishing near Accra Polytechnic. Remember such gazette proceedures takes 2 to 4 weeks.

All translations of documents into spanish can be done at the Ghana School of Languages and please note that translations can take up to 2 weeks to be ready.

#### After you receive your visa:

Communicate to the school of your flight itinery and the school will arrange an airport pickup for you.

#### Don't forget to scan your visa to the school.

On your arrival at the school you would be given your Accomodation and residence contract. This document is necessary for you to register at the town hall ayuntamiento and request for your temporary residence card which will have your foreigner's identification number NIE.

This NIE is important to enable you do anything in spain such as openning a bank account, getting a work contract etc and please carry your residence ID card with you wherever you go.

#### **Refund policies:**

Kindly note that in event that you are refused visa by the spanish embassy we would refund your tuition fees to you.





If you would like to appeal or apply again we can count your tuition towards the academic period to which you desire to apply again.

If you present false documents to the school in order to gain admission and if the school verifies same to be true, they reserve the right to cancel your admission without cause to refund if you are not yet in Spain. If you are already in Spain and such an event occurs, the school would cancel your admission and your residence permit would be revoked after which you would be deported.

However if you are refused visa because you presented false documents, there would be NO refund and your admission would be cancelled.

