

STUDENT COMPANY REPORT

Dieffe Soc. Cooperativa

Introduction

The Italian law does not permit the establishment of students enterprises. The main limitation is given by the impossibility for students under 18 to be owners or shareholders of companies except with the permission of the Court on the advice of the magistrate.

Selection of school /teachers trainers

Coop. Soc. Dieffe of Spinea decided to promote this project after a long and deep dialogue with the students: the idea was focused on realizing a laboratory and creativity experimentation typical of craft activities. The Project's presentation was expressed with details during a College of Teachers: the suggestion to involve students of the first and second classes came from our history teacher, who had experimented a search essay on history and gastronomy, from which the basis for the project spread out. Students were particularly motivated because of the integration of the idea with the specialization of our school: a self business project concerning the gastronomic field. The other teachers involved were selected on the basis of their experiences of teaching.

Project activities presentation S.C. to the selected school- teachers

In October 2010, pupils attending the first and second years were invited to the Project Meeting Presentation: the object was the explanation of "The Best Student Company Idea" with its goals. The students involved were eleven: three female students and eight male students; three teachers were the Project coordinators and supervisors: the history teacher, the barman laboratory teacher, the enological teacher.

Design of Innovation camp & Entrepreneurship camp -smes involvement

Dieffe adopted the Common model of Innovation Camp (C.I.C.) approved during the 3rd meeting in Norway from all Partners.

The model contemplated the involvement of at least two teachers and a duration of at least 8 h. (in 1 day or 2 half days): Dieffe has involved two teachers and has held the Innovation Camp in one day for a total of 8 h.

As provided in C.I.C. the activities carried out were: introduction to the children to business plan tools, entrepreneurial experiences, reading of business challenge (participation of four local businessmen

and representatives of social partners), brainstorming activity, idea development and idea competition. As required in C.I.C. we have made available to students a room to work with the equipment and teaching materials they needed.

Training of Trainers in order to implement a Student Company

In the afternoons of 28th and 29th of June 2010 the teachers of the Province, with the teachers of the partner countries, have participated in classes taught by Anne Karine Sveinall, director of the Adolf Oiens School - Trondheim (NO) -, expert in youth entrepreneurship. She forwarded the Norwegian model to all teachers, interacting with them.

Dissemination of the S.C. project in the local Partnership

The main local partnerships involved in the project are:

Cockney London Pub 1997 s.n.c., via San Francesco, 13 - Correzzola (PD) of Agostini Amerigo; Hotelturist S.p.A. - via Forcellini, 150 (PD) - whose legal representative is Oreste Romeo.

Moreover, during the Trade Meeting in May, 19th 2011 in Padua we had expanded the idea of our project with different kinds of craft beer producers, such as "32 Via Dei Birrai" and "Antico Birraio".

Student Company Idea Selection

The selection of the idea of brewing beer was not such an obvious choice: in fact it was interesting to notice that the students focused on beer in relation to the search issue and to the interdisciplinarity of the Project. Not only the Idea concerns food and catering subjects, but even technical and commercial subjects.

The idea of beer production is easily implemented in an artisan production process, further facilitated by the presence of several solutions of even small machineries (small or "mini breweries").

For the development of the idea, the students have made contacts with several companies in order to understand the feasibility of the project, that is if it was easily and rightly producible beer with results similar as if it was produced in an industrial process.

"Innovation & entrepreneurship camp" implementation: entrepreneurship case studies Innovation camp report (workshop/case studies)

The Innovation Camp was held on December, 20 at the School of Spinea at the presence of eleven students, two teachers Vittorio Beretta and Flavio Callegari, some representatives of Coop. Soc. Dieffe and a committee of experts from various fields:

- “Tivigest Spa”, “Hotel Tourist” Tour Operator;
- “Mazzari”, pastry making in Padua;
- “Marican Sas”, manufacturer of equipment and technologies for food production;
- “32 Via dei Birrai”, craft beer producer

After the obligatory introduction, the Chairman of the meeting detailed the different aims of the project in progress:

- a) presentation of the model of a student company, according to the criteria proposed by the Norwegian partner;
- b) vision of the DVD, with interviews on video, which brought the case histories;
- c) sharing criteria and approaches used to involve the students in our schools:
 - a. Policy Register - it has been observed that in the younger age groups there was a greater propensity for involvement in extracurricular activities widely and a greater propensity to self entrepreneurship;
 - b. the size of social promotion in the long term, including post-qualification, which is involved in creating, managing, growing an action taken;
 - c. the availability of land to accommodate, promote and take on similar initiatives, particularly for the connotation of craftsmanship and uniqueness of the merchandise;
- d) involvement of children in the creative process, conceptual and executive of a particular and specific undertaking, through the resumption of a discussion, begun in November, indicating the business idea. or rather the object;
- e) emerge from the vibrant debate, specifically, three specific business ideas:
 1. production and marketing of fresh pasta;
 2. production and marketing of bakery products;
 3. production and marketing of beer;
- f) through a decision-making process aimed at the maximum share of the business plan, a decision is made to produce and market the beer.
- g) starts a careful discussion on the shape of the object company, its rules, modeled on the structure, the philosophy of doing business.

In April the President of local craftsmen association ASCOM was involved in the project too and in July the Owner of Cockney London Pub Mr Amerigo Agostini. They acknowledged the validity of the

project and are hoping for the continuity of interest and participation of students.

Student company description: business plan, setting up student company, producing and management, close of company

The way we have found after being in contact with different kind of associations, is the juridical form of a Temporary Purpose Association (TPA) between the lead institution Coop. Soc. Dieffe, each of the participating students and two, or more, teachers from the school.

This juridical form optimizes the financial independence characteristic of the company experience (own separate income statement), with appropriate management of the liability of the implementers, being minors and thus unable to assume their own legal obligations.

The name of the TPA is: Student Company Dieffe - First Class.

The organizational company structure concerning the students is as follows: Student Company Administrator, Marketing Management, Production Management, IT Management, Administrative Management, Production Staff, Marketing Staff, IT Staff.

The deed of establishment of the TPA will be registered at the registry office of the Chamber of Commerce.

The company will operate for profit and operations will be limited to the achievement of the intended purpose. The deed will have an official registration number.

This type of legal entity does not envisage a specific share capital, but avails itself of that of the lead institution.

This latter, however, may allocate, through the TPA, assets and/or liquidity to this specific business deal.

The person representing the TPA will be the legal representative of the lead institution (Prof. Luciano Gatti).

The legal unit responsible will be the lead institution of the TPA , i.e. Coop. Soc. Dieffe.

The board members are students younger than eighteen years of age.

However, their work will be governed by the rules relating to the activities of members of a cooperative and in this capacity they will qualify as emancipated minors, thus enabling them to assume limited roles of responsibility in the management of the TPA.

The TPA will be registered at the registry office of the Chamber of Commerce.

Students will be classified to all effects and purposes as workers, resulting in payment of contributions and taxes on remuneration received.

The TPA, which is financially independent, will be subject to income tax according to income generated.

The production of beer, which is the purpose of the TPA, will be subject to excise duty in relation to the level of production, which is envisaged to amount to less than 2 hl per month.

Closing of company

The close of project was expected for the end of October but teachers and students are going to continue the experience. All the partners exhorted the students to go on in this commitment.

Conclusion

In order to describe the aim of the project we organized some conventions at school and some meetings with partners.

Last 23rd March there was a meeting at school in Spinea and Student Company's group explained the activities of the Student Company project in front of all colleagues and teachers. Some of them illustrated the purposes of the project and some others described the process of production of two kinds of beer, named "Scolastica" and "Prima".

On the 9th of April, the students introduced the project to the President of local craftsmen association ASCOM.

In May, 19th teachers organized a visit to the Trade Meeting in Padua. In particular students visited the exhibition pavilions in which they could meet some agents of important breweries.

Students could learn all the secrets about production and tasting of artisan beer.

In July, the 21st students and teachers visited the Cookney London Pub. They could meet a great appraiser and expert on artisan beer. They described him the project and their production of "The Scolastica" and "The Prima" Beers to Mr. Agostini Amerigo. The owner of the Pub tasted the beer and gave some interesting suggestions.

In June there was an internal dissemination event following the first production of beer, involving students with their parents, teachers and commercial partners.

At the end of October 2011 there will be a final dissemination event at which Social Partners and enterprises involved in the project will be invited.

All the teachers have appreciated the aim of the project, most of all for the possibility to work together. The history teacher with the law teacher, the barman laboratory teacher with the enological teacher and the information technology feed teacher. All of them have followed the students in this experience giving them their help to

gradually become more advanced, more expert and to develop the Student Company.

In the final valuation the teachers emphasized the students' care for the project and they gave them an other good valuation.

All the students have taken part in the project with a lot of interest and participation, they have showed other school friends how responsible and good they have been.

The students' families also recognized the importance of the project and they were grateful for the opportunity that the school has given their sons.

The teachers have decided to go on with this project and have revised their program so that the Student Company idea has become a model of teaching and learning. The partners have confirmed their interest to go on with their engagement in this experience.