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**Project name: „GaTIS-Innovative Solutions in Tourism and Gastronomy”
Erasmus +, Key Action 2 VET**

- Project period: 01/11/2017 – 31/10/2019
- Project Leader: (PP) Perfect Project Sp. z o.o. <http://perfect-project.eu/en/>
- Project Partners: (CSHM) Centro Superior De Hostelería Del Mediterraneo, S.L www.cshm.es
(DTS) Daugavpils Tirdzniecibas profesionala vidusskola www.dtskola.lv
- Total project budget: 49860,00 EUR
- Partners budget: Perfect Project Sp. z o.o – 24 990,00 EUR
Daugavpils Tirdzniecibas profesionala vidusskola – 13.830,00 EUR
Centro Superior De Hostelería Del Mediterraneo, S.L – 11.040,00 EUR
- Project structure: Project management (PP - 500 EUR/month, CSHM + DTS - 250 EUR/month)
In total 6 meetings (PP – 2670 EUR, CSHM – 3040 EUR, DTS – 2670 EUR)
Training in Spain (PP-10320 EUR,CSHM-2000 EUR,DTS-5160 EUR)

Project summary:

The main objective of the project is to bring the results of vocational training in catering to the needs of the labor market within 24 months. The main objective will be realized when we reach the following specific objectives:

- ✓ improving the quality and efficiency of vocational education in the catering and tourism industry,
- ✓ developing new approaches to improve the competence already practicing teachers and providing them with all the expertise and skills necessary to provide high quality services,
- ✓ increasing access and promoting generated in Europe, open educational resources,
- ✓ increasing social mission for the promotion of vocational education with the needs of employers.

In the context of the objectives of the project as the most important priority we decided together with our partners, "The development of business partnerships in the field of vocational education and training (...)". Our project assumes implementation action to better adapt the learning outcomes to employers' expectations of the catering and tourism industry and the changing labor market needs through the preparation and training of teachers. The process of adjusting takes place when teachers have the knowledge, skills and qualifications which reflect the needs of employers. Employers are looking for specific skills, well-prepared to carry out specific practical tasks. This is possible only if we modernize workshop consulting and - qualification teacher. Partnering in the project will be focused on innovative methods of learning based on the experience of cross-border cooperation (Poland - Latvia) and international (Spain - Poland - Latvia). The project will be prepared an innovative pilot program course

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in the kitchen of experimental and new products in catering for teachers catering based on an earlier diagnosis and tests described in the form of reports and recommendations.

Another priority, the implementation of which is part of the project concern the strengthening of key competences in educational programs and training and promote learning in the workplace for all, with special emphasis on vocational training at the employer. Analysis of data obtained in the course of preparation of the Development Strategy of Vocational Education Podlasie Region indicates that only one-third of all teachers (30%) had previously worked in the profession. Also, unfortunately, a small percentage (12%) of teachers working in vocational schools have the opportunity to take advantage of internships in companies in order to improve professional skills. Much more is while the percentage (52%) of teachers working in vocational schools in the province. Podlasie, who raised the qualifications for vocational courses. The analysis results indicate that a significant proportion of vocational schools do not sufficiently care about the qualifications of teachers. During the project, teachers and trainers of vocational subjects will participate in training on ecological products in the field of gastronomy conducted by the CSHM in Valencia. During the training they will learn the results of research and experimentation on new products and trends in food production, learn about the main issues of ecological cuisine. These issues of innovation in the development of catering and prepared a training program based on the needs of employers affiliated Perfect Project.

Implementation of the project will respond to the need to know, identify and apply remedial action in the field of matching the competence of the student in the catering industry schools associated within PP and DTS in cooperation with operators on a daily cooperating with employers and who know their needs.

Partners through joint implementation of the project will gain new experience of international cooperation, will increase their prestige, become thus better known in Poland and in their countries and can count on new partners, encouraged example of the successful implementation of the project. Participation in a large international project positively affects the employees of the partner institutions. They will benefit from the experience developed in the project. Other benefits to partners:

- ✓ exchange of experience, knowledge and good practices through synergies and cross-sectoral cooperation;
- ✓ learning practical solutions in teaching applied in the European institutions;
- ✓ raising the professional qualifications of teachers according to international standards.

The resulting project materials, documents and other products will be available free of charge and promoted on the basis of open licenses and made available using information and communication technologies on the project.

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Detailed methodology, perspective:

1. Creation of a single report from three different analyses (PL, LV, ES) containing research and comparative analysis. The report will be a diagnosis of current position of the field of vocational training in each country, catering industry only, emphasis on the use of ecological food in the hotel kitchen. The report will include the dimension of foreign cooperation and the nature of the implemented activities by the use of ecological products. The report will include a teaching framework: objective, expected effects, required skills after completing the course (methodology, evaluation methods), assessment of anticipated demand for specific skills, demand for professions in catering industry. The report will be a minimum of 20 A4 pages and will be prepared in English.
Duration: 8 months.
Result: Diagnosis report, combined with a broad forum with entrepreneurs.
Leader: PP, with active participation of all partners.
2. Analysis of the report's findings. Selection of the contents of each module. Preparation of training materials. Implementation of training courses, combination of training with theoretical part and practical training. Validation of training (creation of evaluation questionnaires to measure expectations and identification of improvements for future training). Designing, organizing and implementing a pilot CSHM training course for 18 people (12 PP and 6 DTS teachers). It will be an innovative pilot course, created on the basis of a report and a diagnosis of needs. Based on the results of previous report on the catering industry, the pilot training course will be developed so that teachers / entrepreneurs could train students / staff - chefs, kitchen assistants, development managers. The pilot course will consist of:
- 7 days of access to training with theoretical aspects before leaving for Spain,
- 5 days of practical training.
The content of the pilot training courses will be prepared according to the interest of the pilot group.
Online theory: 7 days access to materials.
Practical part: 5 days, 7h/day.
Duration: 12 months.
Result: blended-learning course, connected with the forum of entrepreneurs.
Leader: CSHM, with the participation of all partners.
3. Piloting courses - Teachers and Entrepreneurs participating in the innovative program implement the learning outcomes of the CSHM by incorporating elements of the course into school / company activities. A selected group of 5 people will take part in the pilot phase, based on a practical demonstration.
4. Development of a strategy for the development of vocational education (in the catering and related hotel industry) in the field of international cooperation and the program with elements of the eco kitchen. The strategy will summarize the activities of the project and the set of recommendations for the target groups identified in the dissemination plan.
Duration: 4 months. Result: Diagnosis report, connected with the forum of entrepreneurs.
Leader: PP, with active participation of all partners.

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The partnership adopts the following indicators to measure the success of the project:

1. Number of vocational training schools supported by the project: 4 (100% of schools cooperating with PP in the field of the project)
2. Number of vocational training schools that have collaborated with companies to develop project results: 4 (as above).
3. Number of enterprises that cooperated with vocational training schools to develop project results: 6 (two companies cooperating with each partner)
4. Number of teachers in vocational training schools who received support within the project: 12 (100% of teachers participating in the short training program)
5. Number of entrepreneurs who received support within the project: 3 (from companies cooperating with PP participating in the short training program)
6. Number of educational institutions that have adapted the content of the training matched to the requirements of the labor market as a result of the implementation of an effective pilot course of food with eco elements: 6 (3 PP, DTS + CSHM schools)
7. Number of institutions interested in using the pilot course of cooking with eco elements: 4
8. Number of entrepreneurs interested in taking advantage of a pilot kitchen course with elements of eco food: 15
9. Number of countries transferring experience and knowledge: 3

Training title: "ECOLOGICAL FOOD IN HOTEL GASTRONOMY AS A METHOD OF HOTEL DIVERSIFYING"

Type of training: practical workshops, culinary shows.

Moderator: gastronomy expert + food technologist on behalf of CSHM

Content: course content specified after the report and diagnosis, but the course outline is as follows:

- organic food ingredients: technological point of view,
- refinement / improvement of culinary techniques in the use of eco products,
- healthy food products: nutritional issues,
- innovation in the development of products based on common raw materials (rice, meat, fish, etc.).
- modern food and its disadvantages and influence on people,
- food and civilization diseases,
- the definition and history of organic food,
- differences between organic food and healthy food, the benefits of organic food,
- organic farming in the EU, production and processing of organic food,
- varieties of organic food, organic food market in the hotel industry (including distribution channels);
- labeling of organic products,
- business models associated with organic products.

Expected number of participants: 18 (12 from the PP arm and 6 from the DTS arm. Training in English.

Teaching method: online, presentation, practical activities: demonstration of cooking: preparation of dishes. Each participant will receive training materials in printed form and in email, brochure, binder and pen. Assessment method: visual, competence tests. Evaluation method of learning outcomes: questionnaire assessing satisfaction and level of satisfaction of expectations.

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