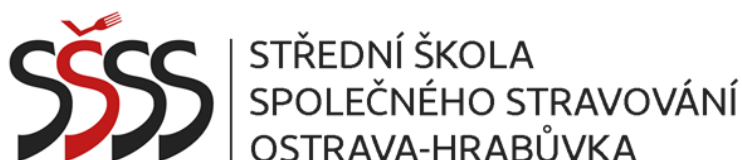




## ERASMUS+ KA1 MOBILITY PROGRAMME (2014-2020)



Střední škola společného stravování, Ostrava – Hrabůvka, příspěvková organizace,  
Krakovská 1095/30, 700 30 Ostrava - Hrabůvka  
„THE WAY TO EUROPE“ 2017-1-CZ01-KA116-034896

The thirteen months project „The Way to Europe" (4 traineeship of two to six weeks) is designed for 26 apprentices and students of the Secondary School of Public Catering in Ostrava-Hrabůvka. By means of the proposed project we intend to endorse the quality increase of the initial professional education and training in our school. We also wish to provide our students with the international dimension of professional education and thus to motivate them to improve their study performance, alternatively to reduce their premature withdrawal from the educational system.

The Traineeships for our apprentices and students will be held in Austria, Italy, Great Britain and Ireland and will be attended by the 1st – 4th grade (15-22 years) apprentices and students of both, study and apprentice courses for Cook, Waiter/Waitress, Pastry Cook, Catering and Accommodation Services, Management in gastronomy and Travel and Tourism services. The participants will be chosen on the basis of determined criteria. Their practical training, provided by our school's partners, will be carried out in restaurants and hotels, accommodation facilities, travel agencies. The aims of the project are: to improve the student's professional abilities with the great emphasis on international cuisine as well as on non-traditional food processing and service (fish and seafood, regional and season ingredients); to familiarize the students with new forms of work organization in a different working environment and to motivate them to the further education. The aim is also to extend participants' skills significant for orientation on the labour market. The participants will be led and motivated to an active approach, flexibility, cooperation and they will cooperate with regular workforce in a foreign country. They will not only extend their practical and theoretical knowledge and innovative ways at meals preparing processes but also become familiar with the unique technological and organizational methods. The cooks and pastry cooks will gain detailed knowledge about modern trends in European gastronomy, the waiters/waitresses will face and try new trends at guest service and communication with customers. The students of the Travel and Tourism services field will receive the practical experience in tourism services organization in the world-famous cities and popular tourist places.

The working stay will motivate all participants to study foreign languages. Besides of English, the participants will communicate also in the native language of the host country (Italian, German). There will be also the apprentices with specific learning deficiencies and apprentices from socially handicapped or single-parent families among the participants. Participants will go through the special language, professional, psychological and cultural training before leaving the traineeship. After finishing the traineeship they will receive a certificate together with an evaluation of their performance.

The school in cooperation with its partners will ensure the issue of the Europass-Mobility document by means of ECVET system. The school's traditional welfare partners (Regional economy chamber of Moravian-Silesian region) will be also involved in this project, as well as the partner schools, receiving organizations and the intermediary organizations. The projects will be under continuous evaluation and will be presented at official school events, on web sites as well as in the local press. It is expected that the participants of the traineeship will present gained experiences at the school in our region with the same studies branches.

We see the long-term contribution of our project in the fact that our school is involved in the educational process of which the output is defined as a contented school-leaver with professional competence and a certain degree of key competences, a person with an international experience that is conscious of their own professional and human qualities. And such a school-leaver will be able to find an employment and successfully start his professional career (in spite of initial difficulties and even with a necessity of further education).







Erasmus+

## Hotel Restaurant Prechtthof Fam. Krassnitzer \*\*\*\*

Schobitzstraße 1, 9330 Althofen, Austria

<http://www.prechtthof.com>







## **Bioland ARCHE**

Vollwertweg 1a, A-9372 Eberstein - St. Oswald, Kärnten

<http://www.bioarche.at/de/>





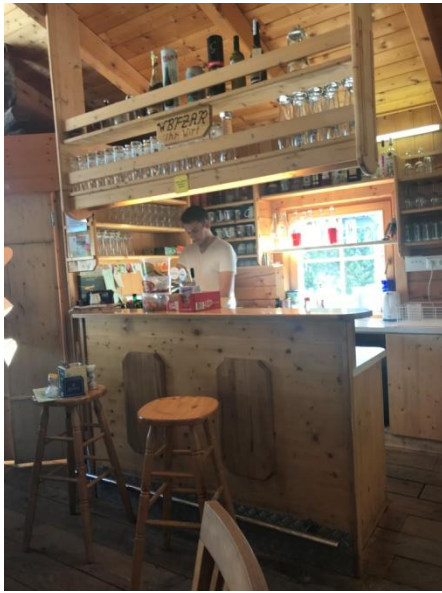
## Steinerhütte

St. Oswald 57, 9372 St. Oswald, Austria

<http://www.saualpe.com/component/content/2-huetten/41-steinerhuette.html>









## Panoramadorf Saualpe

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## Alpenhof Ladinig

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