

2013 Jahr 12. Projekt

Lifelong Learning Programme **LEONARDO DA VINCI IVT MOBILITY PROJECT**

„Myself and my profession“

No.: LLP-LdV-IVT-2013-LT-0828

Radviliskis Technology and Business Teaching Centre

The project is designed to develop students' professional and general competence and to improve the possibilities of professional integration. The participants' competence is going to be developed by following modern technologies of foreign countries and their experience in catering, service, cooking meals and making drinks.

The target group of the project consists of 32 second and third year students from four vocational schools. They study under a cook, waiter-barmen, catering and accommodation services provider vocational programs. Radviliskis TVMC, Mazeikiai PM, Vsl Kelme PRC and Vsl Raseiniai TVM will organize selection of participants. Every sending organization will choose 8 students to be sent to the pupilage in Austria and Germany.

The main objective of the project is to enable the cook, waiter, bartender, catering and accommodation services provider specialties students actively learn profession and career opportunities, to take over and develop the knowledge, skills and attitudes for the benefit of future career, accumulate work experience, develop professional motivation and plan future career.

Participants of the project will have to become familiar with the cooks, waiters, bartenders character of work, consolidate the acquired professional knowledge and skills in the work environment, form practical skills and accumulate self-learning experience in a real workplace. Students have to get familiar with catering and accommodation business services, advanced cooking techniques and equipment, food service innovations, service culture, preparation of drinks, wine and beer culture, national food preparation and presentation features. Participants need to develop their social and communication abilities, skills of professional and every day foreign language, cultivate social and entrepreneurial skills, gain experience of cooperation, tolerance, discipline, responsibility, life skills, to expand their horizons.

During their practice at hotel and restaurant sector enterprises in Austria and Germany the participants of the internship linking their theoretical knowledge to the practice will consolidate and improve practical skills and professional competences.

It is expected that the participants will prepare a photo album "Austrian and German food and hospitality culture"(CD) and two PowerPoint presentations – "Internship in Austria" and "Internship in Germany".

International practice will help the participants to grow as individuals, encourage them to pursue for professional development and career, will help to transit themselves into an independent and responsible life of adults.

Using the internship experience, students will be able easily to pass the final qualification exam and graduate from a vocational school, it will help them successfully to integrate into a labor market.

The project is expected to be implemented in 2013-2014.



