

Panevezys Margarita Rimkevicaites technological school/

Panevėžio Margaritos Rimkevičaitės technologinė mokykla

"Fish and seafood dishes, cooking and presentation features in the tourism sector"

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The main objective of the project "Fish and seafood dishes, cooking and presentation (served) features in the tourism sector" is to improve that the chefs speciality course is carried out in practice and III course students will develop practical skills and professional competencies in the tourism sector: the Italy, Maltese, Austria catering, restaurants, where is dominated fish and seafood dishes.

The project will participate in the 18 students, from various professional schools (students of Utena regional vocational training centre, Kaunas food industry and trade exchanges, technology and training center, Biržai technology and business training center, Panevezys business trade and services school and Panevėžys 6 pupils from Margarita Rimkevičaitės technological school).

Students will carry out part of the apprenticeship in foreign countries in the tourism sector: the Italian, Maltese, Austrian catering, restaurants, dominated by fish and seafood dishes. A total of 4 weeks according to apprenticeship programs, the students get familiar with foreign partners with a range of fish and seafood dishes, cooking techniques and presentation techniques.

Students in the practice areas of the Lithuanian practice become familiar with the characteristics of the power in the organisation of work, and the presentation of the dishes. However, it is not in the database, so students can practice to familiarize yourself with fresh fish and seafood processing, preparation, storage and presentation conditions. Our country is not sufficiently developed in the fish and seafood dishes in the kitchen, a variety of seafood dishes, so that students have the skills necessary to practice in the preparation of fish and seafood dishes. Especially, our country is one of those where the affected by thyroid disease, because people get a little iodine, which is rich in marine support. Fish and seafood consumption is not very common, because these products are perishable, and the most expensive range of only frozen (not fresh). Fish and seafood restaurants are popular, but they are few, the students do not have where to acquire practical skills.

We believe that the practice carried out in selected foreign countries, would allow students to make it easier to integrate into the labour market-not only in Lithuania, but also to foreign companies. At the same time, students deepen theoretical knowledge in the fish and seafood dishes, as well as a range of diversity, the opportunities. We hope and encourage students to practice by foreign businesses to get more experience, and perhaps benefit from their ideas for business In organizing, such as cafes, restaurants, where dominate fish and seafood dishes.

Cook, who will have such practical experience will be more valued, more opportunity to find a job.



