



**ERASMUS+ LEONARDO DA VINCI PROGRAMME
LIFE LONG LEARNING PROGRAMME (2014-2020)**

Tallinn School of Service

Project No. 2015-1-EE01-KA102-013388

„Mobiilne Teko“

Study results for restaurant practice abroad – in Austria 6 students for 32 days.

Expresses her/himself in English so that it is possible to understand.

Acquires the basic vocabulary of German language and its most important polite expressions.

Gets acquainted with Austria national cuisine and makes food using products and technologies specific for Austria national cuisine.

Prepares her/his working place and keeps it in order.

Plans her/his working time according to the menu.

Is ready to work in a team.

Pre-lays the tables in the restaurant.

Cooks starters, main courses and desserts basing on the menu and service situation.

Serves starters, main courses and desserts.

Serves drinks.

Uses and cleans kitchen equipment and utensils and handles them according to user's and handling manuals.

Performs cleaning and tidying-up according to the cleaning plan.

Fulfills all demands on hygiene, work safety and fire prevention.

Uses the necessary documents while working in the restaurant kitchen.

Understands cross-culture differences and is tolerant.







