

Template 2: Collection of Good Practices regarding to ECVET implementation

Organization (full legal name):	Vilnius Tourism and Commerce School
Country:	Lithuania

Description of a Project in which Good Practices regarding ECVET were implemented	
Project Title / Project Number:	Erasmus+ KA1 Vocational Education and Training- learner and staff mobility project 'International work experience in catering sector' Nr. 2015-1-LT01-KA102-013299
Partners:	<p>Partner we applied ECVET with:</p> <p>Name in the application – Slagteriskolen, Denmark, current name- Zealand Business College</p> <p>Other partners:</p> <p>- hotel Pietrenere (Italy), Docklands Academy (the United Kingdom), CEFPPA (France) and EPRALIMA (Portugal).</p>
Description of the Project:	<p>Erasmus+ KA1 Vocational Education and Training- learner and staff mobility project 'International work experience in catering sector' is intended to improve students' qualifying as cooks, bakers and waiters- bartenders professional competencies. Promoter- Vilnius Tourism and Commerce School. Receiving partners- hotel Pietrenere (Italy), Docklands Academy (the United Kingdom), Slagteriskolen (Denmark), CEFPPA (France) and EPRALIMA (Portugal).</p> <p>The main goal is to improve students'- future cooks', bakers', waiters-bartenders' professional competencies working in international team, to increase their competitiveness and integration into Lithuanian and EU labour market. To fulfil this goal, 42 project beneficiaries will have 4 weeks placements in Italy and Portugal, 5 weeks placement in Denmark and 6 weeks placement in the United Kingdom which are rich in various products, have old traditions in culinary, pastry, hospitality, wine traditions and are claimed being top gastronomy and hospitality countries. During the placements participants will acquire new knowledge and practical skills in the primary food processing, thermal preparation of products semi-finished dishes, the presentation of dishes, service and quality assessment; learn to work with the latest kitchen, restaurant and bar equipment, inventory, tools, the latest technology; will have the opportunity to work with products which lack in the training at school; will get knowledge of wine tasting, culture of wine and food harmonization; will have the opportunity to work in various restaurants working areas; will gain work experience in an international team; improve their foreign language skills in professional activities; will gain the confidence in their professional capacity; increase motivation to achieve professional excellence; gain experience of working in a team; develop social skills: independence and responsibility; broaden their socio-cultural horizons. The implementation of this project will allow the participants to gain more confidence in their professional and personal skills, increase motivation to achieve professional excellence, to increase opportunities for better integration into the labour market in Lithuania and the EU.</p>

	<p>Students will receive Europass mobility documents. ECVET will be applied.</p> <p>After returning back students will share their experience, and so the other students' motivation to learn will grow. Dissemination of practical skills will make it possible to use more diverse teaching and learning methods. The school's prestige will rise.</p> <p>At the end of the project in May 2016 in Vilnius Tourism and Commerce School the final project dissemination event will take place aimed at the school community, other schools, the social partners, during which students will produce dishes learned during the internship. Guests of the event will be able to monitor the cooking process and taste.</p> <p>Project period: 01-06-2015 to 31-05-2016.</p>
Description of the ECVET Good Practices Implemented:	<p>Zealand Business College has been our partner for 4 years. It's the second project when we implemented ECVET. In 2013 we sent our teachers to the same school in the KA1 staff mobility project. They observed and discussed the teaching programmes, curricular of cooks, waiters, confectioners and hotel workers. Observed lessons and had practical training themselves. During the visit together with Danish teachers they elaborated the 5 week programme for future Erasmus students, discussed the ways of assessment at the before, during and at the end of the internship, compared the system of marks in both countries. Later on, the 2014 KA1 project was in progress, all details were adjusted and the Memorandum of understanding was signed. Next, there were arranged ECVET agreements between sending partner, receiving partner and participant.</p>
For more information (website page):	<p>http://www.vtpvm.lt/lt/projektai/tarptautiniai-projektai/tarptautine-darbo-patirtis-viesojo-ma-sektoriuje/</p>
Sources:	<ol style="list-style-type: none"> 1. Memorandum of understanding 2. ECVET agreement