



National Agency for
European Educational
Programmes and Mobility



Erasmus+ Erasmus+ Strategic Partnerships
Key Action 2 Cooperation for
innovation and the exchange of good

SCAW NET PROJECT

SKILLED COOKS AND WAITERS NETWORK



This project is funded
by the European Union

Project Reference: 2016-1-MK01-KA202-021657



COORDINATING ORGANIZATION:

Training Centre CES, Skopje Macedonia



PARTICIPATING ORGANIZATIONS:

- INSIGNzARE, Ourem Portugal
- EGIInA (European Grants International Academy),
Foligno Italy

DURATION OF THE PROJECT:

01.09.2016 – 31.08.2018

24 Months



Training Center C.E.S. is a center for education of adults, specialized for short and extended courses according to the labor market needs.

The strategic determination of Training Center CES is to offer quality education, in accordance of student interests, and labor market needs, by increasing competences and skills.

Training Center CES is certified institution in the field of professional education and training.

Training Center CES exists for 18 years as a Center for education, and this period is a confirmation of dedication and the professionalism during the realization of quality trainings.

<http://www.ces.mk/mk>



EGInA Srls acts also as a sending, hosting and intermediating organization in the field of transnational mobility. Based on their logistic and organizational competences and facilities, it always analyses and interprets the educational and professional needs and resources of the territory, in order to offer the best international experience both at outgoing and incoming learners.

EGInA Srls is located in Foligno, in the Umbria Region (1,30h far from Rome by train), and it operates within a wide and consolidated network of public and private bodies, providing high-quality services and consultancy in different fields.

<http://www.egina.eu/>



INSIGNARE is a non-profit association located at Ourém, in the center of Portugal.

INSIGNARE has several working areas - two VET secondary schools, with more than 550 students (EPO - Ourem Vocational School and EHF - Fátima Hospitality Vocational School), one local employment center (GIP, with more than five hundred people enrolled) and one guidance and validation center (CQEP).

Both schools have diversified teaching staff, full-time and part-time, because as much of the teaching staff is also integrated within the labor market, knowledge and experience of the labor force can be and is transmitted to the students. All the courses are level IV and grant equivalence to 12th grade.

<http://www.insignare.pt/>



Erasmus+



National Agency for
European Educational
Programmes and Mobility



<http://www.ces.mk/en/project>

The project are aimed to improve the skills and competences of young unemployed people and connect them with the requirements and needs of the labor market and employers in the tourism and hospitality sector, with the focus on the cooks and waiters.

Objectives of the SCAWNET project:

- improving the employability of persons / students in the tourism and hospitality sector
- improving vocational education and training curricula to provide more effective opportunities for acquiring or developing those skills through I-VET and C-VET with relevant competencies and quality knowledge and skills and for the labor market in the sectors of tourism and hospitality
- Providing better access to training and qualifications for all, through C-VET, in a lifelong learning perspective, in particular by raising awareness of the careers of cooks and waiters in Europe
- improve transparency and recognition of skills and qualifications, comparing different European curricula and developing two new courses, both with traditional and online structure.

Project activities:

- Three transnational meetings
- Four intellectual outputs
- Two multiplier events
- Three trainings



Intellectual outputs:

- Training need analysis report for cooks and waiters in all 3 countries, in close cooperation with employers
- Comprehensive Guidebook for waiters, “Art of being successful waiter”
- Comprehensive Guidebook for cooks “Art of being successful cook”
- Policy recommendations for improving standards profiles of cooks and waiters in Europe

Project trainings:

1. Training for skilled waiters, performed 10 days in Italy. In this training 30 young unemployed persons were involved (by ten from each of the countries participating in the project). This training was performed according to a special intensive program, prepared for the needs of the project and with a practical training in the taverns in Umbria.



Project trainings:

2. Training for skilled cooks, which was conducted for 10 days in Portugal, involving 30 young unemployed participants (by ten from each of the project countries). The training was held in one of the most prestigious schools in Europe in the hospitality sector, according to a special innovative and modern program, developed according to the needs of employers.



Project trainings:

3. Training for personal and professional development of skilled waiters and cooks, which was performed in Macedonia. The aim of this training was for the participants to develop soft skills, skills for self presentation to employers as well as to develop skills in using IT technology.



HIGHLIGHTS FROM THE PROJECT:

“Training Need Analysis Report for cooks/waiters, showed that hospitality and tourism in all its complexity has a huge impact on employment of the population. This economic impact actually corresponds to one of the goals of economic development planning of tourism, which is its contribution to reducing unemployment. So, tourism emerges as a major factor of faster economic growth and engaging workable population.”

“Comprehensive Guidebooks for waiters/cooks, based on the previous analysis, with full training programme for waiters/ cooks designed to overcome the gaps between the employers expectations and employee skills, were developed”

“Young people involved at the project participated at designed trainings and increased their professional skills in the field of watering or the field of cooking but also their soft skills like communication skills, their initiative, adaptability, self management techniques and inter cultural awareness.”

“Potential employers had opportunity to engage trained participants and to follow their assessment in job performances”

“Policy recommendations for improving standards profiles of cook and waiter were developed”