



ERASMUS+ PROGRAMME 2014-2020
Mobility of Individuals – Mobility of VET learners

Techniques and trends in the Hotel and Catering sector in Germany

Description and Goals

Experiencing professional training in Germany, thus getting to know its culture and regional differences and specialties paired with the latest developments in education and the labour market in the tourism sector are the essence of this training programme.

The training experience comprehends the topics “hygiene requirements”, “hotel categories”, “table and room service”, “production of wine/beer”, “certification of food”, “professional set-up of a table”, “serving food and beverages” as well as a view into German cuisine and its specialties. All topics will be covered by professionals formerly or currently working in that field, respecting the latest trends in that industry and applying a hands-on approach.

Given the wide range of topics that will be covered, the focus can be shifted according to the target group thus the programme is suitable for various professions.

In addition to the technical content of the programme the students will get the chance to improve their language and soft skills and experience Dresden through cultural visits and other free time activities.

Target group

VET Learners of public or private schools training in the field of “hotel and catering services” or “tourism” (cooks, waiters, administrative hotel staff, marketing and sales) who would like to expand their skill set by discovering relevant aspects and approaches of training in that field in Germany as well as German culture.

The intensity and complexity of the Units can be varied according to the previous knowledge and qualification of the participants.

Learning outcomes

Professional Competences

Unit 1: Employment and training in the field of tourism, catering and hotel in Germany

- Naming advantages of the dual VET system, in particular for learners
- Describing professions in dual VET in Germany in the tourism, hotel and catering sector
- Describing the current status of the labour market in Germany and Europe in the tourism, hotel and catering sector
- Defining branches with shortage of skilled workers in Germany
- Describing hygiene standards in the hotel and catering sector in Germany
- Describing ways to assure that hygiene standards are being respected

Unit 2: Defining hotel categories

- Defining types of hotels

General Information

Place

WBS TRAINING AG
 Dresden (other places on request and availability)

Duration

2 weeks, lessons from Monday – Friday 9.00 – 14.30 (longer hours are possible on request)

Number of participants

14-20

Training Language

English or German (level A2 required)

Accommodation and Subsistence

Accommodation, subsistence, public transport tickets and cultural programme can be organised according to your wishes.

Please see financial offer for further details of the included services.

Project Funding

The costs for this training programme can be fully or partially (depending on the number of participants) covered by project funding from the Erasmus+ programme (Key Action 1: Mobility). Please contact your National Agency for information on funding details.



- Describing features and furnishings of the different categories in Germany
- Giving examples of 3, 4 and 5 star hotels in Dresden and comparing them to hotels in the home town
- Defining differences in hotel categories in the EU

Unit 3: Properly setting up a table and customer service

- Properly setting up a table
- Defining the use of different glasses and cutlery
- Properly folding napkins
- Properly serving meals and beverages to guests

Unit 4: Food and beverages

- Describing the production process of wine and/or beer
- Naming different certifications of food and beverages, specifically geographical indications (GIs)
- Understanding the use of GIs checking products in a supermarket
- Giving examples of traditional German and Saxon cuisine
- Baking and cooking traditional German pastries and cuisine

Personal Competences

Unit 5: Giving a presentation on a professional topic

- Researching information on the internet using filters, comparing sources and filing it in folders on the hard drive
- Defining the issues of a complex professional task and their solutions
- Preparing a presentation about the project work in MS PowerPoint
- Presenting the work results in English using adequate terminology

Unit 6: Working in a team confidently and self-responsibly

- Setting work priorities and applying effective time management
- Sharing information with the team
- Listening to other team members' ideas and phrasing feedback adequately
- Assuming the own role and taking responsibility for own activities

Methods

The practical training course uses a learner-centred approach. After an introductory lecture by the trainer, the learners will mainly work in pairs or groups to fulfil various tasks assigned to them by the trainer and their work group members in order to simulate real work situations.

An essential element of the training is the project work, which the learners will carry out in groups, and which requires and improves skills such as autonomous work planning and team work. During the lessons the trainer as well as the learners will use different tools of visualization such as PowerPoint, pinboard, whiteboard and flipchart.

The learners will also experience some units through guided tours and study visits which will be prepared and debriefed in order to direct the focus onto the learning objective.

Other methods used in the training course will be:

- brainstorming and mind mapping

Contacts

For further information on the training programme and for support with the project application, please feel free to contact:

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- interviews with classmates or clients/customers – field study
- observing and describing
- group discussions
- presentation and demonstration

Assessment and Certification

In order to obtain reliable statements on whether all learning outcomes have successfully been achieved, a final assessment will be carried out. For this purpose, during the second week of their practical training, the learners will be assigned a practice-oriented task. This task will resemble a typical project work of the training field according to working life requirements. For the performance of this task, the learners will have to use their newly acquired knowledge, skills and competences. The participants will work in groups of 3 to 5 learners to complete their project work and will be supervised by their trainer. The actual assessment will take place on the last training day: The learners will give a presentation about their work, justifying the working progress and results.

To assess the work results, the trainer will work with standardised assessment sheets, which cover assessment criteria such as:

- Effective teamwork
- Correctness of work results
- Structure of the presentation as well as the quality and creativity of visualization

Upon successful completion of the mobility, the learners will receive a certificate by WBS TRAINING, supplemented by the description of learning outcomes according to the European Credit System for Vocational Education and Training (ECVET) principles. ECVET facilitates the transfer and recognition of learning outcomes acquired in another country and supports transparency of qualifications. WBS TRAINING also supports the sending organization in issuing the Europass mobility.

Cultural Programme

Dresden offers a wide variety of cultural, free time and physical activities. With plenty of museums, such as the famous *Historic Green Vault*, the *Old Masters Picture Gallery*, the *Technical Museum*, or the *German Museum of Hygiene*, everyone's taste can be met. Parks and gardens with the option to relax, to work out or to play a ball game, picturesque viewpoints, and many other places of interest just wait to be discovered. Not to forget the city Dresden itself: More than 800 years old, the city looks back to a long and exciting history. The lively *New Town* as well as the *Old Town* with its historical buildings – mostly reconstructed and renewed after the World War II – and the river *Elbe* are definitely worth seeing!

We will provide you an overview about all the things in and around Dresden and help you to decide, what to do. Depending on entrance fees, extra costs for transport, and/or different costs for services, additional expenses may arise.

Programme proposal

Techniques and trends in the Hotel and Catering sector in Germany
(2 weeks)

Date	Programme
Sunday, Day 1	Arrival in Dresden
Monday, Day 2	<p>9:00 – 9:30 Introduction – Welcome at WBS TRAINING</p> <ul style="list-style-type: none"> - Presentation of the host organisation - Clarification of organisational issues - Introduction of the project and the tasks for the following weeks - Introduction to the Training Course - Meeting your trainer <p>9:30 – 14:30 Training: Employment and training in the field of tourism, catering and hotel in Germany</p> <ul style="list-style-type: none"> - Professions in dual VET in Germany in the tourism, hotel and catering sector - The labour market in Germany and Europe in the tourism, hotel and catering sector - Shortage of skilled workers in Germany <p>Afternoon: Cultural Programme:</p> <ul style="list-style-type: none"> - Exploring Dresden's Old Town - Getting an overview of Dresden's main attractions and features as a tourist destination
Tuesday, Day 3	<p>9:00 – 11:30 Training: Hotel categories</p> <ul style="list-style-type: none"> - Defining types of hotels - Describing features and furnishings of the different categories in Germany and comparing them to hotels in the home town - Defining differences in hotel categories in the EU <p>12:00 – 14:30 Hotel „Ibis Königsstein“:</p> <ul style="list-style-type: none"> - Furnishing, services and features of a three star hotel <p>Hotel "Gewandhaus"</p> <ul style="list-style-type: none"> - Furnishing, services and features of a five star hotel
Wednesday, Day 4	<p>9:00 – 11:30 Training: Hygiene standards in Germany & health certificate</p> <ul style="list-style-type: none"> - Describing hygiene standards in the hotel and catering sector in Germany - Describing ways to assure that hygiene standards are being respected <p>12:00 – 14:30 The German Museum of Hygiene</p> <ul style="list-style-type: none"> - Permanent exhibition "The Human Adventure": Hands-on-learning activities of the topics <i>eating and drinking, living and dying, sexuality, remembering, thinking, learning, motion and beauty, skin and hair</i> - Describing processes in the human body and its reactions to external influences
Thursday, Day 5	<p>09:00 - 11:30 Training: Properly setting up a table and customer service</p> <ul style="list-style-type: none"> - Setting-up a table according to the planned menu - Choosing the right glasses and cutlery <p>12:00 - 14:30 Training: Serving food and beverages</p> <ul style="list-style-type: none"> - Applying proper table service



Date	Programme
Friday, Day 6	<p>09:00 – 10:30 Farmer's market Dresden</p> <ul style="list-style-type: none"> - Identifying typical local products - Choosing raw materials and partly prefab products according to quality standards - Buying ingredients for a chosen Saxon dish, e.g. Saxon potato soup <p>11:00 – 14:30 Training: Preparing the chosen dish</p> <ul style="list-style-type: none"> - Preparing and monitoring instruments, tools and devices necessary for the preparation of a cooked meal - Following a simple recipe in English - Preparing the raw ingredients for cooking - Applying techniques to properly handle and cook the raw ingredients
Saturday, Day 7	Weekend at the disposal of the group, WBS makes suggestions for free time activities and helps to organise a suitable programme.
Sunday, Day 8	
Monday, Day 9	<p>09:00 – 11:30 Training: Certification of food and beverages</p> <ul style="list-style-type: none"> - Naming labels for food and beverages in Germany - Explaining the certification of organic products - Describing "Geographical indications" (PDO, PGI, TSG) - Explaining the "Country of origin effect" - Describing the use of certification to market products and services
Tuesday, Day 10	<p>09:00 – 11:00 Supermarket</p> <ul style="list-style-type: none"> - Collecting labels of certification of food and beverages in Germany - Analysing origin and kind of certification of food and beverages <p>12:00 – 14:30 Training: Certification of food and beverages</p> <ul style="list-style-type: none"> - Presenting the results of the field trip - Comparing the results with certification in country of origin - Analysis of the strategies to use certification of food and beverages in Germany and the home country
Wednesday, Day 11	<p>A craft or rather an industry? – German bread and the challenges to keep a tradition live</p> <p>10:00 – 12:00 "Sächsische Bäckerfachschule Dresden-Helmsdorf" (Vocational School for Baking)</p> <ul style="list-style-type: none"> - Becoming a baker in Germany: combing tradition with the latest trends and developments in VET <p>12:30 – 15:30 Study visit: Bakery "Emil Reimann"</p> <ul style="list-style-type: none"> - Production of Dresden Stollen and other traditional baked goods
Thursday, Day 12	<p>09:00 – 14:30 Training: Serving wine and describing wine production</p> <ul style="list-style-type: none"> - Naming typical grape varieties and wines in Germany - Naming wine labels and certifications - Serving red, white and sparkling wine <p>12:00 -14:30 Study visit: Vineyard "Wackerbarth"</p> <ul style="list-style-type: none"> - Describing wine production processes in the Dresden Region
Friday, Day 13	<p>09:00 – 11:30 Training: Wrap-up and summary</p> <ul style="list-style-type: none"> - Reflexion of the learning outcomes and preparation of the final presentations <p>12:00 – 13:30 Final presentations:</p>



Date	Programme
	<ul style="list-style-type: none">- Presenting one aspect or attraction of Germany's and/or Dresden's tourism area and its main features 13:30 -14:30 Project evaluation and handing out of certificates
Saturday, Day 14	Departure

Training programme/Description of practical training units

[Suggestions for Cultural Programme/Free time activities](#)

[Study visit](#)

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