LEONARDO DA VINCI 2013 **LUCULUS**

Accompany certification:

Zero barrier to access a career in gastronomy

Project: LUCULUS, Accompany certification: zero barrier to access a career in gastronomy

Framework Programme: Lifelong Learning Programme

Programme: Leonardo da Vinci **Activity:** Multilateral projects Action: Transfer of innovation

Year: 2013

Project leader:

- Relais AVS (France)
- Académie de Strasbourg (France)

Partners:

- AIGS (Belgium)
- Himmelreich cfk (Germany)
- Chance b (Austria)

We are especially looking for partners in Italy.

Project start: October 2013 **Duration:** 24 months

Maximum grant:

- 150.000 € /year
- The European Union cofiances up to 75% of the eligible sums.

CONTACTS:

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PROJECT DESCRIPTION

CONTEXT

A career in gastronomy offers high employment potential for people with very different levels of competences. The development of the sector and the profession require confirmed and recognised competences.

People with a low level of qualification can often find an occupation in this field. The development observed in several countries is that a good qualification is today more necessary than some years ago.

Additionally, high mobility of the professionals due to the seasonality of their activity suggests a geographically large recognition of the profession.

The professionals of the sector in need of qualified workers want to take part in the reflection and initiatives taken, in order to help educational system find solutions adapted to their need of competent and qualified workers.

OBJECTIVES

The objective of the project «Zero Barrier" is to develop training and qualification in the field of gastronomy, while enhancing the progressive recognition of the competences gained during the training. The goal is to accompany people with low qualifications in the access of a training certificate.

THE PROJECT

The goal of ZERO BARRIER is to transfer the experience made in a former French-German projet that dealt with on-the-job training. The transfer will allow developing tools encouraging the integration of on-the-job training models. The goal is also to develop a training certificate that is common to all the countries participating in the project. In two countries a specific module will also be developed for the training programmes in the care services.

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Specific objectives:

- develop a step-by-step programme leading to a vocational training certificate
- structure vocational training by officially recognised steps
- develop an ECVET system based on the coherence between different national systems
- develop the concept of mentoring in the sector
- adapt the vocational training programmes, further develop on-the-job training
- develop visual and hand signals at European level for the professions in gastronomy

STRUCTURE OF THE PROJECT

In order to attain these objectives, the project Zero Barrier will be centered around the following phases:

- Adapt the Franco-German tools to the need of the other partners in order to enable their transfer
 - Update and formalise the needs of the professionals observed by the
 - Adapt the tools to the national legal framework of vocational training,
 - Develop a reference document on pedagogical experimentation, develop multilingual, visual and hand signal tools (4tobecom for the gastronomy sector).

Special attention will be paid to the accessibility of the vocabulary and the syntax for students with low qualification or with handicap.

The ECVET system will be used to structure the vocational training and to allow an easier recognition of the acquired competences.

- 2. Experimentation of the vocational training in companies,
- Evaluation of the impact of the training and the relevance of the 3. pedagogical methods used,
- 4. Communication of the training tools developed.

PUBLIC

- Students or employees in companies providing vocational training for gastronomy
- Students in specialised classes preparing a vocational training certificate
- People without a certificate working in companies