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The TEF project aims to innovate tourism VET provision in the participating organizations thanks to the development of upskilling activities for teachers and trainers and innovative learning activities for students. Moreover, the project aims to equip schools, teachers, trainers and students with the knowledge, skills and competences to provide training aligned to labor market needs and EDU-VET policies.

The specific objective of the project is to reduce skills gap between schools and tourism industry through three results:

- Improved digital competences of teachers and students
- Improved soft skills of students
- Improved professional competences of students and professionals

The project will lead to a better quality of VET provision, to an increased employability of students and professionals, and to an improved quality of the tourism offer in the partners' tourism ecosystems.

# Continuing Vocational Education Training upskilling courses

The TEF project will design nine CVET upskilling courses for professionals, each with twenty to forty hours, structured in a way that micro-credentials can be certified.

As each country has a different system of designing and certifying courses, the partners prepared a matrix that includes all the necessary requirements the courses shall meet, not only to be coherent, but to allow the microcredentials to be issued.

Based on the skills gap and trend forecast analysis, also developed within the project, it was decided that will be set up by twin groups of partners, to be relevant at transnational level:

Apro Formazione, from Italy, together with CEBANC, Spain, will go for New Technologies, like Augmented Reality, Virtual Reality and Artificial Intelligence, as well as Cybersecurity, like the treatment of personal data.

INSIGNARE, Portugal, and I.E.K. OPIZON Καλαμάτας, Greece, will design the courses on Foreign Languages for Hospitality, and on Digital Marketing for Hospitality.

International University of Sarajevo Bosnia and Herzegovina, and Landstede Groep, Netherlands will focus on Catering Skills, and on Soft Skills, namely Resilience and Stress Tolerance.

The partners are going to integrate the courses in their training offer, upskilling their own teachers and staff, but obviously the courses will be collected in a C-VET catalogue, to be freely used by other organizations, which can be download from the Erasmus+ Results Platform.

The courses first draft will be ready by March 2024, and will be uploaded in the Platform by June.

## TEF meet in San Sebastian, SP

The project focusing on improving the ability to reduce skills gaps between schools and the tourism industry. Together with 5 other schools from Greece, Italy, Spain, Bosnia, Netherlands and Portugal, we are working together to investigate the challenges for our sector and to develop education based on research. Development that is needed in these hyper-dynamic times when it comes to trends and global developments that affect the tourism sector. For the past 5 days, we have been together in San Sebastián and we have made significant progress in our so-called “work packages” that make up such a project. In addition to all the hard work, we enjoyed the gastronomy in the Basque Country and so it was not only productive, but also very pleasant days!

From the experience of the first pilot, a guide to promote transnational blended skills competitions in schools and started the creation of 9 refresher courses to enhance the competencies of tourism industry professionals.

The next a training event for teacher will be held in Fatima, Portugal. The partners are going to constantly maps the tourism ecosystem needs, setting up CVET courses, #micro-credentials and sectorial activities.



# Blended skills competition at Horeca Landstede Zwolle

From 6 to 16 November, a 'Blended skills competition' took place at Horeca Landstede in Zwolle. This competition was organized as a pilot from the 'Tourism Education of the Future' TEF-project in which Landstede participates with a number of foreign schools. 3 students from Cebanc (SP), Bougas (GR), Landstede and a number of teachers participated. The 1st week kicked off with an online introduction, in which the students had to present themselves using a pre-made presentation. After the introduction, they were given the following assignment: 'Present the 10 most important cultural aspects of your country' and 'Present the landscape of gastronomic culture in your country including at least 5 common kitchen techniques'. The students enthusiastically set to work and presented their concept to the teachers on 7 November. After receiving more tips and tricks, the final presentations were held on 8 November for all involved.

The Spanish and Greek students arrived in the Netherlands on 13 November. On the 14th we started at Restaurant Ensemble with an introduction to successful entrepreneurship by Yannick Schweitz, followed by performing various assignments aimed at activating the creative part of the brain. After this we went to Restaurant Waber where we were introduced to Indonesian cuisine. Then the 3 groups were composed of 1 Dutch, 1 Spanish and 1 Greek student and the real challenge began: 'Create a 3-course menu containing a clear signature of each country, using the available regional products'.

The concepts for this were shared with the teachers later in the afternoon for feedback. On 15 November, the shopping was done and then the mise-en-place, cooking and final dishes presented before a multicultural jury à la Masterchef. All the communication had to be done in English which meant an extra challenge for some students! For the teachers it was great to see how the shared passion for cooking turned out to be a language in itself and this ensured that in the kitchen the cooperation was a joy to see.

The assembled groups were finally judged on both their individual efforts and group final results. The winners received €100 p.p. and all participants received a certificate and an inscribed Santo knife as a lasting memory.

But the "blending" didn't stop at Hospitality! Beauty and hair care students took care of all participants, both students and teachers, so that they looked their best for the filming that was done by students from the Production House of Landstede. Once the production is available, the link will be shared.

At the same time, a competition also took place in Portugal among students from the other partners in the TEF project. The aim from the TEF project is to share experiences but also to deliver a manual: 'How to organize blended skills'. As soon as the manual becomes available, it will also be shared.



# Pilot Blended Skills competition – Fatima, Portugal

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Pilot Blended Skills competition – Fatima, Portugal

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On November 6th and 7th, the first part of the pilot international blended skills competition took place, as part of TEF - Tourism Education of the Future project, co-funded by the Erasmus+ programme. This competition has two strands: online, where students work remotely, and face-to-face.

During these days, three students from Fatima Hospitality School cookery course, together with a same number of colleagues from International University of Sarajevo, in Bosnia and Herzegovina, and Apro Formazione, in Italy, were online via TEAMS platform for two sessions. The first to present the main gastronomic characteristics of each country and regions where they are based; and the second where, after watching a masterclass on reducing food waste conducted by the teacher William Tullio of Apro Formazione, they debated in transnational teams on how to apply the concepts learned in the kitchen, at home and in restaurants, under the guidance of a lecturer from one of the participating countries.

The following week, on Nov. 14 and 15, transnational teams consisting of an Italian, a Portuguese and a Bosnian student were hosted in Fátima for the face-to-face gastronomic skills competition.

The event began on November 14th morning when, after a welcome session by FHS's Technical and Pedagogical Director, the participants attended a lively lecture entitled "Creativity in the Kitchen", given by Sérgio Fernandes, chef and owner of Belpaço Restaurant. The students were then divided into three transnational teams – one student per country - which were challenged to create a starter, a main course or a dessert based on Mediterranean cuisine. Preparations had to be designed from a list of ingredients from which up to 12 items could be taken from the dozens of existing options.

The groups discussed and planned for about two hours. The starter was called "The smell of autumn"; the main course "Chef's chicken roll"; and the dessert "Canoli candle of Fátima". Gathered in the classroom, they filled in the necessary preparation documents in English: the characterisation of the dish and the detailed requisition of the necessary materials and ingredients.

On 15th, they "got their hands dirty", working as a team in one of the training kitchens, and submitted the three final products to the jury: three teachers / chefs, one from each participating school, whose conclusions led to the final classification. The students practised their English by working in international teams, improved their ability to perform under pressure and practised critical thinking/creativity, all while having fun and enjoying unforgettable experiences.



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# Merry Christmas & Happy New Year



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