

## Final Report

Leonardo da Vinci Program

Project N°: LLP-LdV-VETPRO 2009-0115-LEO-14  
**"Striving for European Excellence - SEE"**

Period: 26.09.-03.10.2010

Sending Organisation: Järva County Vocational Training Center

Receiving Organisation: wisamar Bildungsgesellschaft mbH



### Education and Culture

Between 26<sup>th</sup> of September and 3<sup>rd</sup> of October 2010 wisamar educational institute hosted two teachers, sent by "Järva County Vocational Training Center", Paide, Estonia. The program had the objective to exchange information about the vocational education and training in the field of catering as well as to get to know companies which are active in the vocational training. Furthermore the experts get informed about basic and further education in catering professions and experienced the cooperation between schools and enterprises.



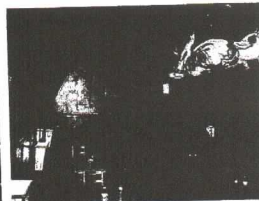
#### Participants

Kati Adul

Laida Reitmann

After the arrival of the Estonian experts on the 26<sup>th</sup> of September 2010 Ms. Eszter Csepe introduced the programme of staying and offered some useful information for their stay in Leipzig.

The first working day was Monday the 27<sup>th</sup> of September. The experts visited the restaurant Auerbachs Keller, one of the world famous historical restaurants. First of all the experts were guided in the history of the restaurant then they also got to know about the vocational training in the restaurant and about its culinary art.



Afterwards, the experts had lunch at Panorama restaurant, a modern restaurant of high standard gastronomy and service on the rooftop of Leipzig.

In the afternoon, they made a guided tour through the city centre of Leipzig. Thus, they could see the most important sights, e.g. the market place, the opera, the new university building and the churches St. Nikolai and St. Thomas. They also got information about the history and present issues of the city as well as about economic factors.



Tuesday the 28<sup>th</sup> of September, the experts visited the Susanna Eger School in Leipzig, a public vocational school centre for catering and hotel services. They got an introduction about the training system of the school, visited the workshop rooms and saw the teaching facilities as well as the special library for cooking books, which allows the trainees to lend a book and experience different international cuisines. The Estonian experts could also exchange their experiences with their German colleagues about teaching methods and contents.

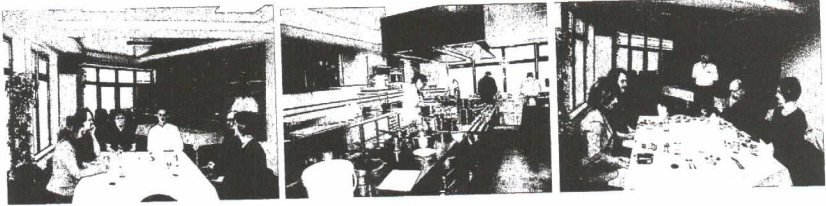


Afterwards the experts met Mr. Roman Schulz, the head of the department Public Relations from the Saxon Agency for Education (regional school office by the federal state). First of all Mr. Schulz presented the German educational system and later on he also pointed out the further education of vocational teachers as well as the management of education and the different educational offers in the region. He also underlined the importance of international cooperation for the city and the region of Leipzig.

In the afternoon the experts went to Halle, which city is famous upon others for its chocolates, and had a short historical walk through the city centre. Then the visit of the Halloren Chocolate Museum was scheduled. During the guided tour through the oldest chocolate factory in Germany the Estonian experts got information about the museum, which included the production of chocolates, their marketing and sales activities but also the vocational training of their apprentices was closely examined.

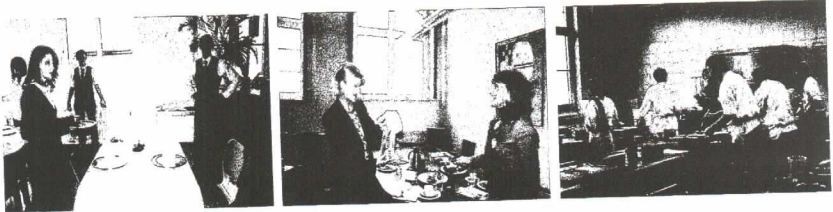


The next day, Wednesday the 29<sup>th</sup> of September, the experts went to see the Fortbildungszentrum Gastgewerbe, FZG; the Centre for Education in the catering field. Mr. Hübbe, the head of the training centre explained the different training methods as well the master training and further qualification offers which could be compared with the Estonian vocational training. During the round table discussion the German and Estonian colleagues found out the strengths and weaknesses of their field of teaching but they also got some new impulses for their future work. Then they had the opportunity to see different workshop rooms which are used for the practical training in the field of hotels and gastronomy.

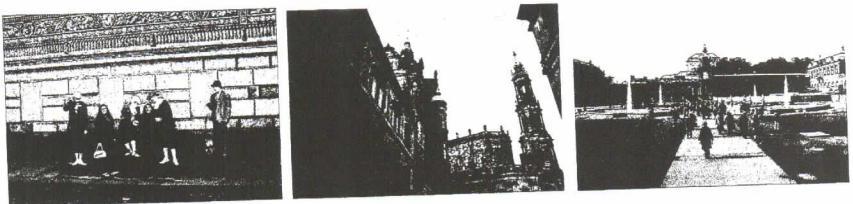


After visiting the FZG, the Estonian experts had a cultural trip to the Castle Gndstein. They visited the museum and got information about the history of the castle and the Federal State of Saxony in general. They saw the different services at the castle offered for tourists and got an impression about the hospitality services.

On Thursday the 30<sup>th</sup> of September the experts visited the Berufliches Schulzentrum für Gastgewerbe "Ernst Löbnitzer" in Dresden, a public vocational school centre for catering and hotel services. Thus, they were introduced to the training system of the school and they could learn about the different programs for basic vocational education as well as further education in the field of gastronomy.



In the late afternoon, the experts walked through the centre of Dresden and learned about the important role of tourism in the city. They saw the main sights of the old town such as the Zwinger, Frauenkirche and Hofkirche.





The last day the experts had a study visit to the Chamber of Industry and Commerce Leipzig. Ms. Dr. Beate Ludwig provided information about the dual system of vocational education and the role of the Chamber in this system. The Chamber of Industry and Commerce is responsible for the examination in vocational schools. According to the German educational system, the Chamber cooperates with the vocational schools and training companies to develop the content of the exams. Ms. Ludwig pointed out the examination procedure in the field of gastronomy, especially the content of the exam for cooks.

Afterwards the Estonian experts met the president of the Registered National Association of Culinary Art and the chief cook of the Mercure Hotel, Mr. Torsten Grahl at the Mercure Hotel Leipzig and he introduced the activities and role of the association in the vocational education and training and its cooperation with the Mercure Hotel, which offered new approaches for fostering the quality and creativity of trainees by organising special "asparagus events" and cooks competition in Leipzig.



In the evening, in the common final meeting, the program was summarised and a conclusion was drawn. Afterwards the certificates were handed out.

### Summary:

In the framework of this Leonardo da Vinci program, all participants got interesting information about vocational education and training in Germany. They learned about the dual system, the role of the companies, vocational schools and training centres as well as their interaction and cooperation. They had an exchange of experience and gave their German colleagues also an insight into the Estonian system so that the discussions were interesting for both sides. The program was developed right according to the topic of the project and the interest of the experts so that a gainful stay was guaranteed. They could meet representatives of different catering companies, restaurants, training centres and schools in Leipzig, Dresden and Halle. They could make contacts also for future cooperation. Besides, the participants could deepen their intercultural competences by meeting German colleagues, and got impressions about the city and surrounding of Leipzig as well as about Dresden and Halle.

The participants were highly motivated and perfect representatives of their country. It was a pleasure hosting such friendly and interested experts. We wish them all the best for their future career and are sure that the knowledge and contacts they got during the stay will support them in their work in Estonia.



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