#### LICEUL TEHNOLOGIC MESERII SI SERVICII BUZAU





# From School to the European Labour Market

- Erasmus + Project -

Project number: 2015-1-R001-KA102-014717

2015 - 2016

'From School to the European Labour Market' is a project between F+U Saxony, Chemnitz, Germany and Liceul Tehnologic Meserii si Servicii Buzau, Romania, in which 2 groups of students from our school, in the field of gastronomy and hairdressing, will be trained in a mobility of 2 weeks, in Chemnitz, Germany.





The first group consisted of 16 students in the 11<sup>th</sup> grade, in the field of services, having the professional qualification technician in gastronomy. They performed the 60 hours of practical training stipulated in the school curriculum for Module VI National and International Cuisine.

Mobility period: 21st March-01st April 2016

#### November 2015

16 students were selected for this mobility.





#### Tests at:

- school subjects related to the field of gastronomy
- the English language
- the German language

**Interview** 

#### **December 2015 – March 2016**

The selected students participated in training courses held in our school.

Module I – general training

Module II – linguistic training-English and German

Module III – cultural and pedagogical training

After a long journey, we arrived to the hostel situated in Chemnitz, where we spent the following 2 weeks (21.03.2016-01.04.2016).



The second day, at 7.30 a.m., we were ready to start our German experience.



## We started with a tour of the restaurant kitchen.









### And the tour of the city



St. Petri church









Then, during the following 2 weeks, we worked in the kitchen with German chefs and students from other European countries.



#### Then... it was our turn!







#### We worked in turn...



...in the warm kitchen.



#### ...in the cold kitchen





### **Pastry/Confectionery**





### We learned how to process vegetables.











#### We learned to cook meat dishes.









#### We learned to cook fish dishes.





## We were able to use all the equipment in the kitchen.









We cooked different dishes for local events and parties.

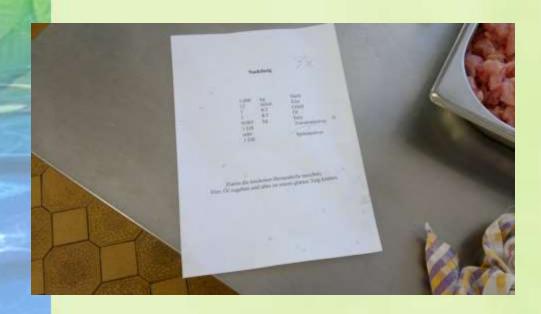


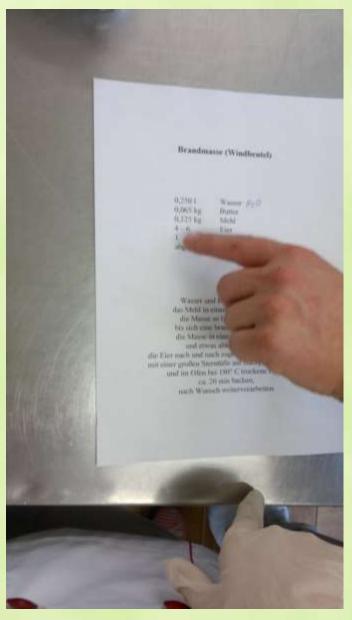


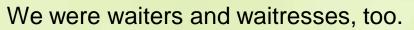




We practiced and improved our German and English vocabulary.













And most important, we worked because the restaurant kitchen is not a place where you can waste

your time!









### Although we worked hard, our host found some free time for other interesting activities.



Visiting a museum





#### Going bowling









Dresden





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