



Strategies to improve the Qualification of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices

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About HORECA

The main goal of the project is to raise HORECA workers' digital awareness related to food safety and hygiene practices.

Based on the main goal the specific objectives of the project are:

- To support conscious HORECA workers, reduce unfair competition on food marketing
- To provide learning and training opportunities for low skilled HORECA workers
- To increase the work capacities of HORECA workers who have less opportunities by improving their key competences



Partners

Slovenska Polnohospodarska Univerzita v Nitre (SUA) is a member of several international organisations (VUA, EUA, ICA, CASEE, DRC, ASEC, IAU, GHERA). SUA in Nitra has wide experience with the online learning and development of open educational resources and courses as well strong tradition of working in collaboration with business and industry and playing an active role in economic regeneration. In the field of online learning, SUA was the first university in Slovak Republic where LMS Moodle has been installed and used in the educational process and our staffs are authors of the methodology for the online courses development. Moreover, SUA very actively acts in the Erasmus + programmes and lot of projects where university participated were awarded by international committees.



Çanakkale Onsekiz Mart University (ÇOMU) is a Turkish public research university located in Çanakkale (Dardanelles) province (near Gallipoli) and its surrounding towns. It is a member of the Balkan Universities Network, the European University Association (EUA), International Association of Universities (IAU), and the Thrace Universities Union. ÇOMÜ was founded in 1992, with its new status and intake from Turkey's large youth population, the university developed quickly in terms of the

number of students, staff and facilities, spurring the opening of new faculties and colleges. The university has over 50,000 students participating in a wide variety of programs taught by 2050 academic staff in 20 faculties, 2 polytechnic colleges, 11 vocational colleges and about 3,600 in MA and PhD programs. ÇOMÜ hosts over 2000 regular international students from 68 different countries.

The **Polish Farm Advisory and Training Center not-for-profit Sp. Z o.o. (PFA)** is a private not-for-profit company dedicated to providing farm advisory services, enhancing the entrepreneurial spirit in rural areas, and fostering rural development in general. The organisation's main goal is to improve the livelihood of people living in rural areas by offering them the best and most professional and personalised advice.



**ISEKI-FOOD
ASSOCIATION**

ISEKI-Food Association (IFA) is an independent non-profit organisation in the food sector. The activities are mainly focused on education and training. IFA is developing and carrying out activities connected to food such as: working towards the quality assurance of food studies; developing and accrediting curricula and certifying training activities on an international

level, as well as developing teaching materials.

Asociacion Empresarial de Investigacion Centro Tecnológico Nacional de la Conserva (CTC) is a private non-profit research association of companies, which is recognized by the Spanish Government as Innovation and



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Technological Centre, Office of Transfer of Research Results and it is declared of Public Use. CTC work in all fields of the food sector: from agriculture to final processed project taking into account containers, natural ingredients, valorisation of wastes, environmental impact, etc. CTC has experience in European projects

Project activities

HORECA's **2nd Transnational meeting** was successfully held at SUA in Nitra, Slovakia on **22-23 November 2022**. It was a fruitful meeting for everyone, following the initial planning of the work and effort discussed in the **virtual Kick-off meeting** held in June 2022. Partners also had the chance to discuss and collaborate in the context of the intellectual outputs. Diverse opinions were expressed, and partners made the relevant decisions naming a partner that will lead each important activity. The milestones of the project implementation were set and agreed upon by all participating members. Each partner presented their ideas for the training module they will be developing and leading, and further discussions took place until all parties were satisfied and the overall coherence of the modules was guaranteed. During the next online meeting partners will have the chance to organise and plan for the **3rd transnational meeting**. This will be important to finalise the work done the next 6 months. Finally, the dissemination plan and the quality assurance plan were presented by the organisations leading those activities (ISEKI-Food) and agreed upon.



Partnerships



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