



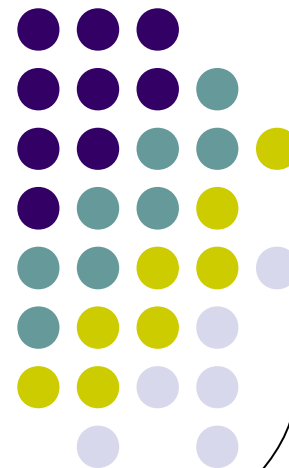
Education and Culture DG

Lifelong Learning Programme



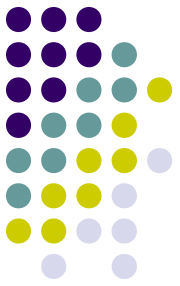
# ***FoodDrinks - Quality Food&Drink European Training Plan***

***LIFELONG LEARNING PROGRAMME  
Leonardo da Vinci, Partnerships project  
August 2011 – July 2013***



**29-30.09.2011,  
Sofia, Bulgaria**

# Partner Organisations



***Bulgaria*** - National Agency for Vocational Education and Training

***Spain*** - Intercoop Foundation, Almassora

***Hungary*** - Károly Róbert University College, Gyongyos

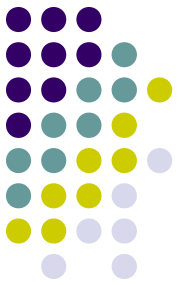
***France*** - Association Nationales des Industries Alimentaires, Paris

***Romania*** - University “Vasile Alecsandri”, Bacău

***Turkey*** - Agriculture Chamber of Mersin

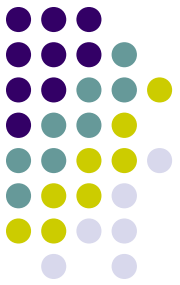
***Greece*** - Agronomists Association of Kavala

# SILENT PARTNERS



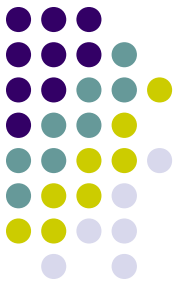
- **Bulgarian Association of Meat Processers**
- **Bulgarian Union of the Processors of Fruit and Vegetables**
- **Club de marketing de la Rioja – Spain**
- **Agricultural Association Union of Kavala**
- **Chamber of Kavala**

# Main objective



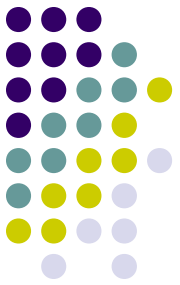
**Improving the quality of education and employability of students and trainees as technician/technologist in food&drink quality control and safety, improving the standard for acquiring professional qualification and the VET programmes.**

# Specific objectives



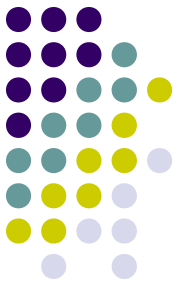
- **Adapting the standard for professional qualification in the Technician/technologist in food&drink quality control and safety profession to the real needs of employers**
- **Developing training modules based on the standard "learning outcomes" oriented, that are flexible and create opportunities to use training paths leading to acquisition of the professional qualification, according to the needs of the labour market**
- **Preparing methodological guidelines for developing training modules oriented to "learning outcomes" for training institutions for initial and continuing vocational training**
- **Enriching and complementing the methodology for the development of professional standards in order to increase transparency of qualifications and achieve better compliance with the real needs of employers**
- **Ensuring the flexibility of the training modules so as to provide opportunities for students/trainees to use different training and qualifications paths**

# ACTIVITIES



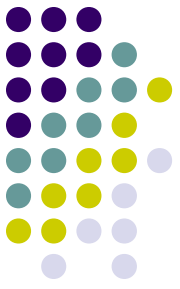
- **1. Analysis of the existing systems for training in quality control and food safety in partner countries**
- **2. Comparison of the standards for acquiring professional qualification in the Technician/technologist in food&drink quality control and safety profession among partner countries**
- **3. Identifying competencies on European level with respect to the training of persons, related to the operational processes of monitoring, control and management of good practices systems, safety and quality of the production process, distribution, transportation and handling of food and drinks**
- **4. Assessment whether the acquired competencies and skills meet the labour market requirements**
- **5. Identifying needs of new knowledge and skills that students need to learn in order to meet the requirements of the employers**

# RESULTS AND OUTCOMES -1



- **1. Defining final tools needs to create and formalised a Training Programme in Food&Drink Quality control and safety, in order to define common criteria to test around Europe**
- **2. Report from results of analysis existing systems for training in Quality control and food safety in partner countries**
- **3. Report about identified competencies at European Level concerning the training of persons associated with the operational processes of monitoring, control and management of good practices systems, safety and quality of production.**
- **4. Defining the training modules based on the revised amended standards oriented to learning outcomes**

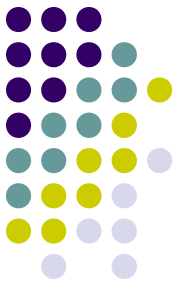
## RESULTS AND OUTCOMES – 2



- **5. Developing two sample modules to acquire of the Qualification. These two sample modules will be determined among the partners based on European and common interest and the results of the two previously reports**
- **6. Organising a European Seminar among partners, silent partners and professional training of the VETsystem to valorise the training modules and to disseminate and reflect about the new competences and skills**
- **7. Reports-Conclusions Document from technical seminar held with VET professional to analyse and valorise the training modules drafted**
- **8. ICT platform to share training documents, methodological guidelines for the VET professionals**

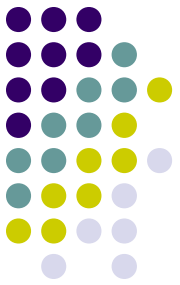


# EUROPEAN ADDED VALUE



- 1. Strength links between training and business in Food sector combining innovation, transnationality, bottom-up approach**
- 2. Improve the capacity of VET to respond to the changing requirements of the labour market**

# IMPACT



- 1. Develop a renovated European Training Programme, include the two sample training modules, a Methodological Manual and a complete set of**
- 2. Adapt training professional process to the real needs and requests from the labour market**
- 3. Improve international cooperation and mobility among workers and Enterprises**
- 4. Improve the quality of education and employability of students/trainees related with the profession of Technician-technologist in food&drink control quality and safety**
- 5. Contribute and promote the European labour market to comply with workers from all parts in EU, having a common training base.**