



Shaping the Future Education in Tourism – FET Project No.: 2016-1-MK01-KA203-021651

Project start date: 03.10.2016

Project end date: 02.04.2019

Budget: € 190.215,00

Partner institutions:

Alexander Technological Educational Institute of Thessaloniki
Университет „Проф. д-р Асен Златарев“, Бургас
Veleučilište u Šibeniku

Activities:

Development of tools for practical transfer of skills which are of utmost value, especially to the students who will soon be looking for job throughout Europe in facilities who are seeking skilled staff, ready to contribute to the overall customers' satisfaction and to the financial success of the enterprise.

Outputs:

O1: Developing and publishing OER - "National menu"

Wherever and whenever tourists go, they are becoming more and more interested in exploring things they cannot find home, food included.

In order to assist students and hospitality enterprises in the Region HEI that participate in this project will make a list of meals (breakfast, lunch and dinner), traditionally used in the daily ration of the population of each country respectively.



Nutrition calculator								
Product		Qty						
Sunflower oil		50	g					
No.	Product	Qty		Energy value (KJ)	Energy value (KCal)	Proteins	Fat	Carbohydrates
1	Sheep cheese	100	g	1248	298	17	25	2
2	Pepper (fresh)	50	g	34	8	2,5	1,5	15,5
3	Tomato	100	g	285	68	3	0	14
4	Sunflower oil	50	g	1883	450	0	499,5	0
TOTAL				3450	824	22,5	526	31,5

O2: Developing and uploading OER - Software for managing accommodation facility

This is an output with a bit of a complex nature. Researchers from each of the HEI will work together in defining parameters that are needed to successfully run/operate hotel/motel or restaurant. The result is a software as similar to the ones used by the commercial enterprises in their daily operation