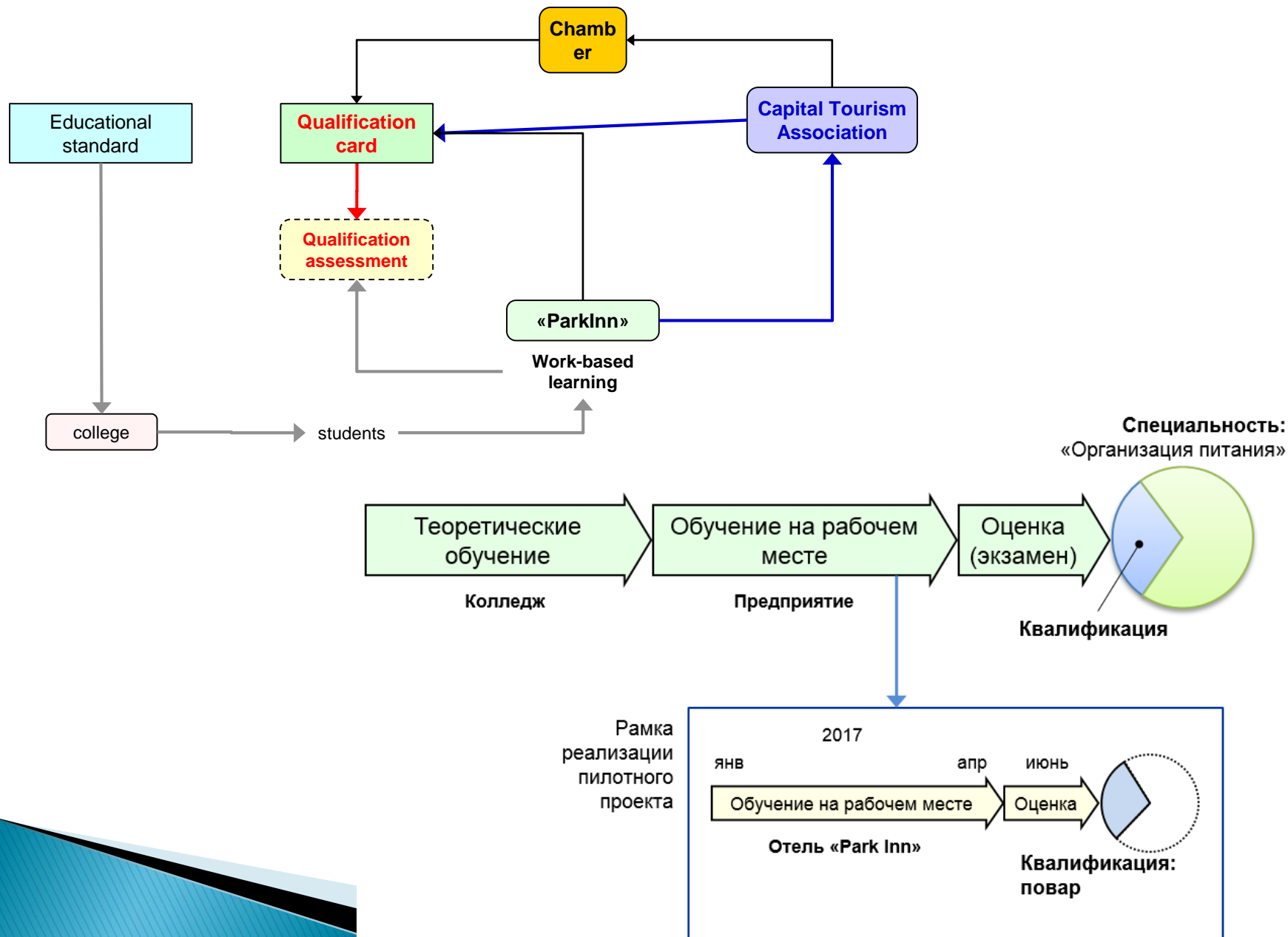


International Partnership on College Graduates Certification

GENERAL MODEL OF THE PROJECT BETWEEN THE CHAMBER, ASSOCIATION AND BRITISH COUNCIL, 2017



STRUCTURE AND CONDUCTION OF QUALIFICATION EXAM

Structure of the exam:

Theory (26 June, 9:00, weight - 40 %) – tests (1 hour), business solutions (0,5hours);

Practice (27 June, 9:00, weight- 60 %) – demonstration of the plan, cooking a meal and presentation (0,5hours), professional discussion (projects on improvement, portfolio, answers on questions, 7 min).

On 26 June 2017 there was the theoretical part of the qualification exam. 5 students were suggested 5 industry tasks to solve. Time for this task is 45 min.



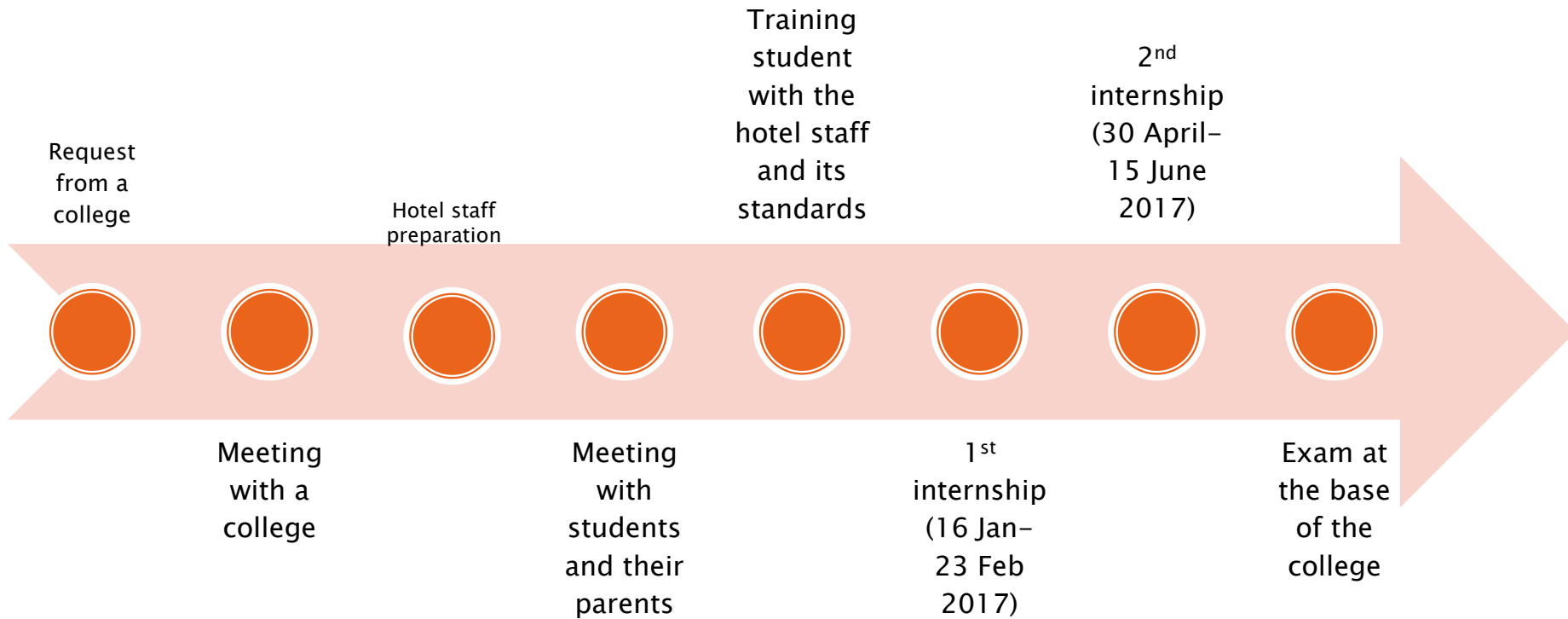
On 27 June 2017 there was the practical part of the exam.



IMPORTANT OUTCOMES OF THE PROJECT

1. The **UK experience** was learned and adapted in the field of qualifications (qualifications framework, professional standards) and apprenticeship programmes in vocational education. The recommendations were received from Warwickshire College Group experts (report).
2. 2, 3, 4 levels qualification card was developed as a part of the “Chef” professional standard and agreed with the employers union.
3. The calculation of the financial incentives on the hotel kitchen sections was prepared.
4. The **form of the annual training** order of ParkInn hotel was agreed.
5. 12-week **training** for 5 students of the college on the **workplace** was conducted taking into account the experience of the UK apprenticeship programme.
6. Exam **objectives** and practical **tasks** were designed on the base of the professional **standard** “Chef” and **operational tasks** (cooking meals) of the hotel
7. The qualification exam was conducted taking into account experience and recommendations of the UK experts: theory – tests, problem solving; practice – plan demonstration, cooking meals and presentation, professional discussion (projects on improvement, portfolio, answers on questions)
8. As the result of the exam there were **recommendations** on improvement on leading the list of certification centres of the Chamber.
9. There were difficulties and lessons learnt – the college and enterprise should cooperate more (participation of the college teacher in work-based learning and in exam preparation, lack of industry business cases in the curriculums, etc.).
10. To disseminate and exchange of the experience and results of the projects and materials all participants should make the final detailed reports including all forms, tables, templates, examples and photos.
11. There was a group created for involving the interested parties on Facebook with all project materials

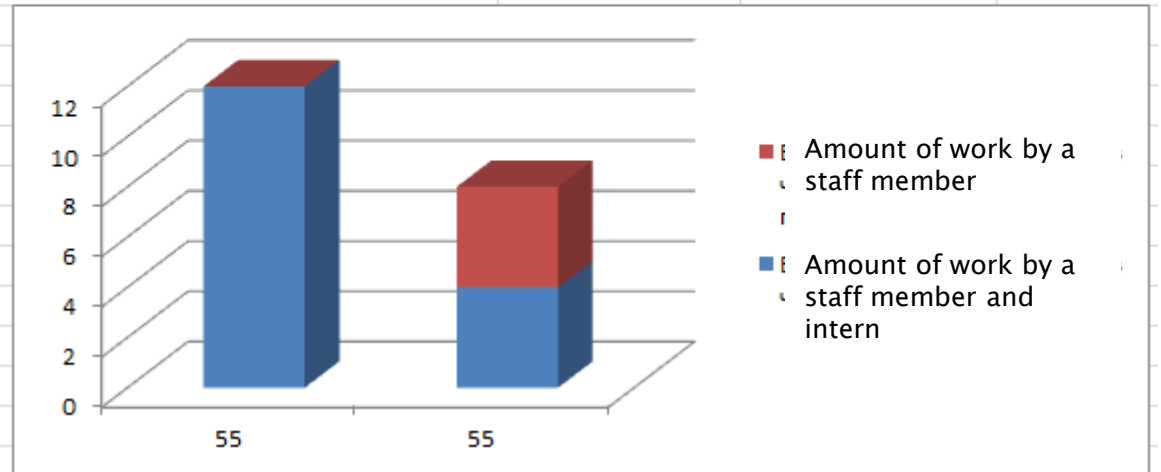
Schedule of Work-based Learning at ParkInn hotel January–June 2017



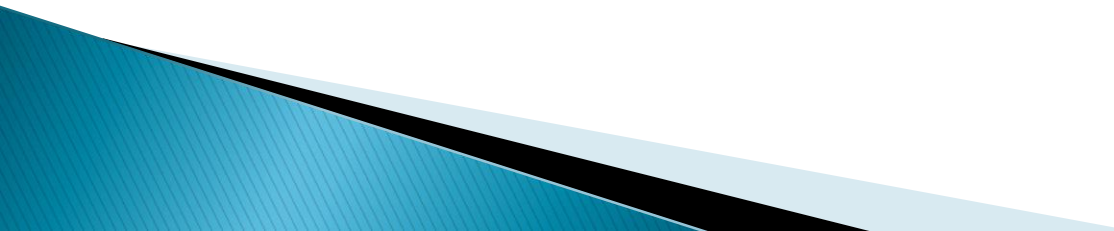
Financial Incentives for Employers

Month	January	February	March
Number of guests	4,880	9,922	7,324
Staff at work	15	13	15
Expenses for staff	1,650,000	1,430,000	1,650,000
Number of interns	-	5	-
Expenses for inters	-	70,000	-
Total	1,650,000	1,500,000	1,650,000
Profit	15,128,401	26,591,716	18,493,989
% of effectiveness	10.91	5.64	8.92

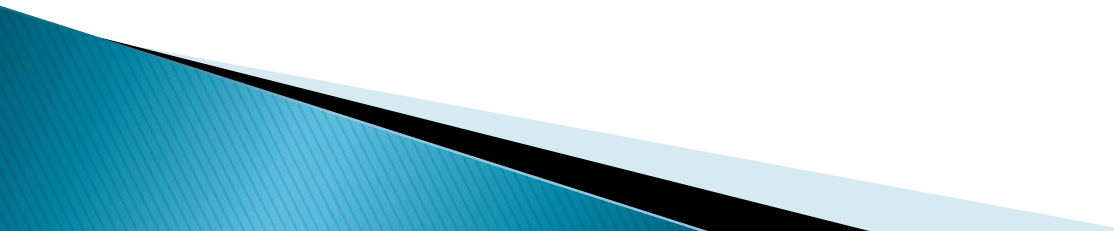
Cutting of meat in kilograms	55	55
Execution of a staff member's amount of work in hours	12	4
Execution of a staff member and intern's amount o f work in hours	0	4



Benefits for Employers

- ▶ Future hotel employees preparation
 - ▶ An opportunity to replace the main staff by inters during the annual leave
 - ▶ Development of the main staff's (mentors) skills (organisation, management, training, etc.)
- 

Benefits for College

- ▶ Increasing employment chances for students
 - ▶ Improvement of teachers' knowledge on requirements of employers
 - ▶ Improvement of education quality
- 

Exam

- Test
- Practical exam



Exam

- Test + Business problems solution;
- Practical exam with involvement of business' representatives;
- Professional discussion;
- Business project.

Knowledge

Skills

Evaluation List of Practical Exam

	Max.poin ts	Points' weight
• Process of work	•	•
▪ Systemization of the separate stages of work in rational sequence and time	10	5
• Usage of devices, equipment and daily used things		
▪ Safe and economical usage of devices, equipment and daily used things	10	5
▪ Economical and ecological usage of food products		
• Hygiene		
▪ Personal hygiene	10	5
▪ Hygiene of the work place		
▪ Hygiene at the process of using food products		
• Work technique		
▪ Preparation (Mise-en-place)	10	10
▪ Cooking a meal (professional requirements)	10	15
Products' market quality		
▪ Food presentation (professional ules)	10	10
▪ Division into portion, cutting	10	15
▪ Taste	10	15
▪ Chewy texture	10	15
• General coordination		
▪ Time keeping during the exam	10	5
Total points	100	100



Recommendations

To colleges

- To plan the work-based learning in the busiest periods of work
- To involve students into work of the college canteen in different roles (PR, marketing, chief, finance, etc.)
- To plan theoretical training for college teachers at the hotel
- To integrate enterprise education

To employers

- To identify a mentor for each student-intern
- To prepare a plan of work for each student
- To create conditions for student's enterprise skills development
- To provide a feedback to colleges on knowledge and skills of each student

Industry Associations

- To provide support for business involvement into the process of staff training
 - To provide support for improvement of legislation, standards, requirements and educational programmes
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