

Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

#### As General information

This application form consists of the following main sections:

- Context: this section asks for general information about the type of project proposal you want to submit;
- Participating organisation(s): this section asks for information about the applicant organisation and about other participating organisations involved as partners in the project;
- Description of the project: this section asks for information about the stages of the project which should include: preparation, implementation and follow-up;
- Budget: in this section you will be asked to give information about tl\_\_\_\_\_\_\_\_, ou request;
- Project Summary: In this section you should describe in a compact way your project's rational, objectives and how you intend to achieve these;
- Check List/Data Protection Notice/Declaration of Honour: in these sections, the applicant organisation is made aware of important conditions linked to the submission of the grant request;
- Annexes: in this section, the applicant needs to attach additional documents that are mandatory for the completion of the application;
- Submission: in this section, the applicant will be able to confirm the information provided and to submit the form electronically; For more information on how to fill in this application form, you can read the e-Forms Guideline.

B. Context	
Programme	Erasmus+
Key Action	Cooperation for innovation and the exchange of good practices
Action	Strategic Partnerships
Field	Strategic Partnerships for school education
Partnership between regions	Yes
Call	2014
Round	Round 1
Deadline for Submission (dd-mm-yyyy hh:nn:ss - Brussels, Belgium Time)	30-04-2014 12:00:00
Language used to fill in the form	English
B.1. Project Identification	
Project Title	Cooking Together
Project Acronym	
Project Start Date (dd-mm-yyyy)	01-09-2014
Project Total Duration (Months)	24 months
Project End Date (dd-mm-yyyy)	31-08-2016
Applicant Organisation Full Legal Name (Latin	vysocina kraj

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Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

Form hash code



251D39D39396E193

## B.2. National Agency of the Applicant Organisation

Identification

CZ01 (ČESKÁ REPUBLIKA)

For further details about the available Erasmus+ National Agencies, please consult the following page:

http://ec.europa.eu/education/erasmus-plus/national-agencies\_en.htm



Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

C. Participating organisation(s)	
C.1. Applicant Organisation	
PIC	997519289
Organisation Authority Level	Regional Authority
Full legal name (National Language)	
Full legal name (Latin characters)	VYSOCINA KRAJ
Acronym	
National ID (if applicable)	70890749
Department (if applicable)	
Address	ZIZKOVA 57
Country	Czech Republic
Region	
P.O. Box	
Post Code	58733
CEDEX	
City	JIHLAVA
Website	www.kr-vysocina.cz
Email	
Telephone 1	+420564602111
Telephone 2	
Fax	
C.T.1. Profile	
Type of Organisation	Accreditation, certification or qualification body
Is your organisation a public body?	Yes
Is your organisation a non-profit?	No
C.1.2. Background and Experience	

Form hash code: 251D39D39396E193 Form has not been submitted yet



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11,002

Please briefly present your organisation and local associated partners (e.g. their types, sizes, scope of work, areas of specific expertise, specific social contexts and, if relevant, the quality systems used).

The Vysocina Region is the 5th largest Region in the Czech Republic with about 510 000 inhabitants. The Regional capital is Jihlava. Vysocina is an agricultural Region. There 69 secondary schools and out of these 18 general secondary schools in the Vysočina Region. More then 25 000 pupils attend schools and they are educated nearly by 3000 teachers.

The Vysocina Region establishes and subsidizes, within its independent powers, a network of secondary schools, including catering schools. Nowadays, support of the vocational education is one of the main priorities of the Vysocina Region in the sphere of secondary education as we see it as an important factor for future development and prosperity of the Region. The Vysocina Region department of education is very active in revising and strengthening the professional profile of the teaching professions in the region - this project will help to all involve partners and staff and share new ideas. In spite of the fact that the local authorities pay a lot of attention to pupils at the risk of exclusion the significant increase of young unemployed people (age 15-20) without any qualification has doubled since January 2009 (Statistická ročenka kraje Vysocina), this challenging number is closely connected with the dropout rate at secondary schools in Vysocina – 5%.

Associated partners are schools established by the Vysočina Region and a school institution dealing with in service teacher training activities.

#### Partners:

Hotelová škola Světlá a Obchodní akademie Velké Meziříčí, there are 264, they teach different hotel and catering branches. The school faces a big challenge, it will be joined with another school on June 1, 2014.

Střední škola obchodu a služeb Jihlava, there are approximately 600 students, they teach branch Cook and Waiter. The school faces a big challenge, it will be joined with another school on June 1, 2014.

Hotelová škola Třebíč, there are 616 students, branches - four-year study branches: Hotel Management, three-year study branches: Confectioner, Cook-Waiter, the school faces a big challenge, it will be joined with another school on June 1, 2014.

Obchodní akademie a Hotelová škola Havlíčkův Brod, there are about 600 pupils, branches - hotel Industry, Culinary Art – Waiter Service, Catering and Accomodation Services

Vysočina Education, in-service teacher training institution

What are the activities and experience of your organisation and local associated partners in the areas relevant for this project? What are the skills and/or expertise of key persons involved in this project?

All catering schools are experts in the field:

Hotelová škola Světlá a Obchodní akademie Velké Mezíříčí - Pupils have an opportunity to take part in an internship in France (Paris, Hotel Campanille), which lasts three months.

After passing final exam and graduation, pupils can continue at College of Catering in Bazeilles (the study lasts 3 years). In 2010 we participated in Leonardo (mobility project) with the lyceé in Bazeilles. During the project the French pupils prepared typical French dishes at our school and they gave lectures about cheeses and their dishes.

The school has a lot of experience with LdV projects (last 3 years) with German-speaking countries which included writing cookery books and preparing dishes (specialities) typical for these countries.

The biggest success: Under the leadership of our professional teachers our school pupils have taken part and succeeded in many competitions such as Gastro Kroměříž (Barista), Bacardi Martini – Poděbrady Cup 2014 and Metelka Austerlitz Cup 2012 (Barman competitions), and of course in competitions being held in our school during Gastroden such as confectionery competitions, cold dishes, festive setting of tables and Martini&Bacardi Cup, Caribbean Soft Philibert Routin Cup (making cocktails) and Barista Světlá Cup.

Stredni škola obchodu a služeb Jihlava is successful in the branch and were awarded many times in mixing drinks in, in the regional competition "Potato delicacy of Vysočina region", in the international championship in carving (fruits and vegetables). The school tries to strengthen the professional profile of the teachers: to enable them to participate in study visits to companies, organizing catering receptions, to support following vocational education of the teachers,

to support international experience exchange (internship)

Hotelová škola Třebíč is successful in catering branches and was awarded many times:

Gastro Hradec Vitana Cup 2014 - 2nd place in the gold zone.

Gastrofestival Nitra 2014 - bronze medal

Philippe Mille International Cooking Challenge 2013 – France – 2nd place

Gastrofestival Nitra 2013 – gold medal

IKA Olympiade der Koche Erfurt 2012 – silver and bronze medals

Danubis Gastro Carving Cup Bratislava 2012 – 1st place

European Championship in Carving Germany – 1st place

All teachers actively participate in all the projects our school takes part in. They prepare students for various national and

Form hash code: 251D39D39396E193

EN



Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

international competitions. They participate in International projects within Leonardo da Vinci programme (they help to organize the stays and accompany the students). They follow modern trends in gastronomy as well as attend seminars and lectures to educate themselves.

Obchodní akademie a Hotelová škola Havlíčkův Brod, The school has still not realized any project focused on French gastronomy. The school has been cooperating with the company Italy Gastro Promotion, Ltd., in the year 2013 it participated in the following projects:

a) School project "Student Professional Experience in the EU - innovation in vocational education, unemployment prevention II" (a project within Leonardo da Vinci study programmes, the main aim is to provide professional internships in Italy for the students of the qastronomy branches, 2 students of the branch Culinary Art - Waiter Service have already taken part in),

b) School project "Innovation in Teacher Professional Learning" (a project within Leonardo da Vinci study programmes, the main aim is to innovate the vocational education, modernize curriculum and teaching methods with respect to the professional experience requests in that way of the vocational teachers internships, the admission organization: hotel school IAL Emilia Romagna Cesenatico, 2 women teachers of the vocational training have already taken part in).

The shool has realized the project "Gastronomy School Experience in a Partnership Region" within Leonardo da Vinci study programmes (the partnership school is Secondary Vocational School of Econ

Vysočina Education /other institution/ a teacher training organization established and financed by the Vysočina Region. The institution deals with different kinds of activities for in-service teachers – projects financed from ESF – support for vocational schools, support for management for small village schools, support for management of schools set up by Regional authority. Vysočina Education also organizes activities supporting European projects, national curriculum changes and various educational seminars. Except own activities Vysočina Education is a support organization for the Vysočina Region, it helps with international contacts and projects.

Vysočina Education closely cooperates with schools and is aware of their needs, more than 40 schools is involved in projects administrated by Vysočina Education.

Vysočina Education has offices in 5 towns in the Region, the tools for dissemination and publicity are well organized, all employees are experienced in this field.

Have you participated in a European Union granted project in the 3 years preceding this application?

Yes

#### Please indicate:

EU Programme	Year	Project Identification or Contract Number	Applicant/Beneficiary Name
Comenius regio	2011	COM-REG-2011-001	Kraj Vysočina
Comenius regio	2011	COM-REG-2011-002	Kraj Vysočina
Comenius regio	2013	COM-REG-2013-012	Kraj Vysočina

Form hash code: 251D39D39396E193

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Application Form Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11,002

Constitution Partitions

Type of Organisation	
City	
 Post Code	
Region	200
Country	
Address	
Full Legal Name (Latin characters)	

Form hash code: 251D39D39396E193



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

C.1.4. Legal Representative	
Title	MUDr.
Gender	Male
First Name	Jiří
Family Name	Behounek
Department	
Position	Regional President
Email	behounek.j@kr-vysocina.cz
Telephone 1	+420 564 602 140
If the address is different from the one of the	e organisation, please tick this box
C.1.5. Contact Person	
Title	Dis.
Gender	Female
First Name	Eva
Family Name	Ampapová
Department	Department of Education, School and Sport
Position	Referent for Nursey and Primary schools
Email	ampapova:e@kr-vysocina.cz
Telephone 1	564 602 945
ATTACANA.	e organisation, please tick this box



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

C.2. Partner Organisation	
PIC	943703204
Organisation Authority Level	Regional Authority
Full legal name (National Language)	REGION CHAMPAGNE-ARDENNE
Full legal name (Latin characters)	REGION CHAMPAGNE-ARDENNE
Acronym	
National ID (if applicable)	235 100 013
Department (if applicable)	
Address	5 RUE DE JERICHO
Country	France
Region	FR21 - Champagne-Ardenne
P.O. Box	CS 70441
Post Code	51037
CEDEX	CEDEX
City	CHALONS-EN-CHAMPAGNE
Website	https://www.cr-champagne-ardenne.fr/Pages/Accueil.aspx
Email	
Telephone 1	+33326708918
Telephone 2	
Fax	+33326706654
C.2.1. Profile	
Type of Organisation	Other
Is the partner organisation a public body?	Yes
Is the partner organisation a non-profit?	No

Please briefly present the partner organisation and its local associated partners (e.g. their types, sizes, scope of work, areas of specific expertise, specific social contexts and, if relevant, the quality systems used).

The Champagne-Ardenne Region is a French local authority whose main strategic missions deal with business advising and

Form hash code: 251D39D39396E193 Form has not been submitted yet



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

sustainable development, regional transportation and management of high schools and lifelong education.

The Champagne Ardenne Region employs 351 public agents in charge of the follow up and the implementation of regional policies and almost 1 392 agents of high schools – reception desk, accommodation, catering as well as general and technical maintenance of high schools.

The Champagne-Ardenne Region is in charge of 75 public high schools and 50 private high schools. The number of pupils is 44 130 in public high schools, including the apprenticeship training centers ("Centres de formation d'apprentis -CFA") and 17 595 in private high schools (for the school year 2013/2014).

The scheme of training and the scheme of economic development have been approved by the Regional Council, both of which are linked to government policies.

According to an official Insee document (Insee flash Champagne-Ardenne n°179 - février 2014), the youth who live in Champagne-Ardenne have less favourable living conditions than in Metropolitan France. They have more often lower diplomas, are more often unemployed, inactive or have a job with low qualification: 31.9 % are employees or workers, which is

3.2 points more than in Metropolitan France. They enter the job market earlier, 60% of the youth of the region are active, against 59.2 % in Metropolitan France. In 2010, 17.4 % of the youth in the region are considered as « NEET » (Neither in Employment nor in Education and Training), which means they are unemployed, out of the school education system and do not follow any training. More than a third (34.1 %) did not go over the BEPC (former school certificate taken at about 16) or the secondary school certificate ("Brevet des collèges").

20.8 % have as their last diploma a BEPC or a CAP (secondary school and professional certificate) and 13.3 % a technical or professional baccalaureate, which is respectively 2.3, 3.4 et 1.3 point(s) more than the national average.

There are 6 associated partners: the Rectorat of Reims, the National Cooking Academy ("Académie Nationale de Cuisine") and 4 public high schools - Lycée Gustave Eiffel in Reims, Lycée des Métiers de Bazeilles in Charleville-Mézières, Lycée Diderot in Langres, CFA (apprenticeship training center) de Troyes.

The Rectorat of Reims is a local government body whose expertise is education, training, and pedagogical councelling. The Recteur is both a high civil servant and a political officer who is appointed by the Council of ministers. He represents the minister of Education at Regional level. He implements national policy in terms of general, technical, vocational and lifelong learning education as well as in terms of international cooperation. The Rectorat of Reims is in charge of primary schools, secondary schools, high schools and of higher education.

The "Académie Nationale de Cuisine" is a non-profit organization which intervenes at the regional, national and international levels. Its aims are:

- to promote, by all means, gastronomy, regional products and cooking art,
- to make more attractive and to defend all the professions in the cooking area,
- to enhance the professional expertise,
- to stimulate and help the professional training of the youth,
- to organize challenges and exhibitions.
- to create branches in foreign countries,
- to create regional, national and international delegations,
- to promote cultural cooking exchanges.

The Lycée Gustave Eiffel, Lycée des Métiers de Bazeilles, Lycée Diderot, CFA de Troyes all provide technical and professional training in the area of gastronomy/cooking.

What are the activities and experience of the partner organisation and local associated partners in the areas relevant for this project?

What are the skills and/or experti	se of key persons involve	d in this project?			
Has the partner organisation part	ticipated in a European U	nion granted project i	n the 3 years preceding	g this application?	

Please indicate:

Form hash code: 251D39D39396E193





Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

E	U Programme	Year	Project Identification or Contract Number	Applicant/Beneficiary Name





Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11,002

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Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

C.2.4. Legal Representative	
Title	
Gender	
First Name	
Family Name	
Department	
Position	
Email	
Telephone 1	
If the address is different from the one of the	e organisation, please tick this box
C.2.5. Contact Person	
C.2.5. Contact Person  Title	
Title	
Title Gender	
Title Gender First Name	
Title  Gender  First Name  Family Name	
Title Gender First Name Family Name Department	
Title Gender First Name Family Name Department Position	

Form hash code: 251D39D39396E193





Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

#### D. Description of the Project

What is the rationale of this project, in terms of objectives pursued and needs to be addressed?

The Region Champagne-Ardenne and the Region Vysocina closely cooperate in the framework of European decentralized cooperation. A partnership convention was signed in 2006. Education is one of the most important stages of cooperation between the Region Champagne-Ardenne and the Region Vysocina. Talking of which, the two Regions commit to favouring partnerships between schools and training institutions and between associations working on youth issues located in each territory. They encourage all the stakeholders to apply for European programs on education.

Both the Region Champagne-Ardenne and the Region Vysocina are competent regarding education and training. The Region Champagne-Ardenne and the Region Vysocina intend to reinforce their cooperation in educational Issues and make the choice of working together in the framework of the Erasmus+ in 2014-2016 years so as to enlarge the scope of their educational actions.

Following a preparatory working visit in January 2014 in Jihlava, the Region Champagne-Ardenne and the Region Vysocina decided to work together on the topic of catering education, cooperating of differnt stakeholder in catering education, local food etc. They intend to revise and strengthen the professional profile of the teaching professions in the regions, prepare new materials for teaching catering education /intellectual output/, share experience, find new partners for European projects.

Main goal: enhancing the quality and relevance of the learning offer in education in partner regions by involving both regional offices and schools, developing new and innovative approaches, supporting the dissemination of best practices from involved schools and swapping experience preferably in catering education.

Objectives:

- -revising and strengthening the professional profile of the teaching professions in the region
- bring new ideas into teaching vocational subject especially catering education, find new approaches to pupils at risk of early school leaving
- share experience
- -exchange ideas in the field of cooperation of schools and firms in the field of catering /visit of school restaurants, apprentices in restaurants and catering companies etc./
- summarize all experience in a cookery book with learning/teaching materials

Both regions are very active in revising and strengthening the professional profile of the teaching professions - this project will help to all involve partners and staff and share new ideas.

In what way is the project innovative and/or complementary to other projects already carried out?

Both Regions the Vysočina Region and Champagne-Ardenne, in the framework of the Cornenius Regio Project worked on the topic of the relationship between schools and firms. Both Regions invited partner schools and institutions to participate to this project involving 13 partners. The project "School and firm hand in hand" was ambitious in the field of career advising, methods of job discovery and introducing new tools of assessment of cooperation of schools and firms. This project is focused in deep into vocational branches – particularly catering. Both partners realize increasing interest in catering, gastro culture, local food and local products. France is traditionally a leader in the field of catering industry but also the Czech Republic can present many interesting topics. The project is not only about cooking and eating but mainly about methods used in catering education, sharing ideas in school catering, using local products in school catering and school presentations, support of traditions through education. These new ideas will revise and strengthen the professional profile of the teaching professions in the regions. The idea of implementation of new approaches is also focused on promoting interest in vocational education, and mainly catering professions.

How did you choose the project partners and what experiences and competences will they bring to the project? How was the partnership established and does it involve organisations that have never been previously involved in a similar project?

The Region Champagne-Ardenne and the Region Vysocina closely cooperate in the framework of European decentralized cooperation. A partnership convention was signed in 2006. Both regions have been cooperating in previous years and all activities of the project are based on a common interest.

Examples of organized activities.

Every school year there is a native speaker teacher from France at several high schools of Vysocina. In 2013/2014 it concerns five schools. He or she also leads workshops for teachers of French within the regional organization Vysocina Education.

Form hash code: 251D39D39396E193

EN



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

One Year in Champagne-Ardenne Program - It is a opportunity for Czech high school students to spend a year in a partner school in France. Since Sept. 2013 there are two students from Vysočina at the Lycée Arago in Reims and at the Lycée Sévigné in Charleville-Mezières. Another student will spend next year at the Lycée Thomas Masaryk in Vouzieres.

Post-secondary studies at a gastronomic school in France: Multidisciplinary school of Gastonomy and Tourism in Bazeilles offers every year a two-year study for two students from Vysočina. At the moment, two applicants have been chosen for the next school year.

Participation of Třebič Gastronomic High School at a competition in France: Třebič school participated in Nov. 2013 at a competition in Reims together with schools from France, Slovakia and Sweden.

Both partners have successfully finished one Comenius regio project – the main topic was a cooperation of schools and firms. None of the schools were involved in a similar project.

How will cooperation and communication happen among all project partners and with other relevant stakeholders? What will be the purpose and frequency of the transnational project meetings and who will participate in them?

Each partner project activities are organized by a Regional project team, both teams together compose the steering committee. Members of steering committee are representatives of Campagnne-Ardenne, the Vysocina Region and partners.

The steering committee will communicate by e-mail, the committee will evaluate implementation of monitoring indicators, prepare assessment of activities of the project and assess the progression.

There are 4 transnational project meetings during the project.

The first 2 meetings are organized as an opening project to establish contacts, between school mangers on both sides and discuss the work plan.

The final conference is also a transnational project meeting - the main aim is evaluation and presenting outcomes, the participants are decision makers and headteachers.

There is also 1 other transnational meeting in France /organized by the Vyoćina region/ - cooperation, discussing budget, collecting invoices, sharing information about outcomes, project management. Participants are members of RPT.

What are the most relevant priorities addressed by your project?

Revising and strengthening the professional profile of the teaching professions

Aligning VET policies with national, regional or local economic development strategies

What are the most relevant topics addressed by your project?

New Innovative curricula/educational methods/development of training courses

Regional dimension and cooperation

Intercultural/intergenerational education and (lifelong)learning

What results are expected during the project and on its completion? Please provide a detailed description of the expected results (if they are not listed in intellectual outputs, multiplier evens or learning, training, teaching activities).

Expected results:

- Continuing and developing the already started cooperation between Vysočina Education and Champagne-Ardenne in the field of catering education.
- education and professional development of vocational teachers and new methodology approaches

Form hash code: 251D39D39396E193

ΕN



Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

- support of local catering industry

involvement, mutual cooperation and support of school founders
 educational exhibition - information for all people in the Region authority office in Jihlava

ΕN



Call: 2014

KA2 - Cooperation and Innovation for Good Practices

Form Version: 1.06 Adobe Reader Version: 11.002

#### E. Preparation

Please describe what will be done in preparation by your organisation and by your partners before the project activities take place.

Work groups for each activity will be composed of the Regional project team

- will discuss participation of lecturers
- will hire external lecturers in necessary
- will prepare working plan of each workshop, meaning:
- 1. clear description of objectives, needs, content and duration
- 2. monitoring of the expected goals guestionnaires
- 3. validation of the competences acquired by the individual beneficiary and assessment of the general outcome discussions with participants, questionnaires
- 4. logistical support
- 5. dissemination activities control of collecting materials for brochure

Each school and institution

- will appoint a contact person, this person will be a member of a Regional project team and the steering committee as well.
- is expected to participate actively in workshops
- will prepare a short overview of school actions and activities for workshops

## 🚉 i Brojea Mahagement

How will you ensure proper budget control and time management in your project?

Project has got a Regional project team /RPT/: Regional coordinator, project manager, financial manager, administrators, contact persons

Regional project managers from both countries will communicate regularly, will discuss technical issues, working plan, financial topics and others.

RPT meets before all workshops and regularly during the whole project, this team is responsible for nominating participants for mobilities and project activities. RPT plans activities and distributes tasks connected with workshops, outputs, etc. The meetings are convened by the project manager with agreement of the project coordinator.

Regional coordinators are responsible for achieving goals of the project, supervises a project manager, a financial manager and the whole team and communicates with the local authority office.

A Project manager coordinates activities, communicates with the partner project manager, coordinates the project work plan with the partner and partner institutions, coordinates work on a cookery/methhodolgy book, regulary communicates with a financial manager. A financial manager is responsible for economical part of the project – paying invoices, communication with the bank and so on.

Each partner has administrators, who are supervised by a project manager – technical support for organizing conferences, seminars, mobility activities and subcontracting, responsible for information on official Regional websites, finalization of brochure, photo documentation.

Each school and institution has a contact person; all e-mail correspondence dealing with project issues is shared, each school and institution actively participates in conferences and workshops.

Members of RPT are members of steering committee.

How will the quality of the project's activities and results be monitored and evaluated? Please mention the involved staff profiles and frequency of such quality checks.

Effective monitoring and assessment will help ensure us to get the most out of our project. We will keep a close eye on how the project will be progressing, we will also be able to adapt our objectives and activities.

Our Partnership will be evaluated by school staff as well as local representatives. We will evaluate the partnership itself, as well as the project work undertaken.

Both places decided to declare monitoring indicators:

number of participants of activities – each workshop will be attended up to 15 people

The steering committee will be responsible for implementation of indicators and for evaluating of each workshop and activity, the communication will be by e-mail correspondence. After each activity all participants will be kindly asked to fill in an assessment form in order to get information about achieved goals and fulfilled expectations of each single person.

Partnership itself will be evaluated by Regional project team and steering committee on the base of monitoring contacts between

Form hash code: 251D39D39396E193
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