

Erasmus+

Application Form

Call: 2014

Cooperation and Innovation for Good Practices

Form Version: 1.06
Adobe Reader Version: 11.002

ZK-03-2014-61, př. 1
počet stran: 42

A. 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 the amount of the EU grant you request;
- Project Summary: In this section you should describe in a compact way your project's rationale, 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

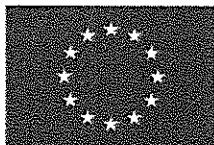
B.1. Project Identification

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 characters)	VYSOCINA KRAJ

Form hash code: 251D39D395781F0E

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B.2. National Agency of the Applicant Organisation

Identification

CZ01 (CESKA REPUBLIKA)

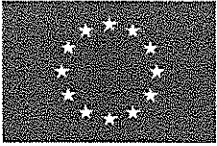
For further details about the available Erasmus+ National Agencies, please consult the following page:

http://ec.europa.eu/education/erasmus-plus/national-agencies_en.htm

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C. Participating organisation(s)

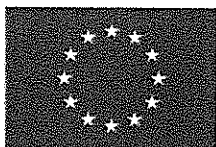
C.1. Applicant Organisation

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	587 33
CEDEX	
City	JIHLAVA
Website	www.kr-vysocina.cz
Email	
Telephone 1	+420564602111
Telephone 2	
Fax	

C.1.1. 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



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

The Vysočina 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 Vysočina Region in the sphere of secondary education as we see it as an important factor for future development and prosperity of the Region. The Vysočina 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 2011 (Statistická ročenka kraje Vysočina), this challenging number is closely connected with the dropout rate at secondary schools in Vysočina – 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 Accommodation 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 Meziříčí - 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 Bazelles (the study lasts 3 years). In 2010 they participated in LdV project with Lycee in Bazelles. During the project the French pupils prepared typical French dishes at their 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 the professional teachers the 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.

Střední 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

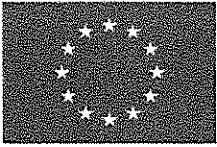
European Championship in Carving Germany – 1st place

All teachers actively participate in all the projects. They prepare students for various national and international competitions. They

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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 gastronomy 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 school has realized the project "Gastronomy School Experience in a Partnership Region" within Leonardo da Vinci study programmes.

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

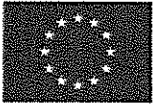
Please indicate:

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

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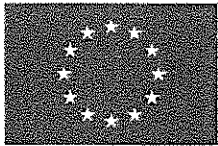
C.1.3. Associated Partners

Full Legal Name (Latin characters)	Address	Country	Region	Post Code	City	Type of Organisation
Hotelová škola Světa a Obchodní akademie Velké Meziříčí	U Světle 855/36	Czech Republic	CZ063 - Kraj Vysočina	59423	Velké Meziříčí	School/Institute/Educational centre
Střední škola obchodu a služeb Jihlava	Karoliny Světle 2	Czech Republic	CZ063 - Kraj Vysočina	58601	Jihlava	School/Institute/Educational centre
Hotelová škola Třebíč	Sírotačí 4	Czech Republic	CZ063 - Kraj Vysočina	67401	Třebíč	School/Institute/Educational centre
Obchodní akademie a Hotelová škola Havlíčkův Brod	Bratříků 851	Czech Republic	CZ063 - Kraj Vysočina	58001	Havlíčkův Brod	School/Institute/Educational centre
Vysočina Education	Žitkova 20	Czech Republic	CZ063 - Kraj Vysočina	58601	Jihlava	School/Institute/Educational centre

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C.1.4. Legal Representative

Title	MUDr.
Gender	Male
First Name	Jiri
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 organisation, please tick this box

C.1.5. Contact Person

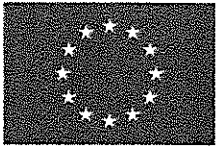
Title	Dis.
Gender	Female
First Name	Eva
Family Name	Ampapová
Department	Department of Education, School and Sport
Position	Referent for Nursey and Primary schools
Email	ampapova.e@kr-vysocina.cz
Telephone 1	564 602 945

If the address is different from the one of the organisation, please tick this box

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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 JERICO
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

C.2.2. Background and Experience

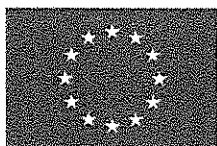
Please briefly present the partner organisation and its local associated partners (e.g. their types, sizes, scope of work, areas of specific expertise, specific social contexts and, if relevant, the quality systems used).

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

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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 and 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: the Lycée Professionnel - Lycée des Métiers Gustave Eiffel, the Lycée des Métiers de Bazailles, the Lycée Polyvalent Denis Diderot and the Centre de Formation d'Apprentis (apprenticeship training center) Interpro de l'Aube. These schools all provide technical and professional training in the area of gastronomy/cooking.

The Rectorat of Reims/"Académie de Reims" is a local government body whose expertise is education, training, and pedagogical counselling. 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 the 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 - Champagne-Ardenne" 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.

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 expertise of key persons involved in this project?

There is a person in charge of the promotion of the heritage and regional products in the Champagne-Ardenne Region. The Region organizes several events in this area, such as the Regional Philippe MILLE cooking challenge. The first international edition of this challenge was organized in 2013, with the participation of a Swedish team, a Slovakian team, a Czech team, as well as a French team. The Champagne-Ardenne Region will manage and coordinate the project for the French part.

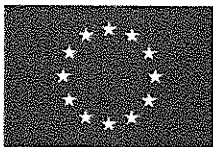
The Rectorat / « Académie de Reims », appears like a natural partner for the project.

The Académie Nationale de Cuisine (ANC) - Champagne-Ardenne is expert in cooking and organizes the Jean LENOIR challenge as well as the André LEMARQUIS and Bernard BOUDVIN trophy during the 3rd week of October, for pupils from "Centres de Formation

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d'Apprentis" (CFA) and from other schools. The ANC also takes part in various events:

- Cooking in spar challenge – "Concours Cuisine en Joutes » ;
- Champagne-Ardenne new cook talents challenge – « Concours jeunes espoirs cuisine Champagne-Ardenne - Salon du bon et du gout » - on the 6th of April 2014 ;
- Viteff exhibition - sparkling wine technology exhibition in mid-october;
- National « grand prix » of regional recipes, with a professional category and a student category

The Lycée Eiffel is a cooking professional school (cooking, marketing and service), that prepares to the secondary school and professional certificate and to the professional baccalaureate. It is possible to do a one year specialization in "cook in restaurants' desserts". It is also possible to specialize in baking as well as in chocolate making/sweet making. The Lycée Eiffel has a partnership with Sweden for its baking branch (Comenius project). The pupils of the school participated in various challenges:

- French national dessert's challenge: 4th rank in 2013 and in 2014;
- Regional Philippe MILLE cooking challenge: 3rd rank in 2013.
- Champagne cheeses challenge - convincing to seduce: one pupil finished 1st at the regional level and 4th at the national level.

The Lycée Bazeilles, with its 570 pupils, provides technical and professional training in the area of hospitality, cooking and tourism. The school prepares to the professional and technological baccalaureate. It is possible to specialize in "cook in restaurants' desserts". The pupils can join a European section in English or in German. The Lycée Bazeilles organises the Gala dinner during the national final of the « Trophée Mumm ». The pupils of the school participated to challenges:

- 20th edition of the Coffee young professionals MALONGO Challenge: 1st prize of the best drink signature at the national level;
- 9th edition of the professional Heineken beer study challenge: a student qualified for the national final that will take place in Paris in May 2014; 2nd rank last year;
- Cooking in spar challenge: semi-final in 2013;
- Nitra Gastrofestival in Slovakia in march 2014: 1st rank in cooking and second in service;
- 2014 Chateldon service challenge: 2nd rank at the national level.

The professional section of the Lycée Diderot provides diploma in hospitality and cooking. The pupils can prepare a skilful officer in cooking secondary school and professional certificate (CAP) as well as the professional baccalaureate in cooking, marketing and service. For the last 15 years, around 300 pupils participated to a 4 week training period abroad, either in Sweden or in the UK. The school has several European sections. The pupils of the school participated to various challenges:

- Final of the One of the best apprentices in France challenge: 1st rank at the regional level and 9th at the national level;
- Joël Robuchon/Futuroscope desserts' challenge: 2nd rank;
- Regional final of the BAPTISTE challenge - artistic tableware and service: 3rd rank;
- National SPIGOL D'OR challenge, on the theme of spices: 4th rank;
- Regional Philippe MILLE cooking challenge: 4th rank.

The Centre de Formation d'Apprentis (CFA) Interpro de l'Aube provides training and education for pupils and apprentices in the areas of nutrition, hospitality and cooking. The CFA is a welcoming school for the jobs Olympiads which aim at promoting the Champagne-Ardenne region, the unknown jobs, as well as at fighting against unemployment. The pupils of the CFA participated to various events:

- Regional Philippe MILLE challenge: 1st rank in 2010, 2011 and 2012; 3rd rank in 2013;
- MAF ("Mutuelle des Architectes Français" insurance) – health and baking: 2nd rank for the best apprentice in France in 2012;
- Talented persons trophy in counsel and sales in baking: 4th rank at the national level in 2012;
- Regional prize for equality in 2013 – to show professional branches where the presence of one or another sex is not represented enough;
- National final of the KIKKOMAN challenge in 2013: 4th rank.

Every partner will take part in every workshop that will be locally coordinated by one partner.

Has the partner organisation participated in a European Union granted project in the 3 years preceding this application?

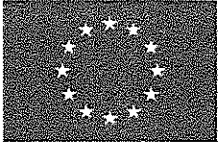
Yes

Please indicate:

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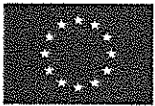
EU Programme	Year	Project Identification or Contract Number	Applicant/Beneficiary Name
Comenius Regio	2011	2011-1-CZ1-COM13-07073 2	Région Champagne-Ardenne
Leonardo da Vinci	2011	2011-1-FR1-LEO02-23917	Région Champagne-Ardenne
Leonardo da Vinci	2012	2012-1-FR1-LEO02-34521	Région Champagne-Ardenne
Leonardo da Vinci	2012	2012-1-FR1-LEO01-34420	Région Champagne-Ardenne
Leonardo da Vinci	2013	2013-1-FR1-LEO02-48368	Région Champagne-Ardenne

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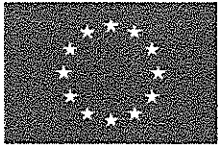
4.2.3. Associated Partners

Full Legal Name (Latin characters)	Address	Country	Region	Post Code	City	Type of Organisation
Académie de Reims	1, Rue Navier	France	FR21 - Champagne-	51082	Reims	Local Public body
Académie Nationale de Cuisine - Champagne-Ardenne	21 Boulevard des fossés de ronde	France	FR21 - Champagne-	51150	Ambonnay	Civil Society Organisation
Lycée des Métiers de Bazeilles	Parc de Montvillers	France	FR21 - Champagne-	08140	Bazeilles	School/Institute/Educational cent
Lycée Professionnel - Lycée des Métiers Gustave Eiffel	34, Rue de Neufchatel	France	FR21 - Champagne-	51066	Reims	School/Institute/Educational cent
Centre de Formation d'Apprentis Interpro de l'Aube	9 rue Robert Keller	France	FR21 - Champagne-	10150	Pont Sainte Marie	School/Institute/Educational cent
Lycée Polyvalent Denis Diderot	21 Avenue du Général de Gaulle	France	FR21 - Champagne-	52200	Langres	School/Institute/Educational cent

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Erasmus+

Application Form

Call: 2014

KA2 – Cooperation and Innovation for Good Practices

Form Version: 1.06
Adobe Reader Version: 11.002

C.2.4. Legal Representative

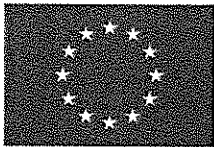
Title	Mr
Gender	Male
First Name	Jean-Paul
Family Name	BACHY
Department	
Position	Regional President
Email	jpbachy@cr-champagne-ardenne.fr
Telephone 1	+33326703101

If the address is different from the one of the organisation, please tick this box

C.2.5. Contact Person

Title	Mrs.
Gender	Female
First Name	Julie
Family Name	LAVOINNE
Department	
Position	Project Manager
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Telephone 1	+33326708918

If the address is different from the one of the organisation, please tick this box



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 different stakeholders in catering education, local food companies, restaurants 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 the 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 subjects 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 involve all partners and staff and share new ideas.

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

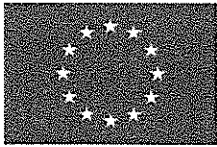
Both Regions the Vysočina Region and Champagne-Ardenne, in the framework of the Comenius Regio Project worked on the topic of the relationship between schools and firms. Both Regions invited partner schools and institutions to participate to this project involving 13 partners. The project "School and 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 catering 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 Vysočina. In 2013/2014 it concerns five



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schools. He or she also leads workshops for teachers of French within the regional organization Vysočina Education.

One Year in Champagne-Ardenne Program - It is an opportunity for Czech high school pupils 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 Vouziers.

Post-secondary studies at a gastronomic school in France: the "Lycée des Métiers de Bazailles" offers every year a two or three-year study for students from Vysočina. At the moment, two applicants have been chosen for the next school year.

Participation of Třebíč Gastronomic High School in the International Philippe MILLE cooking challenge in Champagne-Ardenne: Třebíč school participated in Nov. 2013 at this 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 /RPT/, both teams together compose the steering committee. Members of steering committee are representatives of Campagne-Ardenne, the Vysočina 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 managers 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 Vyočina 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:

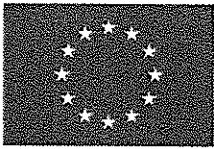
- Continuing and developing the already started cooperation between Vysočina Education and Champagne-Ardenne in the field of catering education.

- education and professional development of vocational teachers and new methodological approaches

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- support of local catering industry
- involvement, mutual cooperation and support of school founders
- educational exhibition – information for all people in the regional authority office in Jihlava

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