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NETWORK OF TELE-TRAINING IN GASTRONOMY AND TOURISM TRAINING CENTRES IN EUROPE,

THE VIRTUAL CLASSROOM

PROJECT OBJECTIVES:

To help students, businesses and workers in the sector to acquire new knowledge through the integration of new telematic technology as a means of education and continuous professional training.

The virtual classroom is created as a dynamic meeting, exchange and learning area.

Additionally, to serve as a meeting point for standardising each training module in each college and thereby creating the possibility of drawing up one common subject between all the colleges and universities. For example:

"International Cuisine" or

"What we need to know about wine". or

'International Hotel Management' or

Tourism. Etc...........

FUNCTIONS:

- Modules by means of videoconference where each college / university / organisation schedules the lectures at the same time with the most suitable tutor.

- Modules on the Internet with clearly structured contents and adapted to the needs and objectives of each one of the courses in each of the colleges.

- Tele-training.

- Evaluations with exercises and questions.

- Individual follow-up tutorials in each one of the colleges and universities.

- Certification of the progress after the training courses by the Consortium of Colleges and Universities that take part.

- A virtual library where access to the documents and articles related to the course can be gained from AEHT Website. or all Colleges.

- A sound library with sound and video files of conferences, interviews and comments on the different aspects of the courses.

- A discussion group allowing communication with the other people taking part on the course in real time.

- To identify the needs for training in the colleges, universities and businesses, to manage them with quality and to measure the results.

- Analysis and evaluation of the professional ability and work experience of the workers in the sector and their relationship with their professional requirements established in professional profiles.

ADVANTAGES

- To facilitate **Standardised Training** of all the students in the colleges and universities that take part.

- Access to **training by all students and workers** in areas where there are no specific training centres.

- **Self-learning**, students decide when and how to study, setting their own rhythm and guided by their tutor.

- **Increasing the knowledge** of the students, workers and business owners.

- *'A la carte'* **training**.

- Having full knowledge of all the workers' training requirements.

- All the students, professors, workers and business owners can measure their own professionalism and required training.

- Students to lead there own discussions on allocated periods.

countries.

- Unlimited band width capable of transporting direct video with digital TV image quality.

- Multi-diffusion: an unlimited number of receivers.

- Immediate unfolding of the network which can be established in a matter of weeks.

- Integration in the Internet using Internet protocols that allow other functionalities such as personalised tutorials, etc.

- Interactivity: the computer support allows total conjunction of the emissions.

- Limited costs: the cost of the emission is practically independent to the number of receivers.

THE NETWORK SYSTEM

- Establishing a system of virtual classrooms in each College / University / Organisation where the students can be thousands of kilometres away from the professors, with all the features of a traditionally attended class and preferably with a tutor. The

connection will be carried out using a hybrid system, i.e., using the broadest band of the satellite for the most important direction (from the professor to the student) while the return will be through conventional networks. This conventional return network could be that that each college or university already has installed on its premises.

OTHER USERS

- The configuration of the network allows, apart from the issuing of high quality interactive training contents, the simultaneous recording of the aforementioned contents on CD, ready to be used as multimedia material, projection in tutored classes, etc. The aforementioned recordings can be used to replay the classes through the tele-training network via satellite.

- The use of IP protocols in the issuing of the content over the network allows direct inclusion of the content in courses on the internet that include more conventional e-learning tools. Or the inclusion of the aforementioned training contents on an Internet Portal.

PARTICIPATION IN THE NETWORK

- The network of AEHT Colleges, & members, and other European Organisation.

- Entities would be made up of the most important and prestigious Colleges, Universities, Business and Professional Organisations in Europe.

PARTICIPATION COMMITMENT

- A project to be presented to the European Commission would be prepared. The investment in technology is expected to be financed by the European Commission (some if not all), participating Colleges.

- While the colleges / universities/organisations will have to provide suitable installations for setting up their virtual classrooms.

- To inform of the training needs that you would like to substitute and your contribution to the group through the development of different training modules that allow cultural enrichment on the net. Example: 'Sauerkraut' (Germany) 'Cooking Cod' (Portugal), 'Rice Dishes & Paellas'(Spain), 'Bread Making' (Ireland), 'Gnocchi' (Italy) etc.

- Design of your specific training module, Tourism,

- Hotel Management

- Culinary Arts

- Restaurant Service .... etc

ENTITIES THAT CAN TAKE PART (Example)

- Colleges and Universities that teach Hotel Management, Gastronomy, Tourism, & Restaurant Service. ......etc.

- Business and professional organisations.

- Trade Unions.

- Tourist Boards and public entities related to Touristic and Gastronomic development. .... Etc.

BASIC SUBJECTS TO BE DEALT WITH IN THE VIRTUAL CLASSROOM

- Tourism.

- Hotel Management

- Gastronomy.

- Environment.

- Health and Safety at Work.

- Food Hygiene.

- Wines Etc......................

- FOR FURTHER INFORMATION

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