

AEHT ACTIVITIES REPORT

Academic year 2008/2009

1. 21st Annual Conference, Kuressaare, Estonia, October 14th-19th 2008

The Annual Conference is the AEHT's flagship event and is held once a year in a different country; the programme includes meetings of the Presidium, the Executive Board and the General Assembly, as well as a series of contests which enable students to compete with each other in a variety of disciplines.

Kuressaare Ametikool – Regional Training Centre (RTC) hosted the 21st Annual Conference and competitions of the AEHT in Kuressaare, Estonia, from 14th to 19th October 2008. Founded in 1922, Kuressaare RTC provides initial and further vocational training and retraining in a wide area of specialisms (from catering, cooking, tourism management and hotel service to boat building and related crafts, from maintenance, business management, social work and information technology to handicraft and design). The school hosts 1000 regular students at upper and post secondary level, but also around 800 adult students during the year on different courses. One third of initial vocational training students come to study here from other regions all over Estonia. There are almost 150 staff members, including 90 teachers.

The main objective of the 21st AEHT Annual Conference was to promote a European outlook among hotel and tourism schools by, among other things:

- Providing a showcase for professionalism, skills and careers in Tourism
- Enhancing the image and professionalism of hospitality education in Estonia
- Encouraging contacts between schools throughout Europe
- Promoting better knowledge of the Estonian education system
- Facilitating networks of teachers and students
- Sharing teaching methods, materials, skills and knowledge

A further objective was to ensure that all delegates would have an opportunity to experience at first hand the very best of Estonia's cultural, sporting and social activities.

The 21st Annual Conference attracted 660 delegates including 113 directors, 224 teachers and 323 students from 130 schools located in 32 countries.

Parallel to the competitions, a careers guidance fair was organized and this attracted approximately 200 young students and pupils from the 2nd level schools from Saaremaa.

The AEHT students stayed at the school training hotel and number of 2* hotels in the neighbourhood of the school. Teachers, directors and guests were accommodated at five different Spa Hotels in Kuressaare all within walking distance from the Sports Centre and RTC, where competitions and most meetings were held. The opening and closing ceremonies were held in the Sports Centre where the biggest restaurant of Saaremaa island was set up for 700 delegates. The waiters and waitresses were not only students from the host school, but also from the Tallinn School of Service and the Virginska Skolan of Orebrö, Sweden.

The organisation of this conference and competitions was a big challenge for staff of the Kuressaare RTC, but at the same time it was an opportunity to promote the professionalism of the hospitality and tourism industry in Estonia at the 21st century.

The organizers are convinced that this conference has made a great contribution to the promotion of Saaremaa and Estonia as a tourist destination and that it was an event in which all of the organizers took great pride.

A. Statistics:

The 21st Annual Conference attracted 660 delegates from 130 schools located in 32 countries, as follows:

- Total number of participants:	660
• Directors	113
• Teachers	224
• Students	323
• Partners and other guests (VIPs, AEHT guests, etc)	Not specified

Comparison with previous years:

Year	Location	Organising Country	Schools	Participating countries	Participants
2008	Kuressaare	Estonia	130	32	660
2007	Jesolo Lido	Italy	137	33	650
2006	Killarney	Ireland	136	32	660
2005	Antalya	Turkey	130	31	646
2004	Bled	Slovenia	135	34	620
2003	Copenhagen	Denmark	140	28	564
2002	San Remo	Italy	139	29	705
2001	Linz	Austria	105	33	601
2000	Berlin	Germany	120	23	641
1999	Luxembourg	Luxembourg	127	24	940
1998	Faro/Vilamoura	Portugal	123	21	640
1997	Zandvoort	The Netherlands	115	23	596
1996	La Rochelle	France	101	19	814
1995	Göteborg	Sweden	107	20	620
1994	Portrush	Northern Ireland	75	16	393
1993	Sciaccia	Italy	75	15	500

Participation in the events mentioned below:

Excursions / workshops	participants
Kuressaare town and Episcopal (bishop's) Castle - tour	405
15.10.08 pm	45
16.10.08 am	90
16.10.08 pm	90
17.10.08 am	90
17.10.08 pm	90

Excursions / workshops	Participants
Handicraft workshops (ceramics, painting etc)	240
15.10.08 pm	60
16.10.08 am	60
16.10.08 pm	60

17.10.08 am	60
Excursions / workshops	participants
Handmade Natural Soap Factory – tour	75
15.10.08 pm	15
16.10.08 am	15
16.10.08 pm	15
17.10.08 am	15
17.10.08 pm	15

Excursions / workshops	participants
Presentation of Spa treatments	300
15.10.08 pm	60
16.10.08 am	60
16.10.08 pm	60
17.10.08 am	60
17.10.08 pm	60

Excursions / workshops	participants
Presentation of Saaremaa Golf Course	60
16.10.08 am	15
16.10.08 pm	15
17.10.08 am	15
17.10.08 pm	15

Excursions / workshops	participants
Mystery of e-learning – workshop	60
16.10.08 am	15
16.10.08 pm	15
17.10.08 am	15
17.10.08 pm	15

Excursions / workshops	participants
One of the most beautiful and melodious languages – Estonian	60
16.10.08 am	15
16.10.08 pm	15
17.10.08 am	15
17.10.08 pm	15

Excursions / workshops	participants
Baking of Saaremaa bread – workshop	60
17.10.08 am	30
17.10.08 pm	30

Excursions / workshops	participants
Lecture “From Global Trends to Local Perspectives”	150
17.10.08 pm	150

Excursions / workshops	participants
Full day sightseeing tour	600
18.10.08 all day	600

- Participation in the competitions:	
- Number of competitors:	323
• Bar	38
• Restaurant Service	55
• Culinary Arts	74
• Pastry	31
• House keeping and room service	18
• Front Office	43
• Management	27
• Tourism Promotion	37

B. Financial Report:

	in EUROS (€)
Income:	333.920
Registration fees	299.920
AEHT's contribution to interpreting costs	3.000
Sponsors (including contributions in kind)	10.000
Ministry of education and research (grant)	21.000
Expenditure:	332 880
Accommodation	91.000
Catering	154.000
Transfers (Tallinn- Kuressaare-Tallinn)	20.000
Local transport (sightseeing tours, workshops)	12.900
Sound & presentation technique	12.820
Sport & Conference Centre rental	13.080
PR costs	11.600
Workshops and seminars	1.250
Opening ceremony & decorations	3.250
Gala programme & entertainment	3.180
Competition Costs	9.800
Difference:	1.040

Don't miss Jo Laegny's enthusiastic report, illustrated with photographs, and published on the AEHT's website at www.aeht.eu.

We extend our warm thanks to the teams from the Kuressaare Ametikool – Regional Training Centre (RTC), the Tallinn School of Service and the Virginska Skolan of Orebrö for their personal commitment to the event; in particular we would like to thank Mr Neeme Rand.

2. Newly elected Executive Board

In the spring of 2009 elections were held in all Council of Europe member countries in which the AEHT has member schools, in accordance with the provisions of the House Rules. The results are given below:

COUNTRY	Successful candidate	Candidate's school
ALBANIA	VAQARRI Flutura	AL01
AUSTRIA	ENENGL Klaus	A01
BELGIUM	SIEBENS Herman	B21
BOSNIA-HERZEGOVINA	SPASOJEVIC Boris	BIH01
BULGARIA	ZLATANOV Ivan	BG03
CROATIA	BARANASIC Vesna	CR06
CYPRUS	ANDILIOS Nicos	CY01
CZECH REPUBLIC	PODOLAKOVA Jana	CZ04
DENMARK	KÜHLWEIN KRISTIENSEN Soren	DK02
ESTONIA	RAND Neeme	EE01
FINLAND	NIEMINEN Marit	FIN02
FRANCE	COLLINET Annie	F23
GERMANY	WEBER-POHL Sibylle	D04
GREECE	NIKOLAKOPOULOS G. Nikolaos	GR01
HUNGARY	SASVARI Akos	H01
ICELAND	PEDERSEN Helene H.	ISL01
IRELAND	O'HARA John	IRL05
ITALY	MERLONE Rinaldo	I45
LATVIA	OZOLINA Silva	LV01
LITHUANIA	STASIUNIENE Birute	LT01
LUXEMBOURG	ROBERT Louis	L01
MACEDONIA	NIKOLOVSKI Zoran	MK01
MALTA	ABELA Reginald	M02
MONACO	<i>No candidates</i>	<i>No candidates</i>
MONTENEGRO	DUSKO Lucic	ME01
NORWAY	ANDREASSEN Stig	N01
POLAND	PIENKOWSKA Boguslawa	PL01
PORTUGAL	PAIS Ana Paula	P05
ROMANIA	PIRJOL Razvan	RO01
RUSSIA	VASILIEVICH IVANOV Evgeny	RUS01
SERBIA	VICIC Slavoljub	SRB02
SLOVAKIA	SENKO Jozef	SK01
SLOVENIA	SPEC Jana	SLO01
SPAIN	SOLA-MORALES Carmina	E04
SWEDEN	LARSSON Arne	S33
SWITZERLAND	GARTMANN Marc	CH01
THE NETHERLANDS	LUYCKX Ans	NL07
TURKEY	CELIKTAS Aydin	TR01
UKRAINE	PALCHUK Marina	UKR02
UNITED KINGDOM	<i>No candidates</i>	<i>No candidates</i>



Re-elected representatives

In some countries no candidates presented themselves for election, and so the posts of National Representative remain unfilled in the United Kingdom, Monaco and Bulgaria. With the exception of the re-elected members, all those who have been newly elected will not begin their mandate on the Executive Board until November 19th 2009, the date on which the members of the new Presidium will also be elected. Any Executive Board members interested in standing for election to the Presidium should send their candidacy and their candidate's statement to the AEHT Head Office by September 11th 2009 at the latest.

3. Sub-committee responsible for drawing up organisational guidelines (formerly competitions sub-committee)

Following discussions about arrangements for the competitions which took place as part of the San Remo Annual Conference, the AEHT Presidium set up a competitions sub-committee with the remit of revising the competitions rules, which are incorporated into the AEHT's House Rules (article 17.1.4).

The membership of the sub-committee is as follows: chair: Anne Dearey (Fáilte Ireland, Dublin), Romana Bauer (Bad Leonfelden, Austria), Helena Cvikl (Maribor, Slovenia) and Asdis Vatnsdal (Kopavogur, Iceland); they carried out a first revision of the rules in Senigallia in December 2003, a second revision at the Bled Annual Conference in October 2004, before fine tuning it after the Killarney Annual Conference in November 2006. At its meeting in Ponta Delgada in the summer of 2007 the Presidium proceeded to further clarify certain points in the competition rules. From now on the organisers of the Annual Conference are requested to adhere to the latest version of the rules which are published at www.aeht.eu while of course exercising their prerogative of adapting the competitions to local customs and conditions.

In order to provide the best possible guidance on competition arrangements to the organisers of the Dubrovnik (2009) annual conference, the Presidium found it necessary to invite this sub-committee, as in former years, to accompany the Presidium and the Executive Board in March 2009 at the future conference venues. On each occasion their attendance has proved to be most useful, allowing the organisers to avoid a certain number of recurrent problems and to obtain the answers to numerous practical questions early on in the preparatory phase. It is therefore highly desirable that in future the competitions sub-committee should take part in the visits carried out by the Executive Board to inspect the installations and facilities offered by future organisers.

In 2007 it was decided to rename the competitions sub-committee the '**Organisational Guidelines Committee**', and to request its members not only to be responsible for the on-going up-dating of the competition rules, but also to take part in drafting organisational guidelines for seminars and other events organised by AEHT member schools. Because of the

high volume of work generated by the competitions held at the Annual Conference, the Committee has not yet had the time to give its full attention to this task.

4. Council of Elders

The Council of Elders were the guests of the Alexis Heck Hotel School in Diekirch on September 16th 2008 for their second meeting since the Council was set up on March 15th 2008 in Kuressaare. Since then another meeting has taken place, in Dubrovnik at the same time as the Executive Board's spring meeting.

The Council's objectives are as follows:

- To develop new activities, such as competitions intended for our member schools which offer Higher Education programmes;
- To prepare for specific events, such as the AEHT's 25th anniversary which will be celebrated in 2013;
- To seek financial support and to advise the Presidium about important projects;
- To make use of their contacts as retired directors or heads to identify new professional members and sponsors who could participate in the Association's activities;
- To identify any other activities which may be of benefit to the Association.

At present the membership of the Council consists exclusively of former Presidium members who have taken retirement:

- Alfonso Benvenuto
- Jürgen Clausen,
- Michel Gaillot,
- Hans Russegger
- Adolf Steindl
- Roy Van Sassen.

In March 2009 the Presidium took the decision that this Council should become financially independent before any further members could be admitted.

At the meetings mentioned above, the Council of Elders discussed matters relating to strategy (a strategy to attract more schools offering Higher Education programmes), to finance (identifying professional partners), to visibility (publishing a brochure for the AEHT's 25th anniversary, as well as publishing information about Council of Elders members on the AEHT website), to content (seminar subjects which we could prioritise), and to representation (a member of the Council of Elders could be asked to deputise for a member of the Presidium at AEHT events, etc).

The next meeting is scheduled for March 2010 in Poznan, to coincide with the Executive Board meeting.

5. Seminars and workshops

Seminar on ‘White truffle between tradition and contemporary culinary art’, Poreč (HR)

The ‘Antona Stifanica’ Hotel and Tourism School ran a seminar from October 2nd to October 4th 2008 on the subject of ‘White truffles between tradition and contemporary culinary arts’ in Poreč, a town founded two thousand years ago on the west coast of the Istrian Peninsula in north-western Croatia, with the distinction of being a UNESCO World Heritage Site.



Poreč



The Antona Stifanica Hotel and
Tourism School

The seminar began with a presentation by Denis IVOSEVIĆ on the history and evolution of the Istrian truffle, given in the host school’s lecture hall. Ten years ago the local population was not aware of the real value of this noble fungus which was sold on to the Italians, and truffle hunting was unregulated. Over the following years international truffle experts were invited to Istria, and teams were sent for training to Italy and France, and famous chefs were invited to Istria to teach local restaurateurs how to use truffles in gastronomy – with the result that a local truffle industry quickly developed.

Then came a presentation concentrating on the properties and uses of the Istrian truffle given by Vlasta RADOIČIĆ, General Secretary of Bio-Istria, an association set up to encourage organic farming and to conserve the Mirna River and its rich and fertile valley.



Tuber Magnato Pico



Participants in the seminar

During the reign of Maria-Theresa in the 18th century, Istrian truffles were already appreciated for their aphrodisiac properties and for their ability to improve the quality of life, to make you happy and to extend your longevity. Nowadays other medicinal properties are attributed to the Istrian truffle.

The afternoon was spent visiting Poreč, and the following day there was an external ‘workshop’ which began with a visit to ‘Tartufi ZIGANTE’, the only company in Istria authorised to buy the gathered truffles and to process them into various gastronomic products. After a visit to Motovun, probably Istria’s most beautiful medieval site, lunch was served at the Kaštel hotel, housed in a 17th century palace. There the participants sampled authentic Istrian dishes, accompanied by truffles from the forests of Motovun and the best wines of the region.



Truffle hunter



15th century city gate

The afternoon programme included a truffle hunt for the white truffle or Tuber Magnato Pico, in a thick oak forest near the Mirna River. Harvesting truffles is no easy matter. On average a truffle hunter finds 1.5 kgs of white truffles each season. It is an interesting fact that the ‘Tartufi ZIGANTE’ company buys 90% of all Croatian white truffles (around 700 kgs per year) while their total truffle production, including both white and black truffles, is 3,500 kgs per year. The seminar finished in the Zigante shop in Livade, where participants could buy articles that would convince their colleagues back home that the seminar had been a success. A more detailed report, containing Louis Robert’s impressions of the seminar, may be read on our website at www.aeht.eu .

Workshop on ‘Information and Communication Technology’, Waterford, Ireland

The Workshop on ‘Information and Communication Technology’ was held on November 12th to November 16th 2008 in Waterford, Ireland.

Louis Robert, AEHT President, attended this innovative seminar together with 18 other delegates from 12 colleges from 9 countries. The workshop provided participants with a broad grounding in ICT usage in hotel and hospitality education.



Workshop participants

Below is a brief overview of the areas covered in the workshop:

WebCT

An Overview

WebCT is a system that has been specifically designed to help Academic Staff to create, deliver, administer and assess online learning within a secure, controlled setting.

H O T S

HOTS is a computer-based simulation in which teams operate a service business (a hotel) in a dynamic and competitive environment, making decisions in accelerated real-time and analysing results from comprehensive management reports and market feedback.

Video Conferencing (VC)

- Explanation of video conference standards
- Explanation of required equipment. Standard procedure for using VC equipment
- Possible applications of VC.

'Radio Studio'

Introducing the studio: What's what in a radio studio?

Using the Radio desk: Explaining the controls, and studio technique

Hands on: Your chance to practice & learn, with some hands-on studio time



A HOTS session

Winning team with Dr. John Ennis Head of the School of Humanities of the Waterford Institute of Technologies

The winning team of the H O T S Management Game was:

Team 3

Ms Pau Adriana (Rumania)

Ms Boe Gheorghita (Rumania)

Ms Erika Ferrarini (Italy)

The Dining-Table of Franz Josef – Tradition and Revival in Middle-European Gastronomy from the 19th to the 21st Century, Budapest (HU)

The following five Central European schools formed a partnership as part of a project financed by ACES (Academy of Central European Schools - a programme encouraging the creation of networks of Central European schools to enhance the active participation of young people and teachers in exchanges, dialogue and international co-operation):

- H01 – Giorgio Perlasca Kereskedelmi, Vendéglátóipari Szakközépiskola és Szakiskola - Budapest
- A07 - BLT – Tourism School Semmering
- CR06 – Secondary School of Catering and Tourism "Antona Stifanica" - Porec
- SK01 - The Hotel Academy - Presov
- SRB01 - Bosa Milicevic - School of Economy - Subotica

The objective of the participating schools was to revive the culinary traditions of the era of the reign of Franz Josef. In order to achieve this aim, research work was carried out on the following themes:

- The cooked dishes of the Imperial Court of the period of Franz Josef, the food processing methods used and authentic recipes;
- The cold buffet of the Imperial Court of the period of Franz Josef, the food processing methods used and authentic recipes;
- The confectionery of the Imperial Court of the period of Franz Josef;
- The beverages served at the Imperial Court, the conventions related to consuming drinks during the period of Franz Josef at the turn of the century.
- The methods and practices of serving the various courses of meals at the Imperial Court, the art of decorating dishes.

The highlight of the project was the Gala Week held in Budapest from March 10th to March 14th, 2009 when the gala reception and the exhibition of the collected materials was arranged.

Unfortunately there were insufficient participants to qualify for the AEHT subsidy for this event.

Seminar on ‘Dining with the ancient Romans’, their gastronomy, culture, history, art and music, Oristano, Sardinia (IT)

From April 27th to April 30th the D.D. Meloni Hotel School in Oristano, Sardinia, ran a seminar entitled ‘Dining with the Ancient Romans’, intended to initiate the participants in the gastronomy, culture, history, art and music of the Roman era.

The seminar participants – 35 in total – had come to Oristano from Ireland, Austria, Albania, Germany and Italy. They were warmly welcomed and well looked after by the school management.



Seminar participants

The seminar programme was the creation of the school’s director Nella Manca, drawn up in close collaboration with her colleagues; it included a visit of the school and its training facilities, and of the main sites of Oristano, as well as a series of excursions to historic sites such as the Nuragher tombs (Sardinia’s oldest inhabitants) and the ancient Roman city of

Tharros. The high point of the seminar was a feast of a kind never seen until now, at the Fordangianus Roman baths. At the beginning of the evening the students from the hotel school, dressed in traditional Roman costumes, served a menu typical of the Roman era to the seminar participants as well as to politicians and business leaders from the region. The banquet will certainly not be forgotten quickly by all who took part!



As well as the wealth of artistic and cultural experiences, the participants had ample opportunities to taste and savour local culinary delicacies, both in the training restaurant and in Oristano's gastronomic restaurants. After this very busy programme the participants returned home with fond memories of these wonderful moments spent in Oristano in the company of the AEHT family.

Mediterranean Cuisine with summer flavour, Funchal, Madeira (PT)

Because of the current economic crisis and the difficulties it is causing for the organising school, the Escola Profissional de Hotelaria e Turismo da Madeira, the seminar scheduled for June 17th – 21st 2009 on 'Mediterranean Cuisine with Summer Flavours' in Funchal, has had to be deferred until next year. The organisers have provisionally proposed June 16th – 20th 2010 as the new dates. For further information please contact directly Maria Tomásia Figueira Alves, director of the organising school (Tel. :+351-291700380, e-mail alvesmt@madeira-edu.pt).



Jardim Atlântico Hotel



*Escola Profissional de
Hotelaria e Turismo da
Madeira*

The programme for 2010 should be much the same:

- A guided tour of the 4-star environmentally friendly 'Jardim do Atlântico' hotel;
- Visit to a lettuce production unit (water culture) in Estreito da Calheta;
- Dinner at the Forte de S. Tiago with a lecture entitled 'healthy eating';

- A boat trip and visit to the Ribeira Brava fish farm producing sea bream;
- Visit to a wine cellar in Cabo Girão;
- Visit to the municipal market where the participants will buy regional produce (fish, fruit, vegetables) to be used in preparing a Mediterranean lunch with summer flavours;
- Visit to the production kitchen at the Porto Mar hotel.

Don't forget to register!

6. Conference and other Events

'Goral Eurocup 2008' Young Barman Competition, Prešov, Slovakia

The 16th Eurocup 2008 for Young Barmen was held from November 18th to November 20th 2008 in Prešov (SK) and was attended by 44 teams, of which 16 were from AEHT member schools, the highest AEHT participation ever registered. 13 schools came from outside Slovakia:

1.	Hotelová škola Bohemia Chrudim	Czech republic	
2.	Hotelová škola a Vyšší odborná škola hotelnictví a turizmu Poděbrady	Czech republic	CZ 04
3.	Hotel and Catering, Galway and Mayo Institute of Technology	Ireland	IR 02
4.	Giorgio Perlasca Kereskedelmi, Vendéglátóipari Szakközépiskola és Szakiskola, Budapest	Hungary	H 01
5.	Kereskedelmi, Idegenforgalmi és Vendéglátóipari Alapítványi Iskola, Budapest	Hungary	H 11
6.	Zespół Szkół Gastronomicznych nr 1, Krakow	Poland	
7.	Zespół Szkół Ponadgimnazjalnych nr 1, Pionki	Poland	PL 06
8.	Zespół Szkół Gospodarczych, Rzeszow	Poland	PL 05
9.	Zespół Szkół Hotelarsko-Turystyczno-Gastronomicznych, Warszawa	Poland	PL 01
10.	Vocational College for Tourism and Catering, Bled	Slovenia	SLO 01
11.	IPSSAR "Vincenzo Telese", Ischia	Italy	I 130
12.	IPSAR, Sassari	Italy	I 59
13.	Kijevskij tehnikum gotel'novo gospodarstva, Kijev	Ukraine	

6 schools out of 31 Slovakian participating schools were AEHT members:

1.	Stredná odborná škola	Humenné	SK 06
2.	Hotelová akadémia Otta Brücknera	Kežmarok	SK 07
3.	Hotelová akadémia Ľudovíta Wintera	Piešťany	SK 08
4.	Hotelová akadémia	Prešov 1	SK 01
5.	Súkromná hotelová akadémia ESO Euroškola	Prešov	SK 05
6.	Stredná odborná škola	Spišská Nová Ves	SK 04

The Opening ceremony was held in the Evangelical College of 1667, situated in the City Centre near St. Nicholas Church and the Church of the Holy Trinity. Many VIPs, including our President, Louis Robert, had travelled to Prešov to be present at the ceremony, where a number of speeches were given. The ceremony was followed by a brilliant socio-cultural programme and a splendid buffet accompanied by an excellent Tokay wine.



The Evangelical College



St Nicholas Church



The following day the teams competed together on the platform in the city's Sports Hall, where a series of competition stations had been set up, each with its own judge. An announcer compèred the competition and introduced the competitors. Applause from the public – most of them local citizens who had come in search of fun and drinks – reached its loudest during the 'Flair Style' part of the contest, when competitors juggle with bottles and throw ice cubes into the audience!



Competition on stage

To ensure that the expert tasters gave impartial assessments, the drinks made by the contestants were numbered after each part of the competition.

At 5 p.m. on November 19th the Awards Ceremony of the 16th Annual GORAL EURO CUP 2008 took place at the city's Sports Hall, including the presentation of medals, certificates, prizes and souvenirs. After the ceremony a shuttle bus took participants to the Hotel Academy where an exquisite reception was organized.

The last day of the programme consisted of guided tours of Solivar (saltworks) and the Tokay region (including a wine-tasting). The programme was rounded off with a dinner at IDEA Restaurant followed by an evening's bowling at IDEA Club in Michalovce.

The winners of the GORAL EURO CUP 2008 competition are:

Short drink

1. Jakub Uciński (Zespół Szkol Ponadgimnazjalnych Pionki, Poland)
2. Júlia Korenková (SOŠ Horný Smokovec, Slovakia)
3. Michaela Beláňová (SOŠ Vansovej Topoľčany, Slovakia)

Soft drink

1. Michaela Beláňová (SOŠ Vansovej Topoľčany, Slovakia)
2. Przemyslaw Kander (Zespół Szkol HTG, Warszawa, Poland)
3. Miriama Jachymecová (SHA ESO Euroškola Prešov, Slovakia)

Absolute winners in the individual category

1. Michaela Beláňová (SOŠ Vansovej Topoľčany, Slovakia)
2. Jakub Uciński (Zespół Szkol Ponadgimnazjalnych Pionki, Poland)
3. Júlia Korenková (SOŠ Horný Smokovec, Slovakia)

Absolute winners in the team category

1. Spojená škola, org. zložka HA Námestovo, Slovakia
2. SOŠ Vansovej Topoľčany, Slovakia
3. HA Prešov (1st team), Slovakia

Flair style

1. Sławomír Szylar (ZSG Rzeszow, Poland)
2. Tomáš Palička (Hotelová škola Bohemia Chrudim, Czech republic)
3. Lukáš Vrábek (SOŠ Humenné, Slovakia)

Miss Eurocup 2008: Zuzana Molnárová (SOŠ Košice, Slovakia)

Nestlé prize for the best decoration: Tomáš Molnár (SSOŠ Košice, Slovakia)

DEXIA bank prize: Pavol Lukáč (HA Prešov, Slovakia)

Slovak bartenders' association prize: Pavol Krajňák (HA Prešov, Slovakia)

The most successful individuals from abroad (apart from those already awarded prizes):

1. Stanislav Kvasničák (HŠ a VOŠ hotelnictví a turizmu Poděbrady, Czech republic)
2. Macej Zelasko (Zespół Szkol Gatsronomicznych Krakow, Poland)
3. Onofrio La Monica (IPSSAR „Vincenzo Telese“ Ischia, Italy)

This prestigious competition will be held again in Prešov from October 26th – 28th, 2009 – don't forget to register!

Francoli Cup - 13th edition, Stresa (IT)

The 13th version of the Francoli Cup competition took place on March 3rd and 4th 2009 at the Stresa Conference Centre on Lake Maggiore, organised by the Francoli Distillery in Ghemme, one of the AEHT's professional members.

131 students took part, from 74 hotel schools located in Germany, Ireland, Italy and Malta. The company's intention in organising this contest is to become involved in the area of training while committing itself to combating alcohol abuse, making students more responsible and aware of sustainable development. This year Francoli made innovations in the contest, simplifying the rules, working with a new managing team and bringing in a new marking system which awards points not only for the drink produced, but also the bar staff's ability to encourage new tendencies and rituals into clients' ways of drinking.

In the 'After Hours' category the winners were all men:

the first prize, a Francoli Cup study bursary worth €1,000, went to Pasquale Monte from for his 'Spellbound Pearl':

4.0 cl Chocolate grappa (Zia Mina brand)

2.0 cl Strega liqueur

1.5 cl Glucose syrup

2.0 cl Neutral cream.

The runner-up was William Gambarini from Brescia Mantegna and in third place was Stefano Giacardi from Chatillon.



Winners of the 'After Hours' contest

Pasquale Monte bewitches the judges with his 'Spellbound Pearl'

But the women soon took their revenge: the winner of the 'Happy Hours' contest was Carlotta De Respinis from Milano Carlo Porta with her 'Exotic Dream':

4.0 cl Original Deep Vodka

4.0 cl liquidized fresh pineapple cocktail

0.5 cl Malibu

0.5 cl Glucose syrup

6.0 cl Pinot Chardonnay Brut sparkling wine

The runner-up was Emanuel Bertolino from Pinerolo CFIQ with his 'Cold from the East' cocktail, and in third place came Francesco Pastoressa from Canosa di Puglia with 'Murgia Free'.



Carlotta De Respinis prepares her 'Exotic Dream'



Winners of the 'Happy Hours' contest

For further information please go to www.francolicup.org.

6th International Festival of Gastronomy: Sport and Health (on the theme of motor sports) held in Faro (PT)

The sixth version of this event, this year devoted to the theme of motor sports, took place from April 16th to April 19th 2009 in Faro, Portugal, without financial support from the AEHT. 44 participants took part in the event, coming from 11 schools, of which nine were AEHT members; three were from abroad (two from Spain, one from Latvia).

There are three parts to the festival:

1. Culinary Arts and Restaurant Service competitions
2. Workshops and seminars which this year were on the following subjects:
 - 'Motorcycling – sport and leisure' given by the Faro Motorcycling Club
 - 'Production of a high quality olive oil' organised in collaboration with the Monterosa estate

- ‘Cooking with oil – molecular gastronomy’ organised in association with the Algarve Chef and Pastry Cook Association
3. Sporting activities relating to the main theme of the festival – motor sports. This year the participants had the opportunity to try out their skills at go-karting.

If you would like an account of this festival, please see the shortened version of the video made during the 2007 version of the event, which we published on the CD-Rom containing the 2008 Yearbook.

1st Atlantic Tea Festival in Ponta Delgada, Azores (PT)

The Atlantic Tea Festival took place from 25th to 29th March 2009 in Ponta Delgada, Azores, Portugal. 13 teams took part, eight from Italy, three from Portugal, one from Sweden and one from Austria.

The main purposes of the Festival are to share the culture of Atlantic Tea as a unique theme in European heritage, and to encourage the participants to use tea as an ingredient of dishes and drinks.

On the first day, the first 6 teams competed in the cooking and restaurant competitions. They had to prepare a menu with a starter, main course and dessert for two guests. During the morning and lunch time on the second day the other seven teams competed in the same categories. The bar competition for all the teams took place in the afternoon.

On the third day all the participants visited some of the major sites of São Miguel Island, including visits to the only two tea factories in Europe. That evening came the closing ceremony with a formal dinner and the announcement of the winners.



Culinary Arts Competition



Restaurant Service Competition

The winners in each category were:

- Best Restaurant Service – Escola de Formação Turística e Hoteleira (Portugal);
- Best Culinary Arts performance – Escola de Hotelaria e Turismo de Mirandela (Portugal);
- Best Barman - BLT Tourism School Semmering (Austria);
- Special Award for Creativity and Innovation – Escola de Hotelaria e Turismo de Lamego (Portugal);
- Best Team – BLT Tourism School Semmering (Austria).

‘Il Pesce dell’Adriatico – The Fish of the Adriatic Sea’ Competition, San Benedetto del Tronto (IT)

The third edition of the “International Prize of the Città di San Benedetto” was held from April 20th to 22nd 2009 and was made up of five different categories and prizes:

- I International Prize “Città di San Benedetto del Tronto” – cookery competition
- II International Prize “Vinea” – restaurant/bar competition
- IV Prize “Memorial Emidio Galie” – long drink competition

- IV Prize “Memorial Vincenzo Citeroni” – coffee based short drink competition
- IV Prize “Distillerie Meletti” – competition rewarding the student with the best technical score in the coffee based short drink competition

The objectives of the different competitions may be summarized as follows:

- to identify and purchase fresh fish products
- to prepare a dish with a choice of set ingredients
- to present a dish in a limited time.
- to show knowledge of table mise en place techniques
- to design and prepare a table decoration in a seasonal theme with limited number of items
- to show knowledge of restaurant service techniques
- to show knowledge of related wine service techniques
- to create a cocktail recipe
- to show knowledge of the related techniques of correct use of bar equipment
- to prepare a dish with set products

Unfortunately the organisers received an application from only one school from outside Italy – a Spanish school which was not an AEHT member. They hope that their event will attract more applications from among our members next year.

‘Bartolomeo Scappi’ International Competition, Castel San Pietro Terme (IT)

The 21st ‘Bartolomeo Scappi’ International Wine and Gastronomy Competition was held from April 21st to April 30th 2009 in Castel San Pietro Terme (I), organised by the IPSSAR ‘Bartolomeo Scappi’. The contest enabled students to compete together and to familiarise themselves with the local natural produce, through competitions and organised visits which took place as part of the event. The event attracted 75 participants from 18 schools, 12 Italian schools and 6 schools from outside Italy, and including a total of 14 AEHT member schools.

In all 37 students competed in the following four contests:

- Culinary arts
- pastry
- bar
- wine waiter/sommellerie.

In the first three categories the competitors had to apply their professional skills in creating dishes linked to local traditions, based among other things on pasta or cheeses, or in creating an alcohol-free cocktail to judging panels made up of the relevant professionals. In the fourth contest, the participants had to describe the qualities of a wine from a basket, for which they had to draw lots.

The winners of the culinary arts competition are:

- 1st prize: Dario ASTI from the IIS ‘A. Prever’ in Pinerolo (I)
- 2nd prize: Ivo COLA from the ISIS ‘V. Gioberti’ in Rome (I)
- 3rd prize: Nicola BONORA from the IPSSAR ‘Don Deodato Meloni’ in Nuraxinieddu (I)

In the pastry competition the winners are:

- 1st prize: Kathrin SCHÄFFER from the Hotellehrfachschule in Krems (A)
- 2nd prize: Barbara ANDRIOTTA from the IPSSAR ‘G. Gelli’ in Piobbico (I)
- 3rd prize: Victorien DORIRY from the Lycée d’Hôtellerie et de Tourisme St Quentin en Yvelines in Guyancourt (F).

In the bar contest, the following students received medals:

The Gold Medal was presented to Carles HEAXTS from the Escuela Superior de Hostelería y Turismo in Barcelona (E)

The Silver Medal was awarded to Laura D'ANGIOLILLO from the Lycée d'Hôtellerie et de Tourisme St Quentin en Yvelines in Guyancourt (F);

The Bronze Medal now adorns the neck of Giacomo PERRONE from the IPSSAR 'L.B.M. Columella' in Lecce (I).

And finally, in the wine waiter competition, medals were presented thus:

- Gold Medal: Denise NDOJ from the IPSSAR 'G. Celli' in Piobbico (I) for having so beautifully sung the qualities of the 'Bianchetto del Metauro Pian dei Fiori'
- Silver Medal: Marco CEROFOLINI from the ISIS 'G. Vasari' in Figline Valdarno who sang so well the praises of the 'Campo Arsiccio',
- Bronze Medal: Melanie MALLER from the Hotellehrfachschule in Krems (A) for her presentation of the 'Riesling Smaragd Loibenberg 2007'.

The prizes were presented to the winners at the end of the third day, at the gala dinner held in the Great Hall of the organising school, in the presence of the Director, Giuliana ROSETTI CIMATTI and of local dignitaries.

'Teramo a Tavola' event, Teramo (I)



'Teramo in tavola' deferred until the end of September 2009 because of the earthquake in the Abruzzo

Another event which had been scheduled for April 22nd 2009 (though not advertised in the AEHT calendar and therefore not in receipt of an AEHT subsidy) was to have been organised by the IPSSARCT member school in Teramo, but had to be deferred as a result of the earthquake which struck the Abruzzo. This conference, entitled 'Teramo in tavola' was to have included a culinary arts contest and a lecture on 'The Gran Sasso National Park – reality and prospects for sustainable tourism based on wine and gastronomy'. If all goes well, this event will take place between September 22nd and 25th 2009. For April, 15 schools had registered and 11 restaurants had promised to take part. So it all looks promising for this event.

'Giacchino Rossini Gourmet' culinary competition, Loreto (I)

The first version of the culinary arts contest – the 'Giacchino Rossini Gourmet' International Gastronomy and Wine Prize – was planned for May 2009 in Loreto, Italy, but has unfortunately had to be postponed until March 25th - 28th, 2010.



*Gioacchino Rossini
1792 - 1868
One of the most famous
19th century composers*



*Gastronomy, another of Gioacchino
Rossini's great passions*

The competition rules and the registration forms are already available to be downloaded at www.aeht.eu or <http://www.gioacchinorossinigourmet.it>. This competition is organised by the 'Einstein-Nebbia' hotel school in Loreto (AN) in collaboration with the Masters programme in 'Culture and Marketing for Gastronomy, Wine and Hospitality' run by the University of Macerata. The objectives of the competition are summarised below:

- promotion and development of international relations between the Marche region and the rest of the world;
- promotion of gastronomy and wine studies in the Marche through collaboration between hotel and catering training institutions;
- reinvention of traditional or well-known recipes using ingredients from the Marche, by the addition of a new variant;
- enhancement of the creativity and professionalism of all the participants through analysis, study and research on Gioacchino Rossini from the point of view of history, music and gastronomy.

Those interested were to register for this innovative competition by June 15th 2009!

'GASTRO2009' gastronomy competition, Komiža (HR)

The national gastronomy competition run by the Croatian schools and entitled 'GASTRO 2009' took place from May 6th to May 8th 2009 in Komiža, a picturesque little town located on the island of Vis, in the county of Split-Dalmatia. This event, which receives support from the Croatian government, was organised by the 'Antun Matijašević Karamaneo' hotel and tourism school in Vis – a school which has recently become an AEHT member. This year around 200 students, teachers and directors from 28 Croatian schools (including 20 AEHT member schools) took part in the event.





The competitors were arranged into teams consisting of students from the same school, and they competed in contests in the following nine areas:

1. Culinary arts (preparation of a menu)
2. Restaurant service
3. Flambé work
4. Culinary arts (preparation of a cold dish)
5. Pastry
6. Bar
7. Reception
8. Tourism
9. Presentation of a tourist destination.

For the second time these competitions adopted a set of regulations based on the model provided by the AEHT.

Because of a shortage of accommodation, the event unfortunately had to be held without the participation of schools from outside Croatia. The organisers apologise for this and will make every effort to ensure that this does not happen again, and that the event keeps its international character.

5th competition for Hotel Receptionists and 3rd competition in City tourism, Giulianova (IT)

Because of the earthquake in April in the Abruzzo region, and despite the number of registrations that was even higher than last year (170 participants from 25 Italian schools and 18 non-Italian schools – a total of 38 AEHT member schools) we unfortunately had to cancel the fifth Competition for Hotel Reception Staff and the third Tourism in the City Competition which had been scheduled for May 7th-10th 2009 in Giulianova (Teramo Province).



*In 2008 Giulianova hosted 150 participants from 34 schools
Above: Sardinian dances at the Sicily stand*



Elina Tuunanen and Katri Leskinen from the Jyväskylä Institute in Finland – winners of the Reception and Tourism Trophy 2008

The organisers hope that the series of events will not be interrupted after such a good start, and that in the course of next year they will be able to organize a new edition to replace the cancelled one.

7. Christmas in Europe in Château-Chinon (FR), December 5th – 10th, 2008

The 17th edition of Christmas in Europe took place this year from December 5th to December 10th in Château-Chinon, a small town in the Morvan region of central France; it was organised by the team from the François Mitterrand vocational school.



*18 schools and 13 countries were represented
at the Christmas in Europe event in Château-Chinon*

The three main elements of Christmas in Europe are: Christmas traditions presented through the exhibition, gastronomy represented at the European buffet, and culture represented at the cultural show. These components were presented by the 18 schools from the 13 countries represented – who not only adhered strictly to the guidelines, but did so in a masterly fashion!

The team from the François Mitterrand vocational school, led by the school's director Claude Carriot and especially by Jean-Michel (Head of the hospitality department) & Edith Wautelet, with the support of the teachers and students from the 'hotel and tourism' department, offered their guests an event that combined an outstanding gastronomic quality with a welcome that was both professional and friendly. What is more, the little town of Château-Chinon has never experienced such an influx of representatives from such a variety of countries; and during the inaugural parade and during the visit to the exhibition stands and at the European buffet, the townsfolk had the opportunity of discovering many aspects of a living, dynamic Europe. There were more than a thousand adult visitors together with around five hundred school-children: they all took real pleasure in exploring the various stands at the exhibition housed in the town's gymnasium. Thanks to these 18 exhibition stands they could indulge in a European 'immersion course', getting to know the countries of Europe from Russia to Italy and from the Czech Republic to Sweden!

As for the participants in the 18 delegations, they too were swept off their feet by the programme that had been planned for them, and which included an excursion to Beaune, the real jewel of Burgundy's heritage.

Comparison with previous years:

Year	Venue	Participants	Countries	Schools
2008	Château Chinon	90 **	13	17*
2007	Semmering	69	12	15*
2006	Orebrö	81	13	16
2005	Fundaõ	74	11	15
2004	Bad Ischl	86	16	18
2003	Senigallia	135	16	22
2002	Kuresaare	70	12	14
2001	Poznan	150	19	20
2000	Rhodes	300	17	18
1999	Bonneville	72	10	12
1998	Podebrady	70	12	13
1997	Espoo	92	14	15
1996	Budapest	90	11	13
1995	Barcelona	70	10	13
1994	Copenhagen	88	13	19

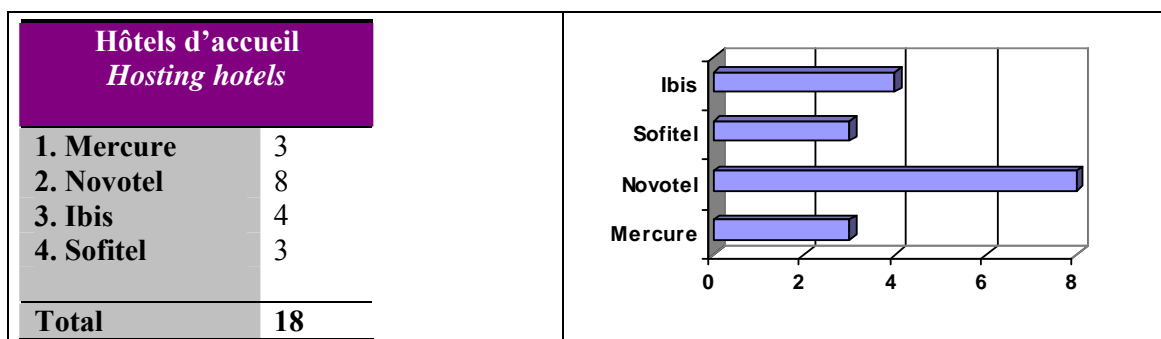
* organizing school not included

** figure needs still to be confirmed by the organizers

8. Teacher Placements in Units of the ACCOR Group 2009

This year the AEHT has again encountered some problems in the organisation of the teacher placements in ACCOR hotels, however the number of placements has doubled compared with last year. Magdalena WAGLOWSKA-KRZCIUK, a teacher at the ‘SZKOLA POLICEALNA NR 13’ school in Warsaw (P), took over from Renata DLUGASZEK at the end of 2008 and now handles the day-to-day management of these ‘periods of observation’. Letters were sent out in the spring of 2009 to the Group’s hotels by Céline Jeantet-Gorre, Administrative Assistant in the Human Resources Directorate of ACCOR Hotels; as a result, 18 hotels agreed to receive a teacher from an AEHT member school this year for an ‘observation period’ of one to two weeks.

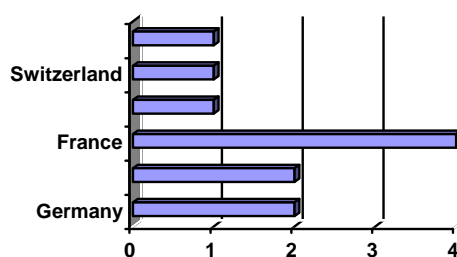
As of September 15th the situation was as follows, and the final statistics will be presented at the next General Assembly. In view of the small number of participants, this year it will be difficult to identify any meaningful trends in this placements programme.



Hôtels d'accueil <i>Hosting hotels</i>	
1. Allemagne -Germany	3
2. Autriche - Austria	4
3. Belgique - Belgium	1
4. Espagne - Spain	1
5. France	5
6. Pays-Bas – The Netherlands	1
7. Suisse – Switzerland	2
8. Royaume-Uni - UK	1
Total	18

The majority of the hotels ready to host a teacher were located in France with 5 offers, followed by Austria (4 placements), Germany (3) and Switzerland (2).

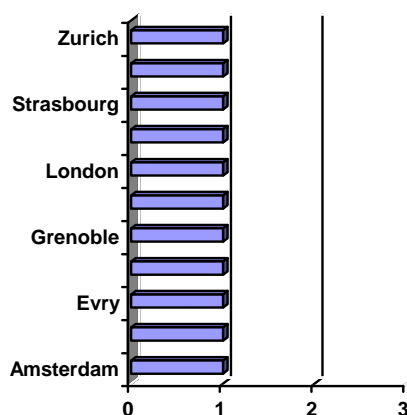
Localisation des hôtels par pays <i>Hotel location per country</i>	
Nombre d'hôtels ACCOR d'accueil <i>Number of Hosting ACCOR Hotels which accepted candidates</i>	
1. Allemagne – Germany	2
2. Autriche – Austria	2
3. France	4
4. Pays Bas - The Netherlands	1
5. Suisse - Switzerland	1
6. Royaume-Uni - UK	1
Total	11

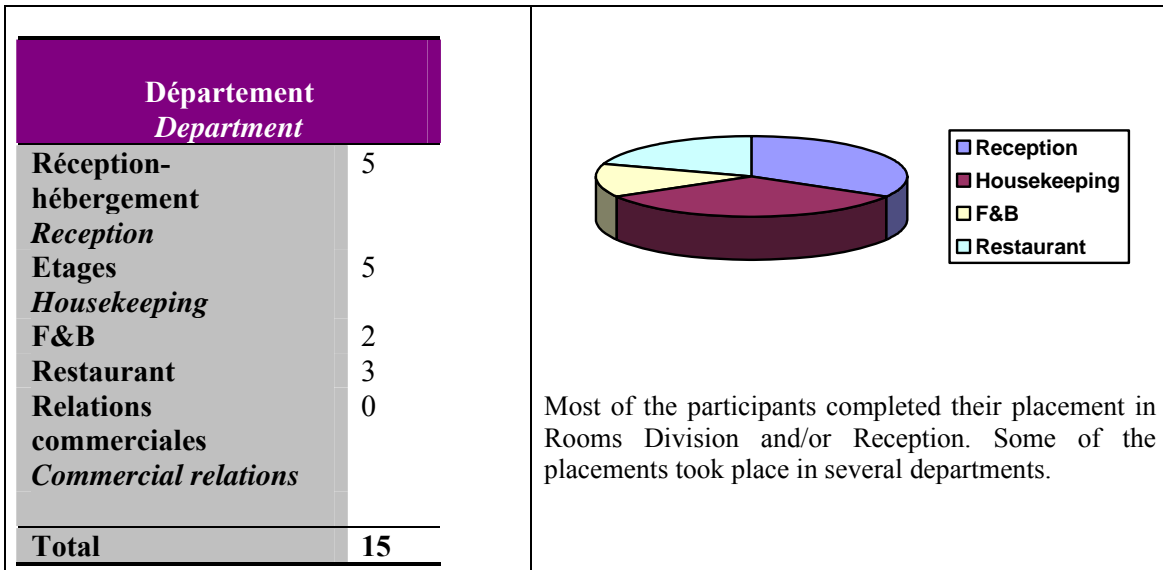


The participants preferred destinations in Western Europe, and almost exclusively at the centre of the North-South axis.

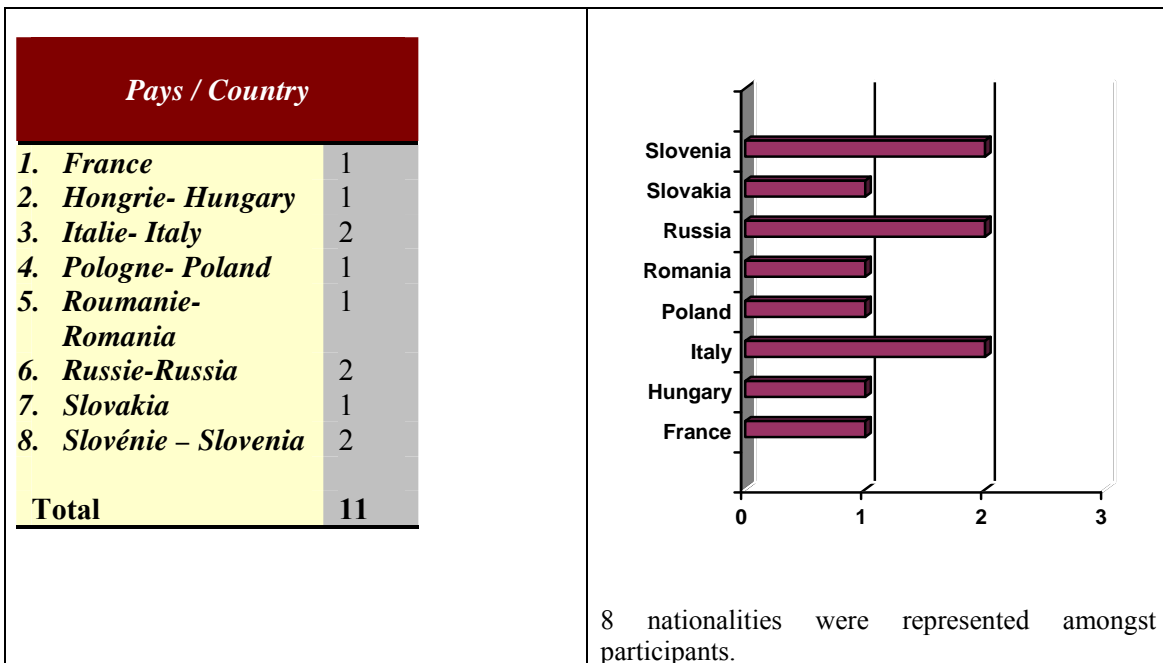
36.4 % of the participants stayed in France, participants' preferred destination this year.

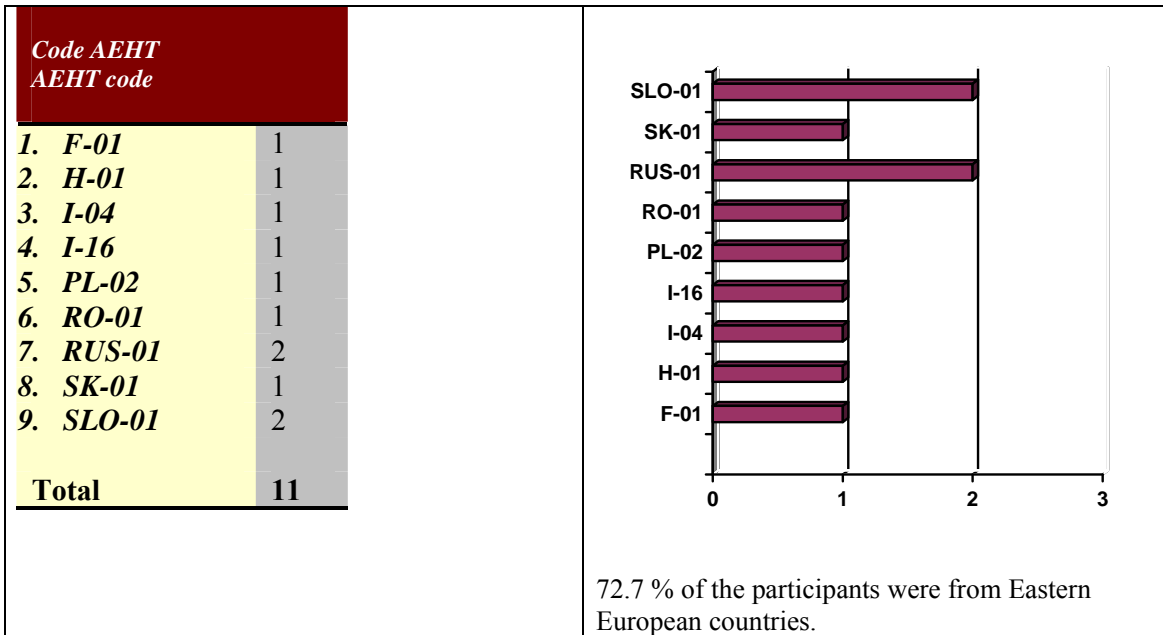
Localisation des hotels <i>Hotel location</i>	
Ville <i>City</i>	
Amsterdam	1
Berlin	1
Evry	1
Frankfurt	1
Grenoble	1
Linz	1
London	1
Lyon	1
Strasbourg	1
Vienna	1
Zurich	1
Total	11



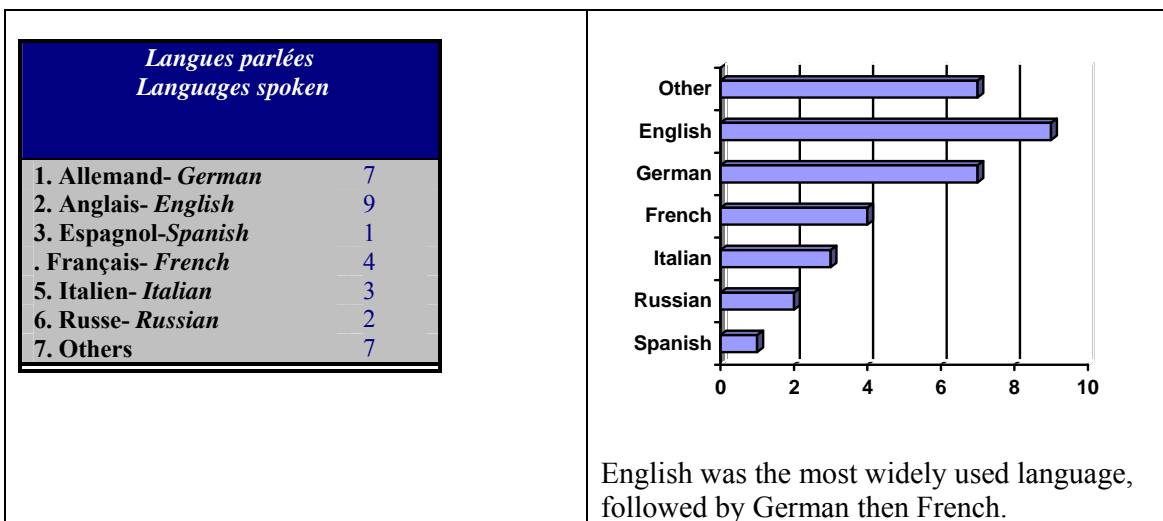
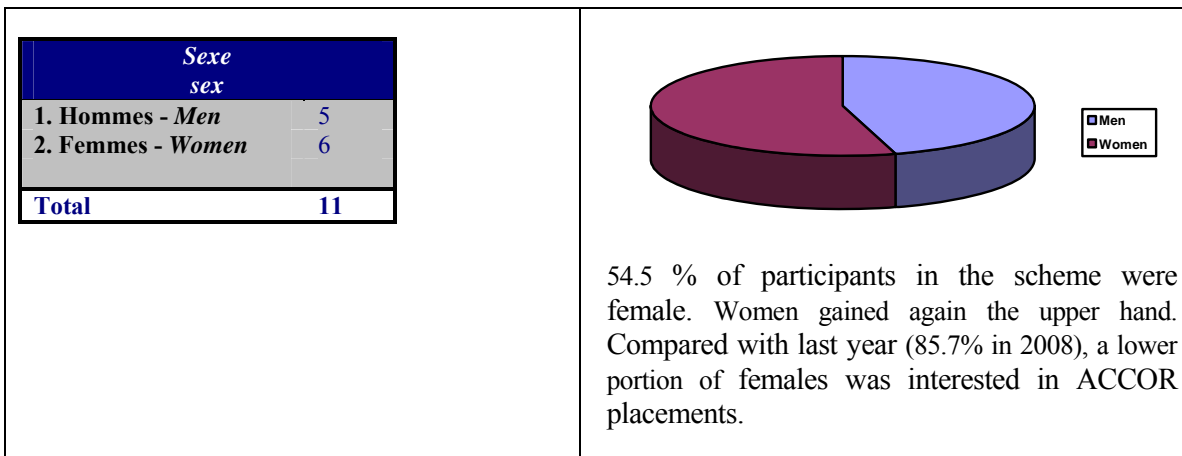


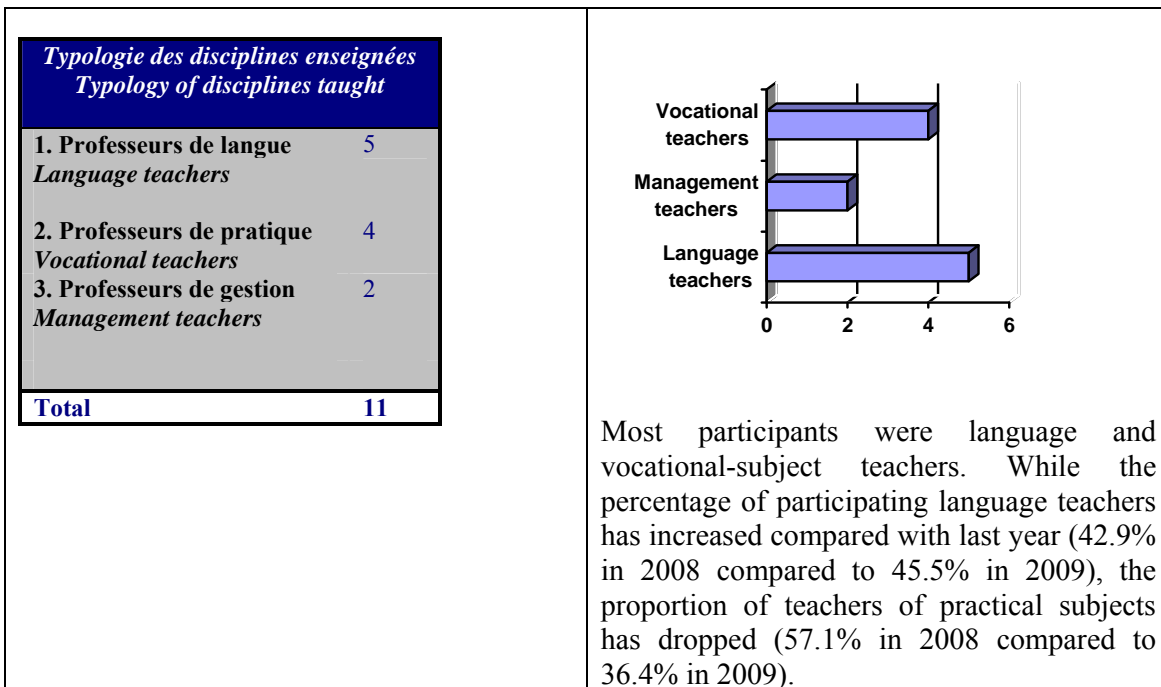
SCHOOL IDENTITY (teachers accepted by the hotels)





IDENTITE DU PROFESSEUR / TEACHER IDENTITY





Conditions governing teachers' participation:

- Lodging is provided free of charge in a single room in the hotel;
- Meals are free of charge if taken in the staff refectory; 50% reduction is granted to those who eat in the hotel's public restaurant;
- The AEHT reimburses travel costs up to a maximum of €200;
- The teacher is present in the hotel as an observer, and is not obliged to work;
- To cover its administrative costs the AEHT charges each participant €80, except those participants from Eastern European countries which are not members of the European Union. This administrative charge is deducted directly from the AEHT's subsidy for travelling expenses.

9. Meetings

- **Meetings of the Presidium**

October 15th, 2008

Kuressaare, Estonia

March 6th, 2009

Dubrovnik, Croatia

July 3rd, 2009

Château Bourg Charente, France

- **Meetings of the Executive Board**

October 16th 2008

Kuressaare, Estonia

March 7th 2009

Dubrovnik, Croatia

Reports covering these meetings may be consulted under the 'Meetings and reports' rubric at www.aeht.eu.

- **General Assembly**

October 17th, 2008

Kuressaare, Estonia

Reports covering the General Assemblies may be consulted under the 'Meetings and reports' rubric at www.aeht.eu.

Several illustrated reports covering the Executive Board and Presidium meetings in various countries may be consulted at the same Internet site.

- **Council of Europe (CoE): Culture, Science and Education INGO Grouping**

Spring Session of the Conference of INGOs, Council of Europe, Strasbourg

John Rees Smith represented the Association at the Spring Session of the Culture, Science and Education Committee at the Conference of INGOs (International Non-Government Organisations) at the Council of Europe in Strasbourg on Monday April 27th 2009; the AEHT has been an INGO 'with consultative status with the Council of Europe' since 1990. Following a reorganisation of the INGO groupings, the previous 'Education and Culture Grouping' has been replaced by the present 'Culture, Science and Education Committee', chaired by Edouard Jagodnik aided by vice-chair Sabine Rohmann. This year the spring INGO meetings were held in the new Agora building, just across the river Ill from the Palais de l'Europe (the 1960s building with storks on the lawn) where meetings had previously been held.

The Council of Europe's work focuses on its priorities of human rights, equality of opportunities, history 'through the eyes of others' and civic education – though much work is also carried out on issues affecting education in all 47 member states.

The meeting consisted largely of reports from the various working groups appointed by the Education, Culture and Science Sub-committees; the high point of the agenda was a fascinating speech from Ms Ólöf Ólafsdóttir, Deputy Director of Education and Languages, speaking on behalf of the Directorate General of Education, Culture and Heritage, Youth and Sport. It is a privilege to witness the passion and enthusiasm she brings to her task, especially that of promoting linguistic awareness and skills. She pays particular attention to the role of language learning in citizenship, and her directorate's initiatives include the European Languages Passport as well as the Common European Framework of Reference for Languages. She is also involved in creating a framework for school exchanges to promote intercultural experiences, and continues to work on Bologna process of harmonising higher education qualifications.

John Rees Smith used the opportunity of his visit to the Council of Europe to discuss with Ms Jane Crozier, who is responsible for the affiliation of associations such as ours to the Council's Conference of INGOs, our concern at being on the list of INGOs which are subject to exclusion. According to her, the Council of Europe has a certain number of 'priorities' - in particular civic education, human rights, integration of minorities through language training, intercultural communication and history education (especially in the context of conflicts and their resolution, in particular the holocaust). She explained to John that our affiliation has been questioned, because we did not take into account these topics in our reports. According to Jane, the INGO members should not only wonder what the Council may offer to them, but what they can offer to the Council. Tourism is the intercultural communication *par excellence*, and of course our activities in the field of language training correspond exactly to the priorities of the Council. If the AEHT were to develop further its activities regarding the comparison/harmonization of diplomas to facilitate mobility (on the labour market as well as during studies), our affiliation would no longer be questioned!

10. Representation

As far as possible the Presidium asked one of its members or of the Council of Elders to attend the various events organised by its member schools in order to represent the AEHT.

Moreover, on April 27th 2009 John Rees Smith attended the spring meeting of the Education and Culture INGO at the Council of Europe in Strasbourg (see above for further details).

Louis Robert has represented the AEHT at three events: at the seminar entitled ‘White Truffles: from Tradition to Contemporary Cuisines’ held from 1st to 4th October 2008 in Porec, Croatia; at the workshop on ‘Information and Communication Technologies’ held in November 2008 in Waterford, Ireland; and at Christmas in Europe in December 2008 in Château Chinon. Annie Collinet was also present at Christmas in Europe. For further details please see the articles on these events published on our website, www.aeht.eu.

The AFLYHT (Association Française des Lycées d'Hôtellerie et de Tourisme – French Association of Hotel and Tourism Schools) which brings together more than 200 French schools, held its 16th conference in Toulouse from March 25th to March 27th 2009. This year (as indeed at every conference where she is given the opportunity) Annie Collinet gave a presentation of the AEHT, and in particular emphasised the synergies between the AFLYHT and the AEHT. She strongly urged French schools to join both associations, as the AFLYHT enabled them to be involved in national training systems, while the AEHT ensured that they were open to external initiatives and were able to establish valuable contact with their European counterparts. She emphasised that the AEHT enables students to be directly involved through the competitions and thus to experience at first hand the European spirit. Furthermore, whereas the AFLYHT conferences are intended only for directors, bursars and heads of department, the AEHT annual conferences are aimed also at teachers who are normally those who take the initiative in exchanges and those most interested in seminars on particular subjects.

In addition, in May 2009 Annie Collinet attended an OIF seminar (Organisation Internationale de la Francophonie – International Organisation for French-Speaking Countries) intended to promote the setting up of bilingual classes (French and the national language) in hotel schools in countries in Central and Eastern Europe; at this seminar, held in Sofia (Bulgaria), Annie gave a presentation of the AEHT to participating teachers from Bulgaria, Romania, Moldova, Albania and Macedonia, strongly encouraging them to take a greater interest in the AEHT, and to take the opportunity of the geographical proximity of the next annual conference in Croatia to join the Association. We look forward to the outcome of Annie’s appeal.

The General Secretary took the opportunity of a private visit to the Marches in April 2009 to call at the ‘IPSSARCT L. Di Poppa’ school in Teramo to discuss the organisation of the Fifth Competition for Hotel Reception Employees and the Third Tourism in the City Competition scheduled for May 2009 at the Giulianova school, an annex of the Teramo school. Although all the details discussed were agreed, the event had to be cancelled shortly afterwards as a consequence of the earthquake which struck the Abruzzes. In August Nadine also had a meeting with Marco Esposito from the Casa della Divisa, a privileged professional partner, to discuss future collaboration with the AEHT.

During the Presidium’s summer meeting in the Charente department (France) Nadine Schintgen conducted an interview with Patrick Raguenaud, Cellar Master and Director of the Bourg-Charente installations of the Marnier-Lapostolle company, as well as with Serge Sevaux, responsible for external relations and Cocktail Ambassador, in order to write an article on Marnier-Lapostolle, published in the July edition of the AEHT’s Newsletter. Please note that there is a link on the AEHT’s website which takes you directly to the Marnier-Lapostolle

website, thus enabling AEHT members to have an overall view of all the available products, as well as of a whole series of cocktail recipes using Grand Marnier.

11. Publications

- **Newsletters**

In 2007 we adopted a new form of communication – the internal newsletter. Three numbers appeared in 2008/2009: one in December 2008, one in May 2009 and one in July 2009. The newsletters to a large extent replace the information sheets which members used to receive, and we recommend that you at least glance through so as not to miss important announcements and other information about the activities organised in collaboration with the AEHT.

- **Website: www.aeht.eu**

The new website www.aeht.eu which can now accept, among other things, advertising from our professional partners, has been up and running since 2006. It was set up by our webmaster, Ahti Paju, who is in charge of IT at the Kuressaare Ametikool in Kuressaare, and is periodically updated by the General Secretary and by the webmaster who both add information about the AEHT's activities. The software enabling the General Secretary and the Treasurer to update (periodically) online members' data has been in operation for a year and is running perfectly.

In 2004 we began updating information on national education systems in general and on training for the hotel, restaurant and tourism professions in particular, using data provided by our national representatives. The Presidium requests that they periodically review the published information and inform the Head Office of any changes needed.

Articles written by the AEHT's official journalist, Jo Laengy, on a variety of subjects, particularly the Annual Conferences and Christmas in Europe, may be consulted on the website. We should also like to express our thanks to Christiane Keller, Jürgen Clausen, Louis Robert, John Rees Smith and Nadine Schintgen, who have helped make the website more attractive by writing or translating articles.

We invite all members to visit the website regularly to keep themselves informed about the AEHT's activities and about announcements of any changes. The rubric entitled 'News from our Members' allows any member to announce and describe activities which may be of interest to the entire membership. Comments and suggestions about the form and content of the website are welcome and should be sent to the AEHT Head Office.

- **AEHT Yearbook on CD-ROM**

Publication of the 2009 Yearbook has been deferred until 2010 on account of the changes which will occur following the elections to select National Representatives and Presidium Members. Also in Bourg Charente in July 2009 the Presidium met with Hervé Richard, manager of Atlantique Presse in Bordeaux; the company specialises in publishing, partner searches and the sale of advertising space for the hotel and gastronomy sector throughout the world. Atlantique Presse has offered to print, free of charge, 1000 copies of a paper version of the AEHT Yearbook by March 2010. In order to finance this operation, Atlantique Presse would seek advertisers, and would gather and promote publicity to be inserted into the paper Yearbook – the publicity would be submitted beforehand to the AEHT for its approval. In August 2009 an agreement was signed between Atlantique Presse and the AEHT, setting out the details of this collaborative venture.

To ensure that our Yearbook is up-to-date, we would ask all our members to inform the AEHT Head Office (secretariat@aeht.lu) as soon as possible of any changes in their contact details as published on the 2008 CD-Rom.

- **Mail sent out to AEHT members in English and French**

Following the financial cuts imposed by the Presidium at the end of 2005, distribution by mail has been replaced by electronic communication (see next paragraph). Now only individual items of mail are sent out by post.

12. Electronic Communication

The use of electronic communication has become indispensable because of budget cuts and because of the urgency of some announcements. It is therefore vitally important that the AEHT is in possession of a working e-mail address for each and every member of the AEHT. Anyone who has not received one or more of the communications listed below is requested to ensure that the AEHT has an up-to-date e-mail address for them, and to check that their server does not treat grouped e-mails from the AEHT as SPAM. If this is the case, please ensure that your system recognises secretariat@aeht.lu as a reliable source.

During the 2008-2009 academic year, the following electronic communications have been sent to AEHT members:

Date	Sent to	Content
2008		
September 18 th	All AEHT members	Invitation to Horeca Life 2008 and to the final of the Best Belgian Chef-Craftsman Competition organised by the Belgian Master-Chefs Association and held on Monday October 6 th in Brussels as part of the Metro Expo exhibition, presenting the trends and innovations in the HORECA sector, and of the Fine Food Village, a meeting space for famous chefs and for up-market products and services.
September 18 th	All AEHT members	Call by the Hotel School The Hague Performance Management BV for trainers interested in attending training sessions enabling them then to run training programmes as part of a training project aimed at car sales employees for a Europe-wide make of car.
September 19 th	All AEHT members	Information about two additional flights by Estonian Air between Tallinn-Kuressaare-Tallinn for the 2008 Annual Conference
September 21 st	All AEHT members	Questionnaire to AEHT members relating to training hotels and restaurants, and to the numbers of teachers and students involved in hospitality and tourism courses in our member schools
September 29 th	All AEHT members	Distribution of 2007/2008 Activities Report
October 2 nd	All AEHT members	Distribution of information about the Kuressaare Annual Conference and the transfers provided by the organisers
October 3 rd	All AEHT members	Distribution of information about the 'Concorso Nazionale Enogastronomico Borsa Verde' contest held from October 24 th to October 26 th 2008 in Castenuovo Cilento (IT)
October 23 rd	All AEHT members	Invitation and programme of the 2008 EURO CUP competition which took place from November 18 th to November 20 th in Prešov, Slovakia
October 28 th	All AEHT members	Call for Higher Education establishments wishing to take part in the Brescia Golden Trophy Gastronomy Competition which took place in February 2009 in Colorno (IT)

November 12 th	All AEHT members	Information about the publication of Jo Laengy's illustrated report on the Kuressaare Annual Conference on the AEHT website
November 14 th	All AEHT members	Information about the 'Decorated Tables' competition held on November 29 th 2008 in Forlimpopoli (I)
November 17 th	All AEHT members	Distribution of the Executive Board meeting held in October in Kuressaare (EE)
November 25 th	All AEHT members	Distribution of the programme and registration form for the Atlantic Tea Festival held in Ponta Delgada (Azores, Portugal) from March 25 th to March 29 th 2009
December 17 th	All AEHT members	Distribution of the December 2008 Newsletter
December 23 rd	All AEHT members	Distribution of an abridged version of the agreement signed between the AEHT and Restolingua
2009		
January 5 th	All AEHT members	Forwarding of a call for partners by the Biarritz Hotel and Tourism School (F89) to collaborate in the organisation of professional placements for BTS students
January 8 th	All AEHT members	Distribution of the modified programme and registration form for the Atlantic Tea Festival held in Ponta Delgada (Azores, Portugal) from March 25 th to March 29 th 2009
January 9 th	All members of the Executive Board, the Council of Elders and the Competition Subcommittee	Advance invitation to the meetings held in Dubrovnik (HR) on March 6 th
January 16 th	All AEHT members	Distribution of the English version of the official invitation, the programme, the rules and the registration form for the competition for receptionists and the tourism in the city competition held in May 2009 in Giulianova (I)
January 19 th	All AEHT members	Distribution of a call for partners from the PSS 'A. Motolese' school (I134) in Martina Franca for a Leonardo da Vinci student mobility project
January 19 th	All AEHT members	Distribution of provisional lists of training hotels and restaurants run by AEHT member schools, with a reminder to those who had not yet replied
January 22 nd	All AEHT members	Forwarding of information about the 'EuroCatering Language Training' Leonardo da Vinci project, www.eurocatering.org
January 27 th	All AEHT members	Distribution in English of the invitation, the programme and the rules for the Coupe Bacardi-Martini 2009 competition organised by the Podebrady hotel school (CZ) from March 11 th to March 13 th 2009.
January 29 th	All AEHT members	Distribution in French and English of documents relating to the seminar entitled 'Dinner with the Ancient Romans' organised from April 27 th to April 30 th 2009 in Oristano, Sardinia (I). The documentation included the programme, the registration form and a description of the visits.
January 29 th	All members of the Executive Board, the Council of Elders and the Competition Subcommittee	Distribution of the invitation, the agenda and the cultural programme for the Executive Board meeting in March 2009 in Dubrovnik.
February 13 th	All AEHT members	Distribution of the programme, the rules, the marking grids, the ingredients baskets and the registration form for the "Ville de San Benedetto del Tronto" IVth International Competition held in San Benedetto del Tronto (I) from April 20 th to April 22 nd 2009.
February 17 th	All AEHT members	Distribution of the programme and registration form for the International Gastronomy Festival for Sport and Health to be held in Faro (P) from April 18 th to April 21 st 2009
February 19 th	All members of the Executive Board, the Council of Elders and the Competition Subcommittee	Confirmation of names of those registered for the meeting in Dubrovnik (HR)

February 23 rd	All AEHT members	Announcement of the extended deadline of February 28 th 2009 for the seminar entitled 'Dinner with the Ancient Romans' to take place from April 27 th to April 30 th in Oristano, Sardinia (I).
March 10 th	All AEHT members	Confirmation that the seminar entitled 'Dinner with the Ancient Romans' will indeed take place, and extension of the registration deadline to March 20 th 2009.
March 16 th	All members of the Executive Board	Distribution of electronic documents relating to the National Representatives elections in the Spring of 2009.
March 16 th	All AEHT members	Distribution of details of a call for applications for teaching assistant posts by the member schools in Senigallia and Crispiano (Martina Franca)
March 16 th	All AEHT members	Distribution of the AEHT's updated internal financial rules
March 18 th	All AEHT members	Distribution of the programme and registration form for the seminar entitled 'Mediterranean Cuisine with Summer Flavours' to be held in Funchal, Madeira (P) in June 2009.
March 23 rd	All AEHT members	Distribution of the minutes of the March Executive Board meeting held in Dubrovnik (HR)
March 31 st	All AEHT members	Distribution of further information regarding persons eligible to stand for election in 2009
March 31 st	All AEHT members	Distribution of a reminder about the competitions held in San Benedetto del Tronto from April 20 th to April 22 nd
April 2 nd	All AEHT members	Distribution of the list of placements in ACCOR units offered to AEHT members
April 20 th	All AEHT members	Announcement deferring/cancelling the Fifth Competition for Hotel Receptionists and the Third Tourism in the City Competition planned for May 7 th -10 th 2009 in Giulianova (I)
April 23 rd	All AEHT members	Information about the publication on the www.aeht.eu website of the list of ACCOR Group hotels willing to host AEHT teachers for 'observation periods' in 2009
May 14 th	All AEHT members	Distribution of the official invitation, the programme, the rules and the registration form for the 'International Gioacchino Rossini Gourmet Wine and Gastronomy Prize' Competition in Loreto (I) scheduled for May 2009 but deferred until March 25 th to March 28 th 2010
May 19 th	All AEHT members	Distribution of information about the competition organised from August 7 th to September 4 th at Venice Lido by the FISP MED International Federation, devoted to the Culinary Arts of the Mediterranean and the Black Sea – One of Humanity's Intangible Heritages
May 28 th	All AEHT members	Distribution of the May 2009 Newsletter
June 16 th	To all members of the Executive Board, both outgoing and newly elected	Distribution of the results of the National Representative elections, together with documents outlining the procedure for the election of future members of the Presidium
June 18 th	All AEHT members	Distribution of the documents relating to the 'First International Tapas Competition for Hotel Schools' held from November 8 th to November 13 th 2009 in Valladolid (Spain) and organised by the Fundación de la Lengua Española (Foundation for the Spanish Language).
June 18 th	All AEHT members	Distribution of the invitation, the programme and the registration form for Christmas in Europe to be held from December 3 rd to December 8 th 2009 in Poznan (Poland)
July 16 th	All members of the Council of Elders	Distribution of the report of the meeting of the Council of Elders held in March 2009 in Dubrovnik
July 22 th	All members of the Council of Elders	Distribution of the July 2009 Newsletter
July 31 st	All members of the Executive Board	Request to contact those national members of their respective countries who have not yet paid their annual subscription
September 14 th	All members of the Executive Board	Programme, rules and registration forms for Eurocup 2009 to be held in Prešov (SK) from October 26 th to 29 th .

13. Leonardo da Vinci Projects

- ‘VIRTEX4ALL’ project approved in 2008

The AEHT was already a partner in the VIRTEX pilot project submitted in 2004 by Horizon College, Alkmaar (NL), and has now extended its collaboration as a partner in a new project, VIRTEX4ALL – using foreign languages during placements in the hotel and restaurant industry’, submitted by a Dutch school, ROC van Amsterdam and started officially on October 1st 2008.

Virtex4All is a ‘transfer of innovation’ programme intended to ensure that full use is made of the materials which were awarded the first prize (in competition with a host of other innovative practical language projects) by an Association of all language teachers in the Netherlands (Levende Talen) in 2007 and devised as part of the original Virtex project coordinated by Elzemien Warnink of the Netherlands. Furthermore the Virtex project was also cited in the catalogue of European examples of good practice published at http://ec.europa.eu/dgs/education_culture/publ/educ-training_en.html#LLP-creativity as part of a conference held from May 6th to May 7th 2009 in Prague in the Czech Republic, entitled ‘Innovation and Creativity in the field of Schooling and Lifelong Education’.

The materials are used for language learning – both in class and for independent learning - for students of the hospitality and tourism professions; the task of the Virtex4All team is to refine and supplement the materials, and above all to clarify the levels of the tasks in each of the six units using the Common European Framework of Reference (CEF). The AEHT has an important role to play in disseminating the project’s materials through its large network of member schools and in testing out the programme thanks to the large number of experienced language teachers working in our member schools in over 40 European countries. The project partners are from the Czech Republic, Estonia, Luxembourg, the Netherlands, Spain and Turkey.

This latest project aims to make available to teachers in hotel and tourism schools a method for teaching English and German including a series of examples of good practice used in the partner countries. The method will include, *inter alia*, guidelines for the use of the prize-winning Virtex materials.

The AEHT is represented by John Rees Smith. A first meeting was organized in January in Amsterdam (NL) and a second one was held in the Bornova Technical and Vocational High School, Izmir (TR) (see articles published on www.aeht.eu). The articles on these meetings are published under <http://www.aeht.eu/en/european-projects/virtex4all>.

For further information on the project please visit the project’s website which you can access via the AEHT website.

▪ Leonardo da Vinci Projects submitted in 2008

Project N°	Project title	Promoter et Partners	Object	Results/Products	Grant requested	EC experts' evaluation	
2009-1-NL1-LEO04-01611 10 rejected	English2Go for hotel and catering education	<ul style="list-style-type: none"> - Colorez V.O.F. - HRC International Holding BV - Hotelschool ter Duinen - Sole Cose Buone - Albrecht-Dürer-Schule, Berufsschule der Stadt Düsseldorf - VET at HRC Culinary Academy Bulgaria OOD - Visshe uchilishte "Mezhdunaroden kolezh - Albena" - Regionaal Opleidingcentrum van Amsterdam - Bornova Technical for Girls Anatolian Vocational and Vocational High School - Association Europeenne des Ecoles d'Hotellerie et de Tourisme (AEHT) 	<p>NETHERLANDS NETHERLANDS BELGIUM ITALY GERMANY BULGARIA BULGARIA NETHERLANDS TURKEY LUXEMBOURG</p>	<p>■ Improvement of the students' ability to actually speak English and put their knowledge into practice by:</p> <ul style="list-style-type: none"> - developing <u>training for teachers</u> to encourage Hotel and Catering students to look for work placements abroad. <p>This includes training <u>in international cultural awareness and communication</u>.</p> <ul style="list-style-type: none"> - creating a <u>program of teaching English in Hotel and Catering schools</u> and training of teachers in its implementation. - organizing of <u>guest lessons</u> (also master classes) and teacher training by partners. Some partners will provide & focus on theoretical classes (actual English lessons), other partners will focus on practical classes (such as kitchen training) and how to best use English in a training setting. - making <u>videos</u> of these guest lessons by one partner - discussion of the videos and the difficulties in implementing these guest lessons using videoconferencing meetings. <p>The schools have a different starting point for improving English language training. Common goal among all partners is to find a (selection of) <u>language training tools</u> (VIRTEX 4all, Picture/ Common European Frame Work and the Language Portfolio: Dilaport) that will help <u>improve language training</u>.</p> <p>All participating schools serve as a test platform and all are currently looking for <u>more international exposure</u> for the teachers and students.</p>	<ul style="list-style-type: none"> ■ Creation of an international comparable English program for a better language preparation of students for work placements abroad ■ Encouragement of students to look for work placements abroad, ■ Improvement of the curriculum, ■ Improvement of teacher training including assessments, ■ Improvement of language teaching methods and resources of all partner schools, ■ greater awareness of intercultural communication among teachers, ■ Publication of videos of teaching programs (e.g. master classes, theoretical classes and kitchen training, experiences of teachers and students) on the internet as well as in a digital handbook for instruction purposes and for further dissemination. 	<p>Total: 215.000 EUR AEHT: 16.000 EUR</p>	<p>59,7 pts/ 100</p> <p><u>Strengths</u> : Use of results of earlier projects and joining of other European initiatives</p> <p><u>Issues that need clarifications/improvements</u> : - Way of reaching project objectives and transparency & recognition of qualifications & competences - Role of trainees in the project - Tasks division amongst partners and working procedures, communication and management plan - Evaluation and follow up (evaluation of trainees only) - 24 mobilities per partner seem unnecessary.</p>

Project N°	Project title	Promoter et Partners	Object	Results/Products	Grant requested	EC experts' evaluation	
2009-1-NL1-LEO04-01618 3 rejected	Healthy Menu	<ul style="list-style-type: none"> - Colorez V.O.F. - Regionaal Opleidingcentrum van Amsterdam - Association Europeenne des Ecoles d'Hotellerie et de Tourisme (AEHT) - Kuressaare Ametikool - Evers Specials BV - Turismusschulen Bad Leonfelden - CANKAYA IMKB ANATOLIAN HOTEL MANAGEMENT AND TOURISM VOCATIONAL SCHOOL - AYSE BETSKI ANADOLU OTEL CILIK VETURIZM MESLEK LISESI 	<p>NETHERLANDS NETHERLANDS</p> <p>LUXEMBOURG</p> <p>ESTONIA NETHERLANDS AUSTRIA</p> <p>TURKEY</p> <p>TURKEY</p>	<ul style="list-style-type: none"> ■ Investigation by students of economical and local agricultural aspects with a nexus to healthy food and eating habits, ■ Better understanding by students of the diversity of cultures in Europe through an exchange of knowledge and of research results between partner schools. 	<ul style="list-style-type: none"> ■ Creation by students of a digital module including: <ul style="list-style-type: none"> - <u>videos</u> about healthy menus acceptable and eatable for all the participating countries, - information about science of nutrition, - aspects of economics and local agriculture, - marketing strategies. An industry partner will collaborate in this last part of the module. ■ Organization of a cooking competition of the best European healthy menu including an English presentation by participating students. (This will motivate the students to obtain theoretical knowledge and to use English in everyday professional practice). <u>Assessment</u> of students will be done according to the Common European Framework and the European Language Portfolio. ■ Establishment of an extensive and durable network of European hotel and catering schools collaborating on this new subject of healthy food and healthy eating habits connected to fight against obesity. 	<p>Total: 117.000 EUR AEHT: 8.000 EUR</p>	<p>68,5 pts/100</p> <p><u>Strengths</u> :</p> <p>Good Basic idea Results are crucial for the improvement of the training in the sector</p> <p><u>Issues that need clarifications:</u></p> <ul style="list-style-type: none"> - Use of final product by schools and in the curricula - Role of teachers (too much liberty to implement the project in the curricula) - European added value (for. ex. transparency & recognition of qualifications & competences) - Expected results from the partner meetings and the workshops on cultural diversity - Ways on how to increase the quality and the number of placements in enterprises in IVT and CVT.

Project N°	Project title	Promoter et Partners	Object	Results/Products	Grant requested	EC experts' evaluation
Not assessed for technical reasons	PlayHostTOI - The Hospitality Entrepreneur Game	<ul style="list-style-type: none"> - FASE.net - ASOCIACION PROFESIONAL DE CAFES BARES Y SIMILARES - ROC van Amsterdam, Hospitality department - VUMK - Kuressaare Ametikool - AEHT asbl - Associazione CNOS-FAP Regione Sicilia 	Spain	The project will build on existing 'business game' software (http://www.emia.es/creij) aimed at training young people (18-25 years) to create businesses; this software will be adapted for use by those wishing to set up hotel and catering businesses.	<ul style="list-style-type: none"> ■ Business software tailored to the hotel and catering sector improving young potential entrepreneurs' abilities to make decisions in simulated situations of setting up a company. 	Not admitted to the assessment phase for technical reasons
			Spain Netherlands Bulgaria Estonia Luxembourg Italy	The game is designed to analyze the success points of a new company and the more common mistakes that can occur. The game aims at improving the potential entrepreneurs' abilities of taking decisions in simulated environment of setting up companies. Simulations will show actual cases that encourage students to participate in an active way and interact with the didactic media. Several years of activity may be simulated in hours or minutes and students may get immediate feedback on their decisions/actions and assess their consequences in a limited risk environment.	<ul style="list-style-type: none"> ■ Business software tailored to the hotel and catering sector improving young potential entrepreneurs' abilities to make decisions in simulated situations of setting up a company. 	

14. Promotional material

In 2009, the AEHT did not need to publish or reprint any of its promotional material, since its existing stocks were more than adequate. May we remind you that very fashionable ties, scarves and other articles bearing the AEHT logo may be purchased via our website: you can download an order form and send it to the AEHT secretariat (secretariat@aeht.lu). Certain articles will also be on sale during the 2009 Annual Conference in Dubrovnik.

Diekirch, September 21st 2009



Louis ROBERT
AEHT President



Nadine SCHINTGEN
AEHT General Secretary

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