

Vocational educational training



Colegiul Economic “Dimitrie Cantemir” (Romania)

English for hospitality

[2017-1-R001-KA201-037159](#)

Topic(s) addressed

The project aimed to support teachers and programme coordinators in the creation, growth, and implementation of CLIL programmes in vocational education. The project focused on the growth of students’ professional placement and the improvement of their career prospects.

Target groups

The project’s target groups consisted of 20 secondary English schoolteachers who specialised in tourism and gastronomy, 25 teachers of specialised subjects, and 480 students of tourism and gastronomy between the ages of 15-19 who were in their first three years of study.

Methodologies

The project was particularly innovative as it provided students with the opportunity to immediately apply their English language skills in specific workplace situations as well as during the implementation of tasks and activities at school, instead of a language teaching approach that only anticipated future use of the learnt language.

Environments

Changes brought about by the new era have redefined the teaching and learning of English in the 21st century, with technological and collaborative learning, inquiry-based learning, content



Teachers

The project improved teachers’ competence in methodology to teach. Teachers shared and compared methodologies that are used for classroom and online. Moreover, teaching materials were adapted to meet the training needs, and to shift the syllabus to one that was oriented towards

Impact

[The project’s outputs](#), such as the [YouTube channel](#), were highly appreciated by partner and European vocational schools. In addition, WebQuest lessons promoted blended learning and development of learner autonomy, which were found to be very useful in partner schools. Project Lab, and in schools’ food and gastronomy resources consist of the training materials, a description of each partner school’s best practice examples, various CLIL materials for tourism and gastronomy classes, teaching and evaluation processes, and a summary that summarises its key aspects and outcomes.

Practical & reusable resources for teachers can be found [here](#).

Partners