

Gaining Vocational Experience on Bavarian farms in 2015

Summary of the Project

The Liptay Béla Agricultural Vocational School and College (the applicant institution) provides education and training in agriculture, hospitality and aspects of the food industry. The operation of the school is significantly influenced by the social, economic and geographical conditions of the local environment. A large number of our students come from the surrounding disadvantaged communities. These communities are badly affected by significant high level of unemployment and very deprived family circumstances. Our aim with the initiation of this programme was to provide various opportunities to those students, who showed commitment and determination to succeed and achieve the goals outlines in the programme.

The Bavarian partners and our school have had a fruitful relationship for several years; for example the Erasmus plus.

The primary aim of the project was to enable our students to get acquainted with modern technologies and to develop their competences working in well-functioning, well-equipped farm settings which are required for their professional performance. They were able to learn new technologies, work culture, develop their vocational as well as linguistic knowledge, and thus increase their chances in the labour market.

Additionally, the project also provided opportunity to broaden our teachers/trainers' knowledge by allowing them to gain insights into the operation these well-equipped farms. They have become familiar with the operation of the farms, the technology used there, so they can deploy the newly gained experience in their everyday educational work.

Prior to project commencement we announced a contest for all of our students who showed interest participating in this project.

The selective criteria were based on the educational achievements of the pupils; we also assessed their behaviour in school and community setting.

We encouraged all of our students who met the criteria to participate the preparation process.

A professional, linguistic preparation and development of the personality of the candidates was necessary because most of the young students are disadvantaged, have not been abroad.

The final selection was done by the teachers who worked with the students during the preparatory process and by teachers who been accessing the students on a daily basis in classroom environment.

As part of the final evaluation process we have accessed our pupils' language, linguistic and professional development, diligence, and their behaviour, the attendance of the preparatory lessons, study work propensity for self-reliance, motivation, and adaptability.

The beneficiaries were selected with regard to gender equality ratio.

Below is the summary on the selected students and their farm settings duties during the vocational practice:

Jakabovics Viktória/Groom/ Raiterhof Schober Neukirchen: She has studied and completed barn related and horse breeding husbandry jobs, such as cleaning stables, animal nutrition, exercise, picking up both, the manure and the wet urine bedding, saddle and bridle of the horses.

Mag Ádám Zoltán/Agricultural Engineering/ Familie Stangl, Kleinpinning: A student became familiar with the power and handling of machinery, maintenance and operation of the system of laying hens cages, technology, wheat, corn, sugar beet, soya cultivation in the economy.

Mag Dávid Tibor/Agricultural Engineering/ Familie Sagstetter, Aholting: The student mastered the operation and maintenance of the farm engines and equipment. He learned about growing potatoes, wheat, corn, sugar beet cultivation technology.

Oláh Enikő/Housekeeper, Rural Hosting/ Hotel Murrer, Aiterhofen: The student was responsible for the standards of cleanliness and maintenance upheld in hotel rooms. Also she learned about catering, became familiar with local culinary, cooking and baking methods, and prepared the ingredients of meals.

Paulik Anett Katalin/Housekeeper, Rural Hosting/ Hotel Reiterhof, Neukirchen: The student learned, practiced and carried out the replenishments of buffet, salads, fruit preparation, setting the tables for breakfast and dinner. She completed the cleaning works in the hotel rooms.

Sándor Dávid /Housekeeper, Rural Hosting / Landshuter Hof Straubing: He learned making different salads, meals on the restaurant's menu. His mission was preparing salad bowls sides, sauces, and prepares raw ingredients.

The students were delivered by our school minibus to the Bavarian farms on 21 June 2015. Their vocational experience began on 22 June 2015.

The accommodation of pupils, the supply and work experience programme was made according to the contract.

At the end of the programme, on 15 August 2015, the students were transported to their homes.

During the period of the practice the mentors and accompanying teachers continuously monitored the development of the trainees' performance. They helped to fill the gaps if a problem occurred.