



Welcome to Turku Vocational Institute

- Hotel-, restaurant- and catering-education
- Tourism education

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Turku Vocational Institute Unit of Lemminkäisenkatu / Data-City

- Established in year 1990
- Situated in Data-City Business Park, which offers working place for several other companies and over 1000 employees
- Educational restaurant Taito is part of the school and offers restaurant, catering, cafeteria and conference services
- About 350 students studying hotel-, restaurant and catering – education and tourism education
- Active co-operation with hospitality industry in the Turku area. Altogether over 20 hotels with almost 3000 rooms and 500 restaurants and catering enterprises.



Turku Vocational Institute Unit of Lemminkäisenkatu / Data-City

- Adult education department functions also in the same building offering a wide range of different studying possibilities
- Adult students annually 6,000
- 17,000 student places in Turku Adult Education Centre annually



Study programme in Hotel, Restaurant and Catering Services



Vocational Qualification in school-based system in Finland
Turku Vocational Institute





Study programme in Hotel, Restaurant and Catering services
180 ECVET points / 3 years

3 different study programmes:

- STUDY PROGRAMME IN HOTEL SERVICES,
HOTEL RECEPTIONIST
- STUDY PROGRAMME IN RESTAURANT AND
CATERING SERVICES, **WAITER/WAITRESS**
- STUDY PROGRAMME IN MEAL PRODUCTION,
COOK



Study programme in Hotel, Restaurant and Catering services 180 ECVET points / 3 years

- Basic functions in hospitality industry, 30 points
- Waiter/waitress:
 - Customer service and sales, 25 points
 - Serving food and beverages, 35 points
- Hotel receptionist:
 - Customer service and sales, 25 points
 - Customer service in hotel reception, 35 points
- Cook:
 - Meal production of lunch meals, 40 points
 - Meal production of food portions, 20 points



Study programme in Hotel, Restaurant and Catering services 180 ECVET points / 3 years

- Specialist Vocational Studies, 45 points. For example:
 - A la Carte services
 - Conference services
 - Fast-food services
 - Food production in catering services
- Common studies, 35 points
- Elective studies, 10 points



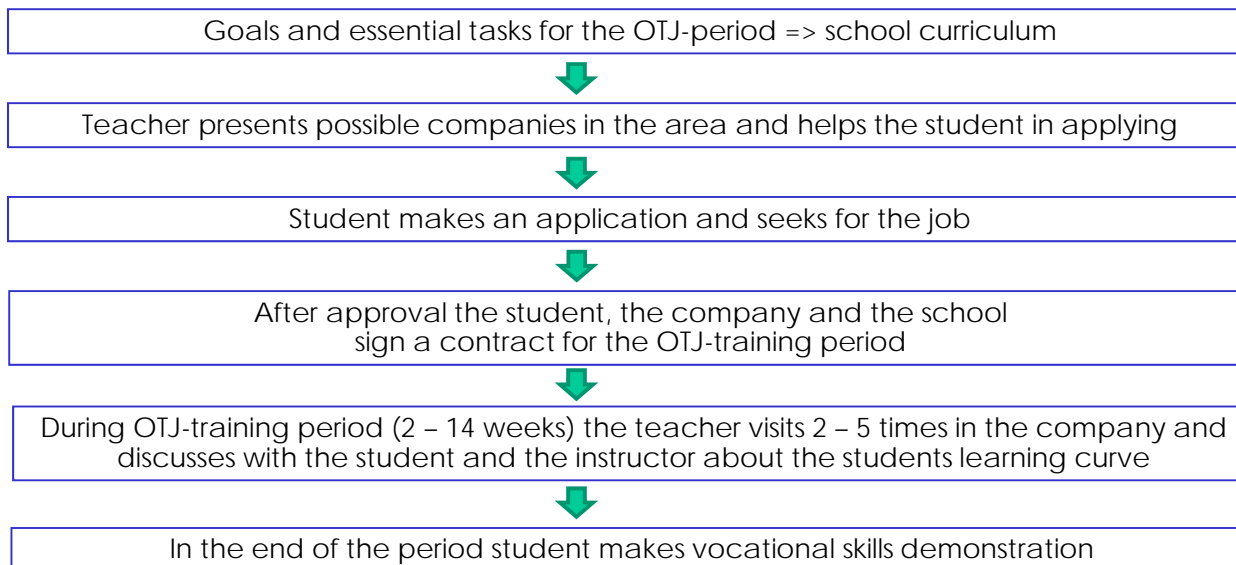
Study programme in Hotel, Restaurant and Catering services 180 ECVET points / 3 years

- On-the-job training is included in the studies. The amount of on-the-job working weeks varies from 23 to 25 according to the students own choices.
- Co-operation with hospitality companies in Turku area is a vital part of our work
- Teachers must have good personal contacts to different restaurants, hotels and catering companies
- Normally the student seeks and applies the training place self, after the teacher has presented the goals for the training period. Teacher will assist student during the process, but it is very important for the student to learn also work searching skills.



Study programme in Hotel, Restaurant and Catering services 180 ECVET points / 3 years

On-the-job training process:





Study programme in Hotel, Restaurant and Catering services 180 ECVET points / 3 years

Vocational skills demonstrations are a part of vocational upper secondary education and training and the evaluation of students' competence. They are work situations or work processes where students literally demonstrate how well they have learned the skills required, that is to say, achieved a level of vocational skills required in working life which will ensure that they can cope.



After the vocational skills demonstration teacher adds the working place, agreement details and obtained scores to Wilma-register. In graduation student receives a certification of all vocational skills demonstrations during the studies.



Basic functions in hospitality industry, 30 ECVET points

The core contents comprise:

- functioning in the hotel, restaurant and catering field and in a hospitality enterprise in accordance with its business idea
- sales and customer services in hospitality enterprises, knowledge of hotel and restaurant products and product safety



Basic functions in hospitality industry, 30 ECVET points

- Assisting in restaurant cookery and composition of portions
- Safe work in a restaurant kitchen
- Attending to personal hygiene, self-supervision, cleanliness of restaurant kitchen facilities and devices and dish care
- Functioning ecologically in hotels and restaurants
- 3 week training in Taito restaurant and kitchen
- 3 week training in Catering restaurant and kitchen in Aninkainen



Questions?

