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Newsletter 2 - European Food Safety Training

On 21 of March Lithuanian team of TOI project „European Food Safety Training“ presented the idea of project for school social partner „Amberton-Klaipeda“ hotel. Manager of project Loreta Tamosaitiene presented the idea and short summary of TOI project, team member Daina Jonkiene presented the first part of book (content, focus on the target group, desirable results of running project), team member Edita Alminiene presented fulfilled tasks and press-conference results for all hotel working team.

After the project presentation at the hall of “Klaipeda Gallery“ restaurant was held the professional skills contest between Amberton-Klaipeda restaurant’s cooks and Klaipeda business and service school students.

On 10 of April TOI “European Food Safety Training” project was presented for Klaipeda region secondary schools delegations and Klaipeda citizens, also for Lithuanian Ministry of Education and Science representative Genoveita Krasauskiene during the “Open Doors 2014” event at Klaipeda business and service school.



On 26 of Februari Netwerk evening in “Kinapolis” Antwerpen – Presentation by Stella Maris of EFST to professionals in the field of health and security in collaboration with Coprant.



On 20th of March Presentation EFST to alumni of the hotelschool Stella Maris and Comenius Partnership with schools from Italy – Northern Ireland – Poland and Germany



During March, April and May 2014, there have been dissemination activities for the EFST project at the „Terežianum” Technical College for Food Industry. The students learned that the EFST project is a training program in e-learning system that aims to develop learning tools with which they will be able to acquire basic skills in the food and catering industry, and to improve the quality of their training in the field of food safety. The students were also informed that the project results will be transferred to EU level, and that an e-learning platform will be provided, with the prospect of future certification and recognition of qualification in the European Union.

