



ETF NETWORK OF CENTERS OF EXCELLENCE

SISI: SHARING INNOVATION IN SOCIAL INCLUSION

BLENDED PEER VISIT – HOSPITALITY AND TOURISM SCHOOL OF TIRANA

**HYBRID EVENT: ZOOM & HOTEL TIRANA INTERNATIONAL
18 MAY 2022**



*This activity is included in the
Albanian Skills Week 2022- Edition 5*

National Association for Skills Competitions – Albanian Skills



ENE INITIATIVE “SHARING INNOVATION IN SOCIAL INCLUSION”

Hospitality and Tourism High School



“Through working, we learn!”

MAY 2022



AGENDA

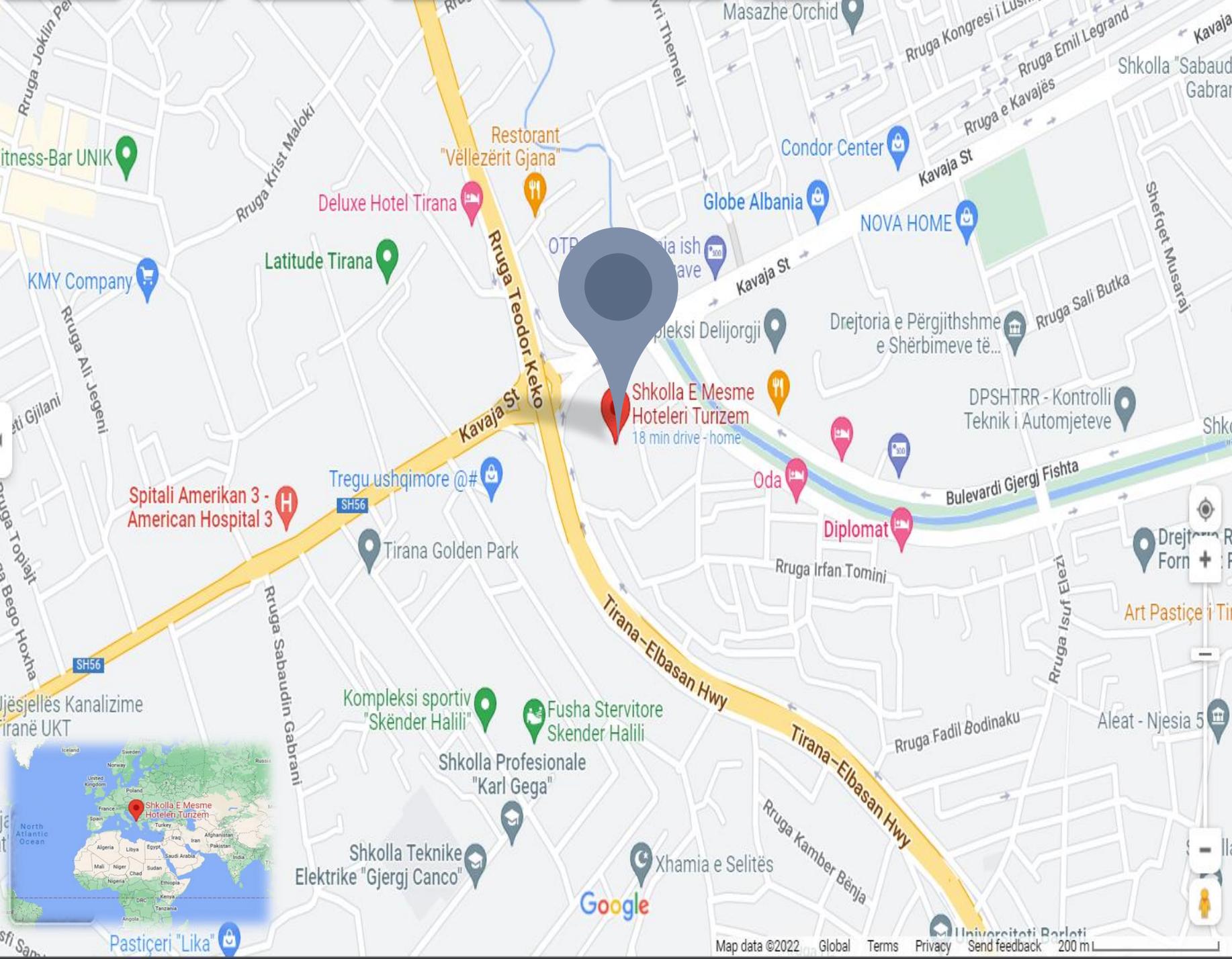
Time	Activity	Speaker
09:00– 09:10	Waiting room and check-ins	
09:10 - 09:20	Welcome to all the CoVEs, - ETF Network for Centres of Excellence SISI- Sharing Innovation in Social Inclusion ETF	José Manuel Galvin Arribas, Coordinator for Vocational Excellence Project, ETF Lida Kita, SISI coordinator- Country Liaison for Israel, Serbia and Turkey, ETF
09:20 – 09:30	ENAIP – Our journey together	Daniela Dal Zotto, International Project Manager ENAIPNET
09:30 – 09:40	Welcome speech of NATVEQ Albania	Ejvis Gishti (Shehi), Director General National Agency for Education, Vocational Training and Qualifications Ministry of Finance and Economy
09:40 -09:45	Welcome from Albanianskills organisation	Ana Zacharian, Albanianskills organisation
09:45 – 10:05	Overview of the Hospitality and Tourism High School of Tirana	Flutura Vaqarri Principal of the CoVE the Hospitality and Tourism school of Tirana
10:05– 10:15	Greetings from OeaD Austria supporting Hospitality and Tourism School since 1995	Maddalena Comincini OeaD, Regional Cooperation Office Albania, Kosovo, North Macedonia
10:15—10:50	Business Partners sharing their experience regarding the collaboration with the school	<ol style="list-style-type: none"> 1. Gid Shaqiri GM at M.K Hotel 2. Juna Beqiri HR manager at Maritim Plaza Hotel 3. Eni Xheko GM at Xheko Imperial Hotel 4. Arta Sino Administrator of Prestige resort
10:50 – 11:00	Virtual coffee break	
11:00 – 11:30	Virtual Tour of Hospitality and Tourism School	Denisa Meco Head Department of Foreign Language
11:30– 11:45	Quality Assurance Department innovation at VET school Albania	Besim Xhaja Head Department of Quality Assurance
11:45 – 12:00	Green Transitions through hospitality school	Elmira Qerimaj Teacher of Food and beverage.
12:00-12:05	Students' Experience	Voltisa Zerellari student
12:05 – 12:25	Discussions	All CoVEs
12.25 – 12.30	Conclusions	Filippo Del Ninno, Human Capital Development Expert - Country Liaison for Moldova, ETF

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Our History

2000

The name was changed into “Hospitality and Tourism Professional High School” as the strongest contemporary demand was the development of Tourism and Hospitality



1995

The branch of “Hospitality and Tourism”, an obvious demand of the contemporary labor market, was opened for the first time, starting with 29 students



1959

Hospitality and Tourism Professional High School dates back in 1959, known as “Technology School”



THE SCHOOL-K.KONTACT/OEAD



- 1995 Support Project for the school
- Training of the principals
- Continuous teachers' trainings
- Financing for the professional school infrastructure
- Drafting of the teaching textbooks
- Experience exchange programs among counterpart schools
- Project for gender and inclusion
- Project Girls at VET schools





OUR VISION

The training of the qualified students in the hospitality industry as well as in the field of food technology by providing:

- quality to the professional preparation
- culture of cooperation
- friendly atmosphere
- numerous professional activities
- a guaranteed labor market





OUR MISSION

Offer high quality professional training programs by qualified teachers, equipping the students with the competencies required by the labor market



Offer flexible education, contemporary conditions for the execution of the vocational practices



Foster entrepreneurship and management skills of our students



Being part of the European network of hospitality schools, many opportunities for participation in professional activities within our country and abroad



Many opportunities for entertainment and sports , as it is part of our tradition

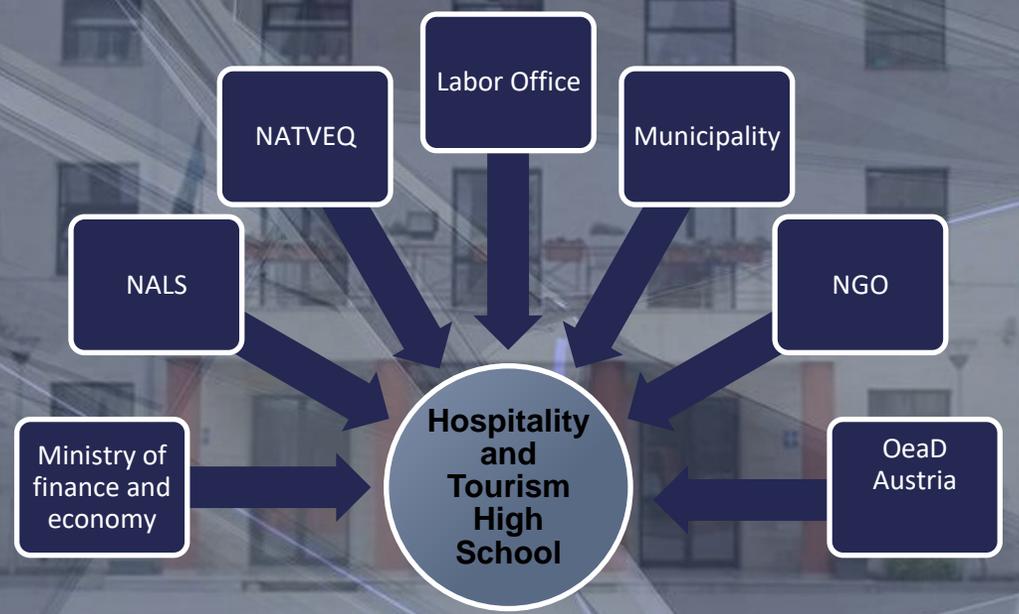


Parents and other partners are an integral part of all school and education activity



Main Objectives

-  Quality assurance in preparation of students for the labor market
-  Increasing the number of business partnership
-  Inclusion and socialization of all the students at school and business internships



Key Competences



All the data of the institution has been digitized

Data on the
teaching staff

Periodic
students'
assessments

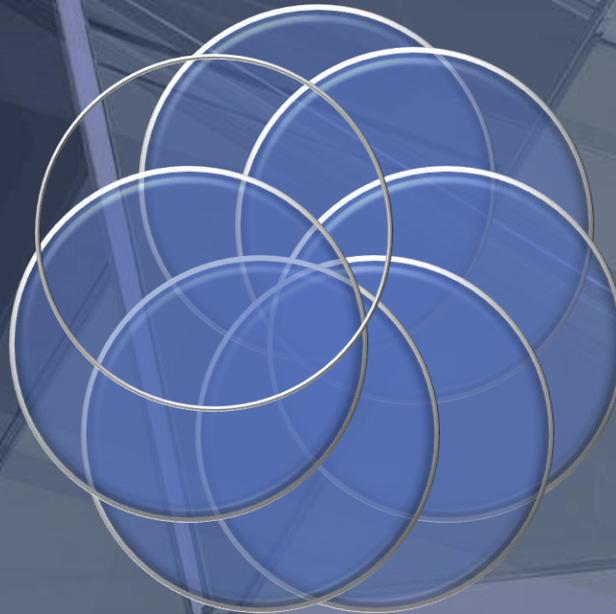
Data of the
support staff

Data of the
practices carried
on businesses

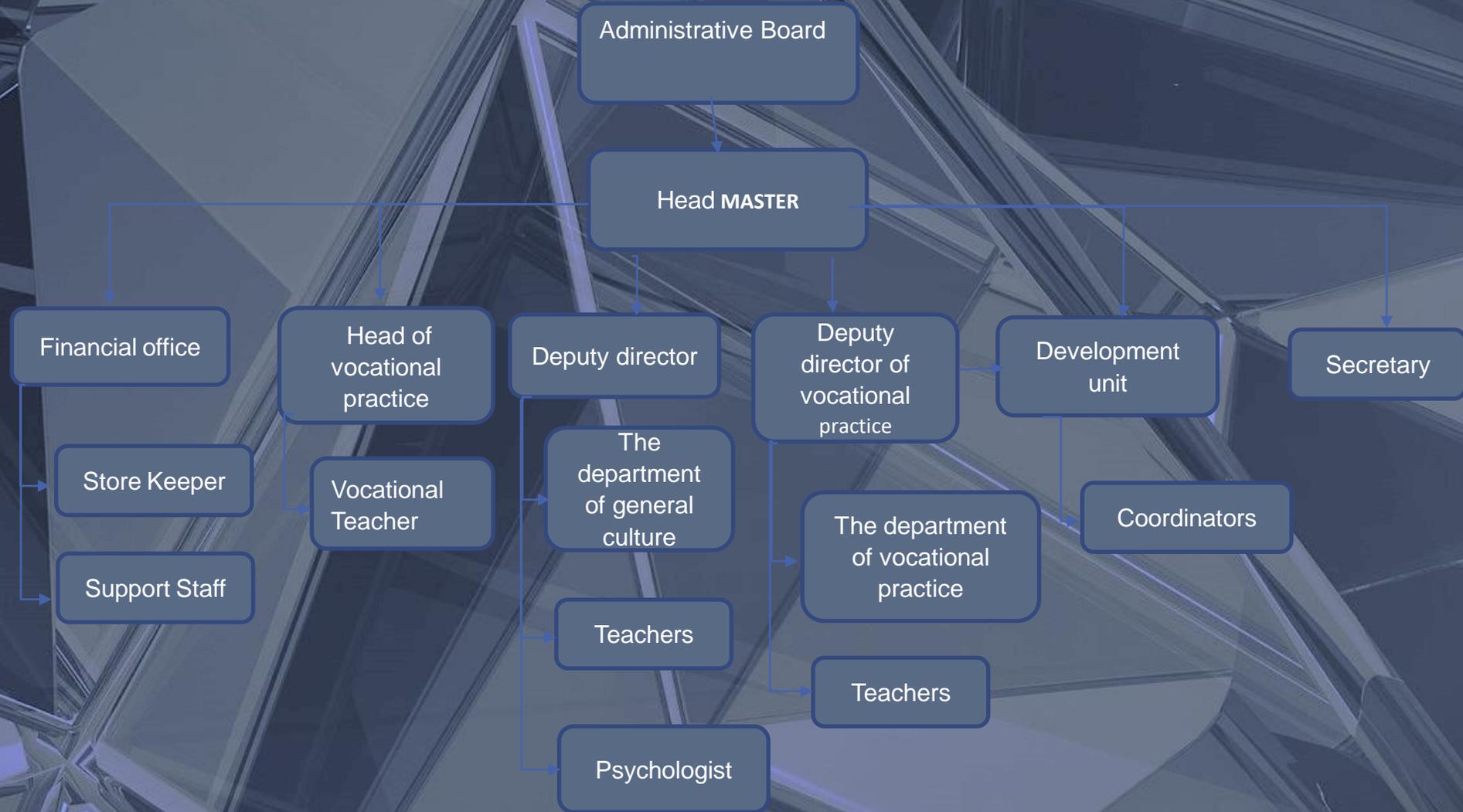
Data of the
principal

Data of the
parents

Data of the
students



Organizational Structure



Our school today offers two different branches:

1. “Hospitality and Tourism”

2. “Food and Technology”

Total number of students: 900



The school program is organized according to the structure 2+1+1 and 2+2

after the 2nd year → they work as assistants in the Hospitality industry

+1 → chef and pastry chef / reception clerk / waiter / waitress – bar tender

+1 → manager in the Hospitality industry

+2 → manager in the touristic guide

Hospitality and Tourism operates in 5 different profiles:

- Cooking - Pastry
- Bar tending - Restaurant
- Front Office
- Hospitality Services
- Touristic Guide

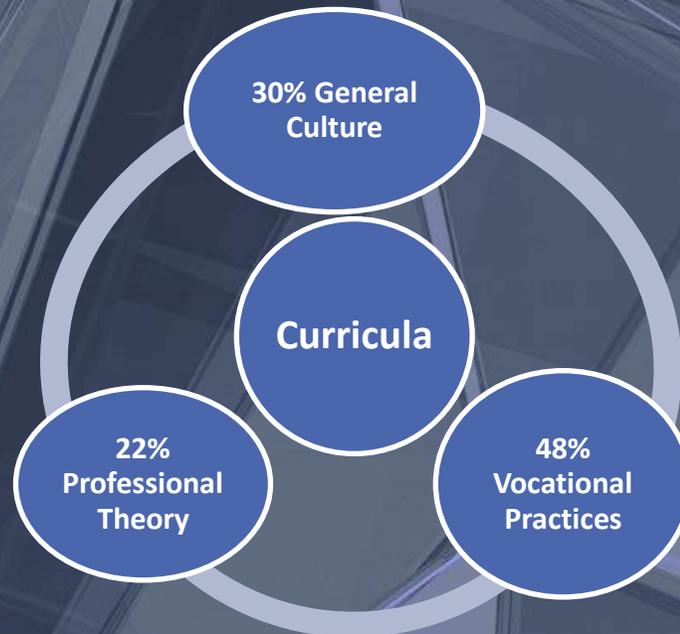


Curricula

Contemporary Curricula which are written based on business partner opinions.

School's curricula is created based on our location.

Our Curricula are revised every 4 years in the aim to be very close to the labor market



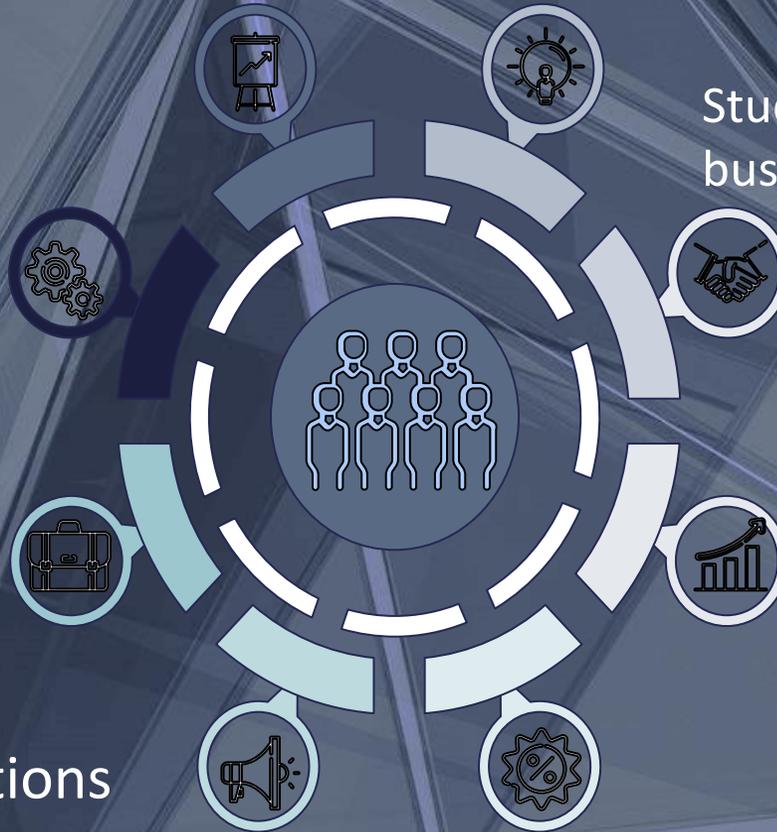
Teaching Methods used

1 Virtual Learning

2 Combined Learning

3 Practical Demonstrations at school

4 Practical Demonstrations in partner businesses



Study Visits in hospitality businesses

5

Online Sites for professional exchanges of the hospitality school's teacher's network

6

Independence, creativity, teamwork

7

Cross-Curricular Link

8



Professional Trainings

- During the pandemic period there were trainings in the use of online teaching methods (Teach Pitch – digital teacher)
- Teachers now make the best use of these methods after learning digital skills
- Now compilers of pages for exchanges of experiences, thoughts, ideas, moments of online teaching by teachers of our school
- Creating a network



Graduation/Certification 2021-2022

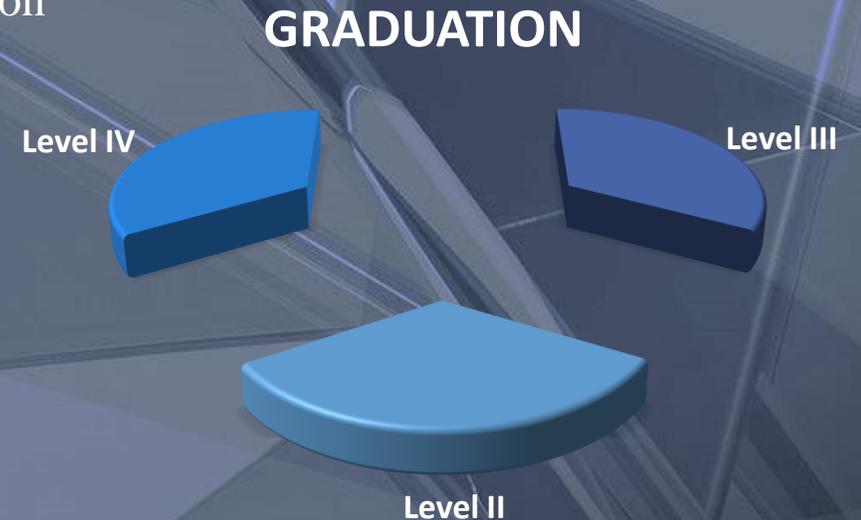
By the end of the 4th academic year-Professional State Matura. Level IV of Albanian Qualifications Framework

By the end of the 2nd, 3rd academic year-Professional Certification. Level II and Level III of Albanian Qualifications Framework

Level IV of Albanian Qualifications Framework-98% Graduation/Certification

Level III of Albanian Qualifications Framework-97 % Certification

Level II of Albanian Qualifications Framework -100 % Certification

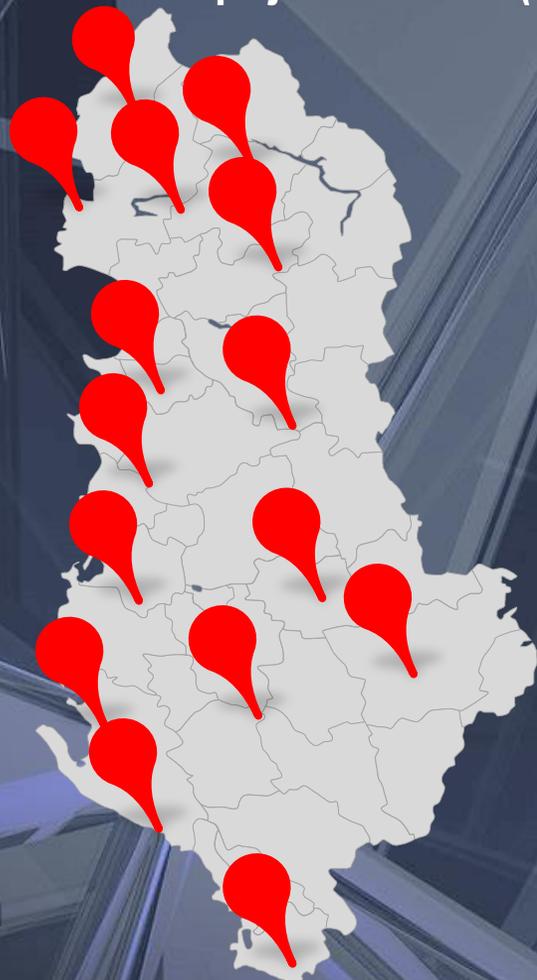


Our students attend vocational practice at school and hotels or restaurants of our business partners





The main school that provides the businesses with the major number of qualified employees
Our students are working all over Albania
From Velipoja to Ksamil (South to North)



The number of business partners in the field of Hospitality and Tourism from September 2021 to May 2022;
260 partners

OUR PARTNERS



Plaza Maritim Hotel



Mondial Hotel



Classic Hotel



Hilton Garden Inn



Businesses - highly interested to cooperate with our school

- ✓ *Mutual activities*
- ✓ *Teaching by business representatives*
- ✓ *Vocational Practice*
- ✓ *Employment*
- ✓ *Assessment of the school exams for our students from representatives of our businesses*
- ✓ *Three of the best Master chefs of Albania*



**In Chongqing China , May 2019 , Gastronomy,
*Encouragement Price***

National and International Activities:

2017 Sarajevo

Winners of the 3rd Prize

2017, Brač - Croatia

Silver Medal

2022, Gastro 5

Silver and bronze medals



➤ Through the years 2016-2017-2018-2022

1st price in The Skills Fair

2022, Albanian Skills - Winners of the 1st and 3rd Prize

2022



2018






SHKOLLA "HOTELERI-TURIZËM" TIRANË
PËRZGJEDHUR NGA



ETF
Network for
Excellence

"Center of Excellence"

EUROPEAN TRAINING FOUNDATION
PROJEKT I BE

VET for
Western
Balkans
(Erasmus +
Project)

Erasmus +
Project
awaiting of
the final
confirmation

International Projects

Vocational
collaboration
with
European
Professional
schools

Riga State
Technical
School
(Erasmus +
Project)

Hospitality
and
Tourism
school of
Hamburg



HT
HFS



Contemporary infrastructure, vocational ambience for the vocational practice, utensils , equipment and facilities for the vocational practices that the students attend at school



Guarantee the quality assurance

- Assessment of the students' exams by business' representatives
- Participation in cooking competitions
- High demand of the business for hiring students of our school
- Guarantee of the working post, utensils, and equipment's during the vocational practices at school

Teachers

- Total number of teachers - 62
- Teachers of Vocational Practices – 20
- Professional Theories teachers – 15
- Ex- students – currently teachers at our school – 9
- Teachers trained from the K Kontakt Austria/OeaD since 1996, and from other projects, as well
- Teacher authors of textbooks and teaching materials for the management of hotels and tourism



- MFE (Ministry of Finances and Economy) has paid attention to the involvement in the system of Vocational Education
- Investing in new and modern technology
- Our school has just completed the training of all teachers on how to work with students with special needs
- During the pandemic period there were trainings in the use of online teaching methods (Teach Pitch – digital teacher)
- Teachers now make the best use of these methods after learning digital skills
- Now compilers of pages for exchanges of experiences, thoughts, ideas, moments of online teaching by teachers of our school





Culture

Entertainment



Tradition



Sport



Protecting our environment

The cooperation School-Parents

The relationship of the school with the parents – A consolidated relationship

Parents are part of consultations for the school development

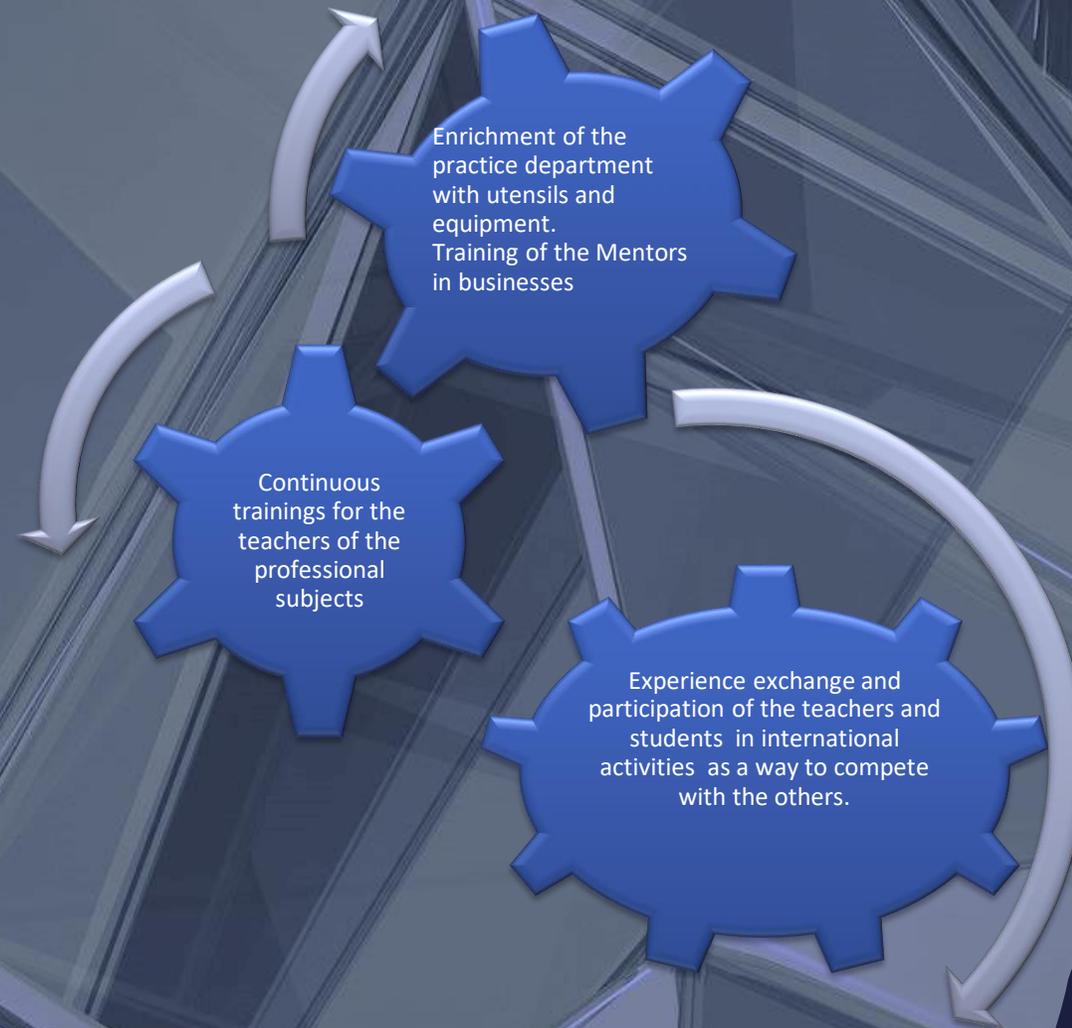
Parents are part of the annual objectives' drafting

Parents are regularly informed of students' learning outcomes

Parents are contributory to various activities

Teachers cater to the students

Current Needs



CHALLENGES

1

Quality enhancement based on professional competences of the students

2

Accordance of school profiles on labor market demands

3

Transforming school into a big vocational training center

4

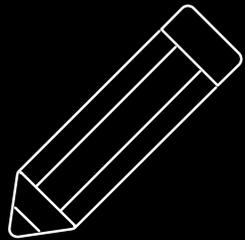
Transformation of the dormitory in a hotel to practice



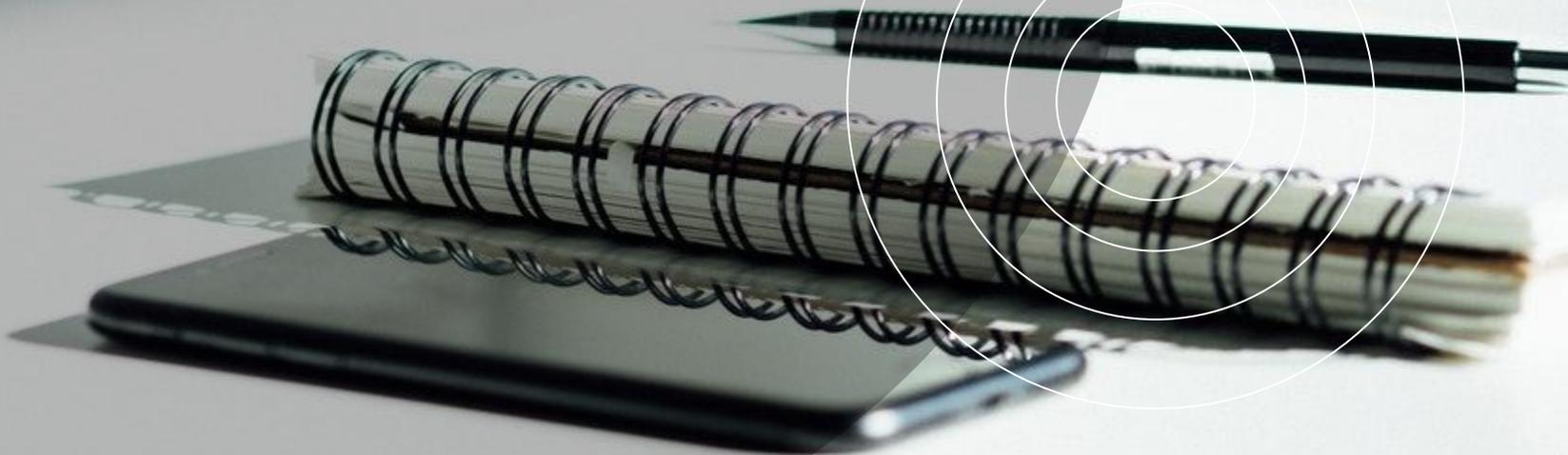
Our motto:
“Through working, we learn!”



**THANK
YOU**



VET PROVIDERS DEVELOPMENT UNIT



Purpose of the VET Development Unit

The development unit, which is set up and operates at each VET provider institution .

- It is an internal structure which engages in the design, implementation and supervision of activities and development projects of the institution
- in support of internal capacity building and quality increase, with the goal of fulfilling the mission of the provider institution based on the basic principles of VET and development plan.
- In fulfilling its purpose, the Development Unit has the following objectives and goals:



Innovation at VET Providers

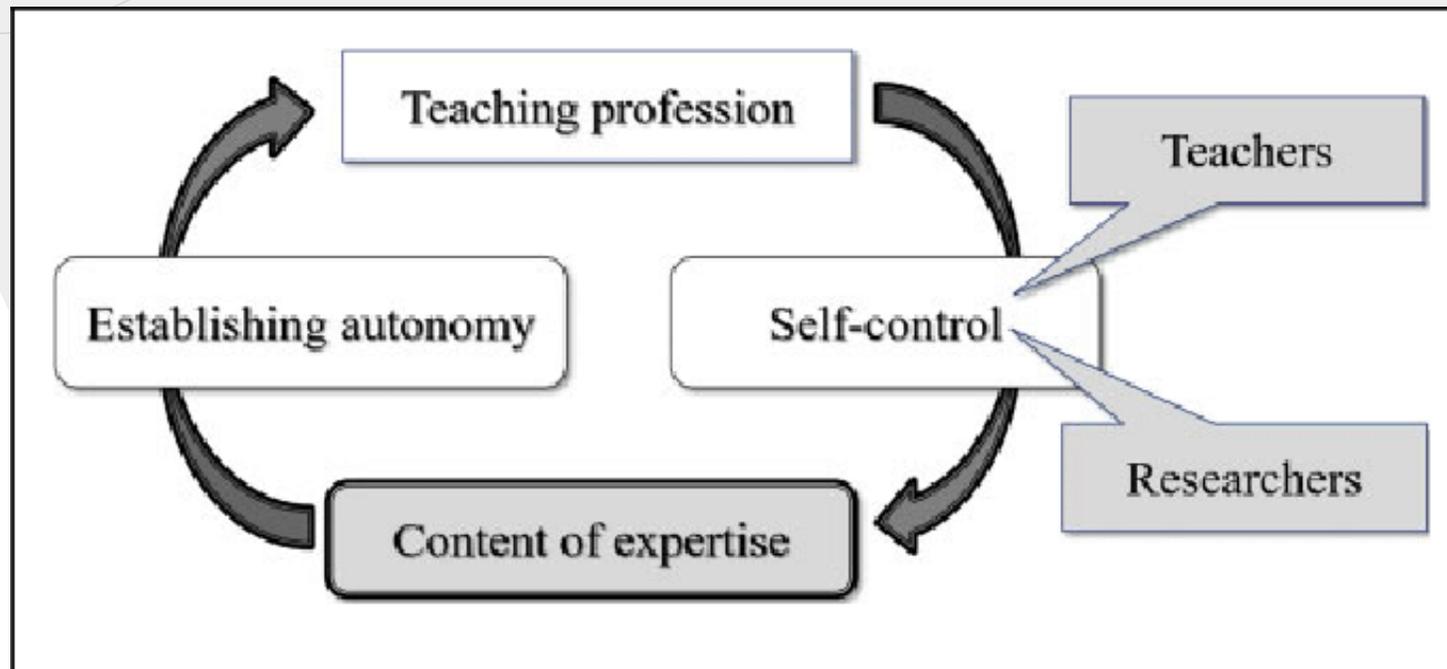
- 1) Development unit starting the function 2 year ago in all over Albania
- 2) It was created and developed by MFE with the support of foreign donors
- 3) Although only two years of functioning his effects are visible and with big effort for all the system



Aims

1

1) Supporting the functioning of VET providers as institutions that enjoy autonomy, cooperate with actors in the system and adapt internal processes and instruments in order to meet the mission and objectives and increase quality.



Aims

2

Reconceptualizing the image and role of VET as labor market demand oriented and recent developments in the economic, science and technology sectors





Institutional support in the work for the preparation of students / trainees with the necessary and required skills in the labor market aiming at their employability



Aims

- Facilitate the involvement of all staff of VET providers in the fulfillment of primary functions (such as theoretical and practical training through market-oriented programs provided effectively, efficiently and with a student-centered trainee) and supportive (such as administration, staff development)



Objectives

- 1) To deepen students' / trainees' knowledge regarding possible career paths;
- 2) Develop and implement effective tracking systems at the provider level;
- 3) Conduct informed decision-making regarding curriculum review and TNNP (Learning Through Work) based on data collection and skills analysis needs of school staff;



4) Contribute to turning the employability of graduates / certified of the VET provider institution into the main goal of the institution;

6) Coordinate the provision of necessary assistance to teachers and instructors for curriculum design at the provider level.

Facilitate the process of continuous professional development of staff by promoting internal development and coordination of other activities in support of professional training of staff.



Development unit functions (coordinators)

a) continuous professional development of teachers within the institution;

b) development of curricula at the provider level;

c) establishing links between the provider and the social partners career orientation of students / trainees;

d) design and implementation of development projects;

e) provider's marketing development;

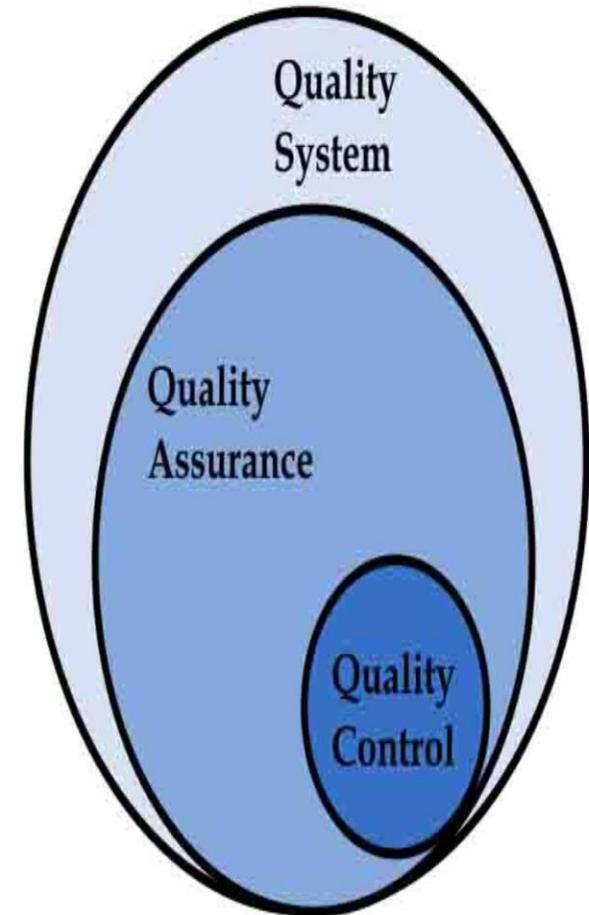
f) collection of tracking data at the provider level



Quality assurance system

1) Quality assurance is an ongoing process that aims to improve efficiency and the effectiveness of the VET system. It includes licensing, accreditation and inspection of VET providers, self-assessment, monitoring and reporting by VET providers, and an assessment at certain intervals of the entire VET system through the institution relevant to VET.

2. Procedures for quality assurance of qualifications in the Albanian Framework of Qualifications are regulated by the law.





Thank you!

Besim XHAJA Head of Development Unit

HOSPITALITY AND TOURISM SCHOOL OF TIRANA



Green Transitions through hospitality school



School curricula

- 1. Tourism & Environment
- 2. Environment & Development
- 3. Green economy
- 4. Nutrition
- 5. Professional practice modules
-



The issues that are dealt with

- Impact of tourism on the environment
- Waste, classification, management, recycling, re-use, reduction
- Used oils, collection, recycling
- Protecting the tourist consumer
- Ensuring the security of service to the customer
- Reducing the impact on the environment of the development factors of the tourist economy
- Building of hotel facilities with an environmental focus
- Clean and non-toxic environment



The issues that are dealt with

- Reduction in the use all sources of nature
- Avoid environmental destruction
- Better living conditions for future generations
- Green economy – conservation of natural resources – security – hard work



The standards to be applied

- HACCP / ISO
- Products' storage
- Storage conditions
- Product Packaging
- Labeling and reading labels
- Interpreting labels



Legislation

- Albanian Food Security Law
- European Food Security Law
- Food safety stamps (origin and tradition)



Institutions that guarantee food security

- Ministry of Agriculture and Food
- National Authority of Food
- Ministry of Health
- Ministry of Tourism
- Municipalities
- Institute of Veterinary Research
- Public Health Institute



Preparation of the students

For:

Sustainable tourism

Stable economy

Stable environment

Eco-food



Guide the students

To:

Use of organic products of the region in the hospitality industry

Prepare typical Albanian foods in the hospitality industry

Toward the vision of economic development with a positive impact on the environment and sustainable development

Harmony of human relations – economy – nature for environmental conservation for future generations



Students' activities

School ecological group:

- Treatment of school remains
- Environmental clean-up activities
- Activities for continuous environmental greening
- Waste recycling activities
- The separation of remains by type
- Creation and distribution of information booklets for the community
- Preservation of working materials for sustainable development



THANK YOU!
