

Project number 2023-2-PL01-KA220-VET-000171447



Instructions for the GastroNet platform



gastronet-edu.eu

Disclaimer



"Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them."



**Co-funded by
the European Union**

GastroNet - Vocational Education and Training

Project number 2023-2-PL01-KA220-VET-000171447

About Project



GastroNet - Vocational Education and Training

Project number 2023-2-PL01-KA220-VET-000171447

An additional set of tools for vocational education and training in gastronomy to improve the professional situation of students on the labor market

Throughout our work, we want to show how to solve social problems. We want to contribute to increase the level of education of various social groups in countries where we are going to run our work and to have an influence on the integration processes between nations. We are certain that this is education which gives a chance to grow and makes the social differences smaller.

Intercultural dialogue is possible thanks to education. Thus, our work aims also at education and training, also in the aspect of international cooperation. We also want to propagate the knowledge about the people connected with the ideas of our foundation.

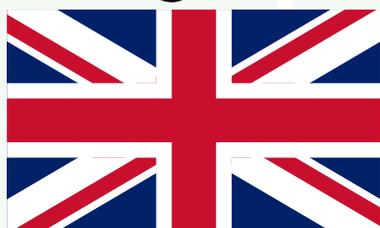
Our main focus are the groups at the risk of social exclusion with regards to labour marker such as disabled, NEETs, lowskilled adults and domestic violence victims. Our experts have expertise in higher education and adult education.

Acquiring new knowledge related to new technologies and sales techniques in order to better prepare the training plan · development of pedagogical innovation formulation of a training plan and outline for students of gastronomic schools.

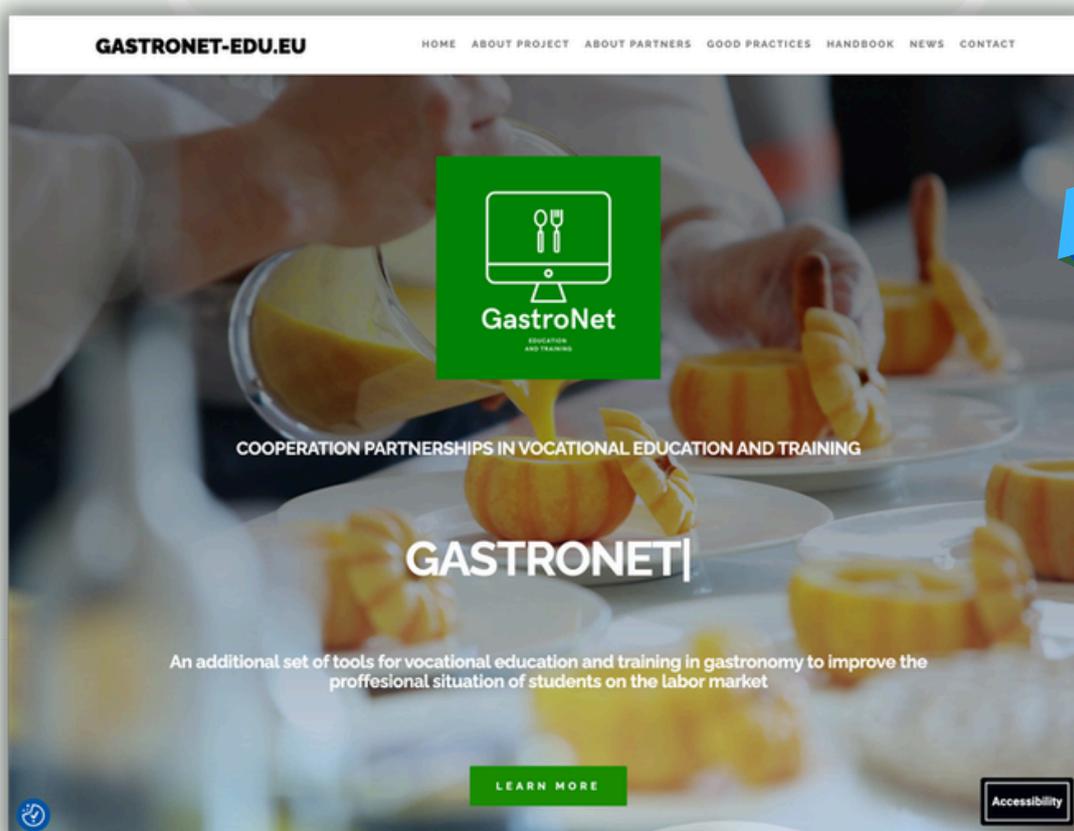


The GastroNet project website is available in the four native languages of the project partners and in English.

English



Polish



HOME PAGE:



Portuguese



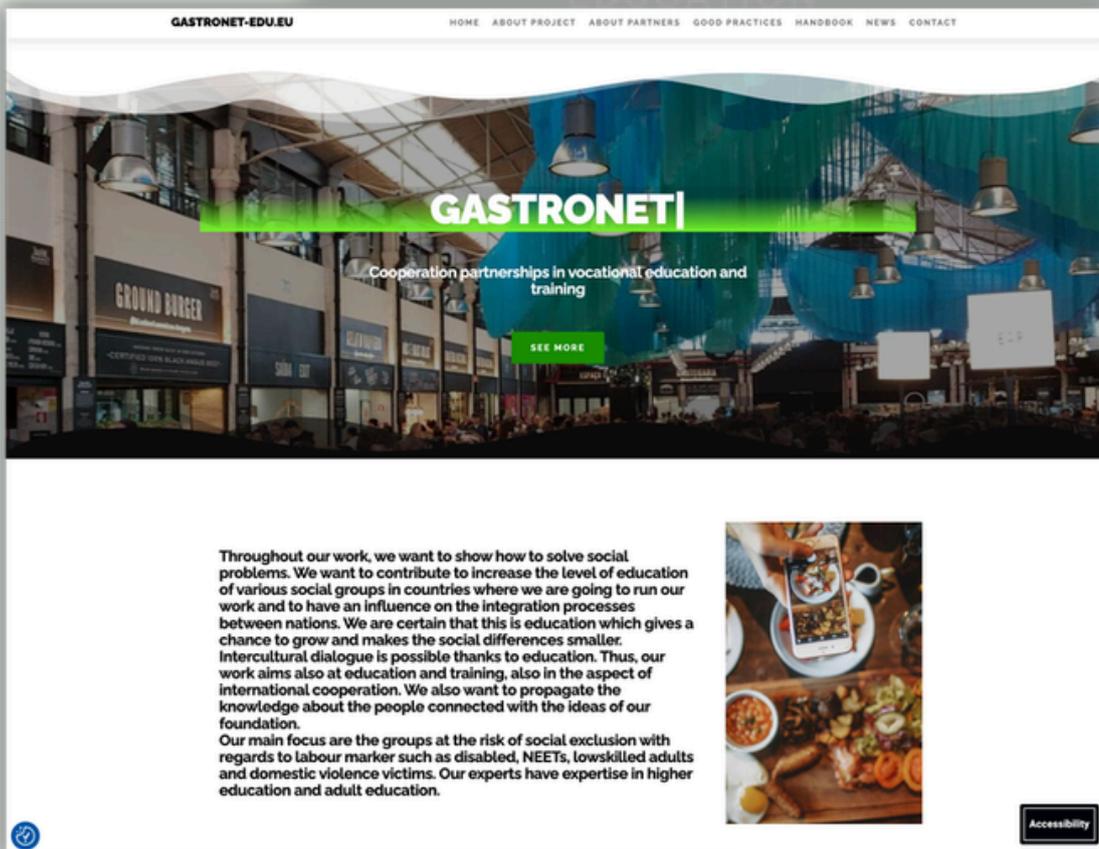
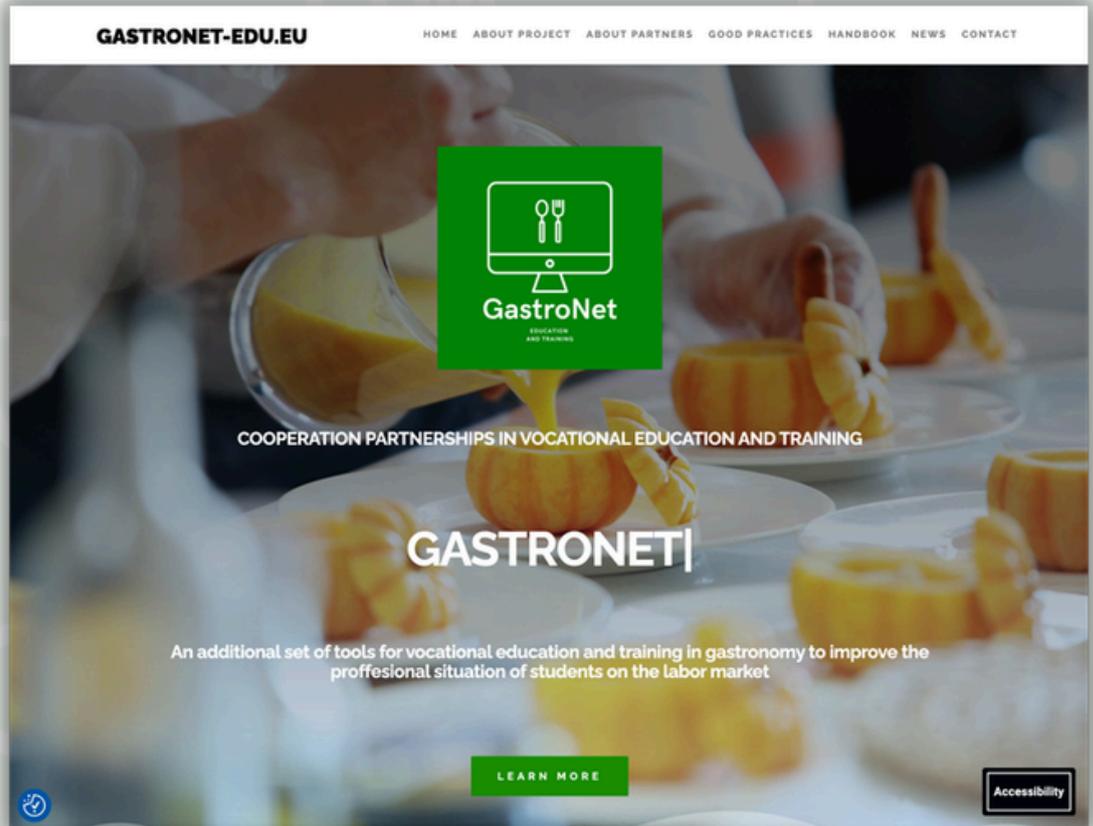
Italian



Instructions for the GastroNet platform:

www.gastronet-edu.eu

HOME PAGE:



Here you can find out what our project is. You will meet here:



• Objectives

Through the project and creation and then implementation of the training concept, we want to increase the competences of VET learners graduating from gastronomic schools in the field of sales techniques and customer acquisition based on new technologies and the Internet. Thanks to our training, they will improve their qualifications, which will make them more valuable to employers. Their sense of professional stability will also increase. Educators will also improve their competences.

• Implementation

The main activities of the project will be three workshops devoted to the exchange of experiences and new technologies, creating the concept and program of the training, and the formulation of the training plan and outline. Between the workshops will be conducted:

- Focus research
- Competency mapping
- Seminars on the Integrated Qualifications System
- Development of pedagogical innovation
- Multiplier event
- Whereas International Project Meetings will be used to manage the project.

• Results

The results we want to achieve are:

- exchange of experiences between partners, aimed at increasing the knowledge of the educational staff of the organizations participating in the project
- acquiring new knowledge related to new technologies and sales techniques in order to better prepare the training plan
- preparation of a training concept for students of catering schools
- development of pedagogical innovation
- formulation of a training plan and outline for students of gastronomic schools.

CLICK
HERE

GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK NEWS CONTACT



Objectives:

Through the project and creation and then implementation of the training concept, we want to increase the competences of VET learners graduating from gastronomic schools in the field of sales techniques and customer acquisition based on new technologies and the Internet. Thanks to our training, they will improve their qualifications, which will make them more valuable to employers. Their sense of professional stability will also increase. Educators will also improve their competences.

Implementation:

The main activities of the project will be three workshops devoted to the exchange of experiences and new technologies, creating the concept and program of the training, and the formulation of the training plan and outline. Between the



Accessibility

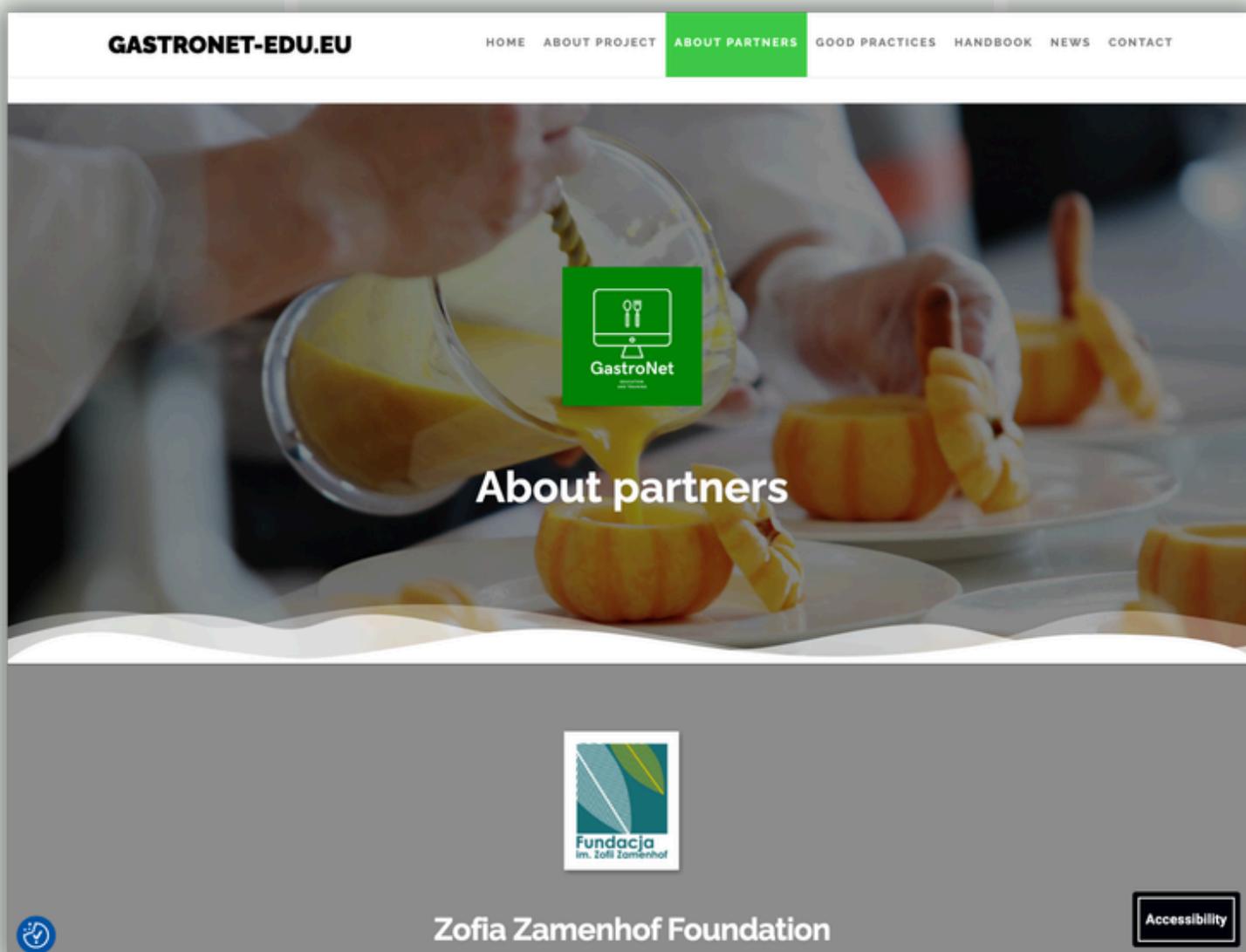


Project number 2023-2-PL01-KA220-VET-000171447

Here you will find out who created our project. We present project partners with a brief description and weighing links to their websites and social platforms.

You will meet here:

- Zofia Zamenhof Foundation (Poland)
- EMPRALIMA The professional school of opportunities (Portugal)
- ZDZ Kielce - The Vocational Development Institute (Poland)
- Staropolska Chamber of Industry and Commerce (Poland)
- CNIPA Puglia - The professional school of opportunities (Italy)



**CLICK
HERE**



Good practices - Good practices - here we present the project results and suggested good practices involving the application of the project.

Good practices:

CLICK HERE

GASTRONET-EDU.EU HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK NEWS CONTACT

Good practices

<https://gastro-net-edu.eu/wp-content/uploads/2025/05/Labor-market-PL-UE.pdf>

Pedagogical Innovation

Pedagogical Innovation for VET Schools. Push and Pull sales techniques using AI technologies in gastronomy in order to gain more customers and improve the quality of services

Project number 2023-2-PL01-KA220-VET-000171447

Accessibility

GASTRONET-EDU.EU HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK NEWS CONTACT

Labor market PL UE:

Report – Adaptation of vocational education and training to the needs of the labor market Improvement of quality assurance in vocational education and training. Contribution to innovation in vocational education and training VET Report – The situation on the labor market and education in the EU prepared by the partner Staropolska Izba Przemystowo Handlowa

<https://gastro-net-edu.eu/wp-content/uploads/2025/05/Labor-market-PL-UE.pdf>

GASTRONET - Partnership in vocational education and training

Adapting vocational education and training to the needs of the labor market
Improving quality assurance in vocational education and training.
Contributing to innovation in VET

Accessibility



We invite you to read our GastroNet Project HANDBOOK:

“An Additional Toolkit for Improving Students’ Professional Situation in the Labor Market”
which provides a guide for improving the competencies of culinary school graduates, with a particular emphasis on sales techniques and customer acquisition using new technologies and the Internet.

GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES **HANDBOOK** NEWS CONTACT

CLICK
HERE



Handbook

We invite you to read our GastroNet Project HANDBOOK:

“An Additional Toolkit for Improving Students’ Professional Situation in the Labor Market”

which provides a guide for improving the competencies of culinary school graduates, with a particular emphasis on sales techniques and customer acquisition using new technologies and the Internet.



Accessibility





Our GastroNet Project HANDBOOK in English:



GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK

Our GastroNet Project HANDBOOK in English:

Project number 2023-2-PL01-KA220-VET-000171447

Handbook

An additional set of tools to improve the professional situation of students on the labor market.

CC BY NC SA

www.gastronet-edu.eu

CLICK
HERE

Download the HANDBOOK file





Il nostro MANUALE del Progetto GastroNet in italiano:



GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK

Il nostro MANUALE del Progetto GastroNet in italiano:

Numero progetto 2023-2-PL01-KA220-VET-000171447

Manuale

Un ulteriore set di strumenti per migliorare la situazione professionale degli studenti sul mercato del lavoro.

CC BY NC SA

www.gastronet-edu.eu

Scarica il file del MANUALE

CLICK
HERE





Nasz Podręcznik projektu GastroNet w języku polskim:



GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK

Nasz Podręcznik projektu GastroNet w języku polskim:

Numer projektu 2023-2-PL01-KA220-VET-000171447

Podręcznik

Dodatkowy zestaw narzędzi mających na celu poprawę sytuacji zawodowej studentów na rynku pracy.

CC BY NC SA

www.gastronet-edu.eu

CLICK
HERE

Pobierz plik Poręcznik





Guia do nosso projeto GastroNet em português:



GASTRONET-EDU.EU

HOME ABOUT PROJECT ABOUT PARTNERS GOOD PRACTICES HANDBOOK

Guia do nosso projeto GastroNet em português:

Co-funded by the European Union

Co-funded by the European Union

Número do projeto: 2023-2-PL01-KA220-VET-000171447

Manual

Um conjunto suplementar de ferramentas para aprimorar a situação profissional dos estudantes no mercado de trabalho.

CC BY NC SA

www.gastronet-edu.eu

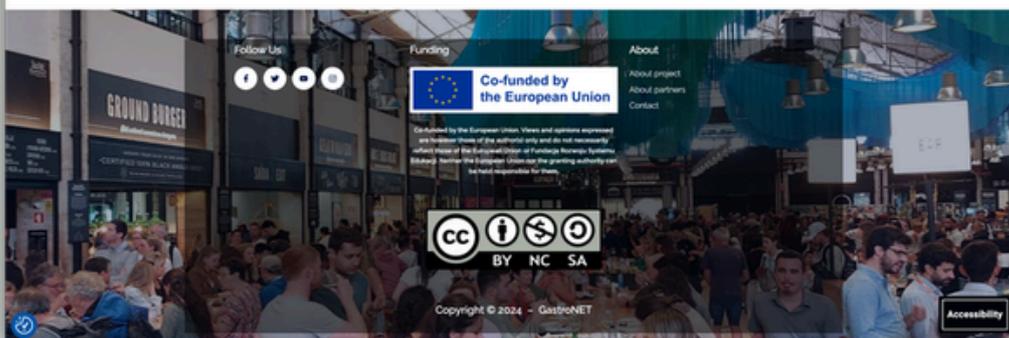
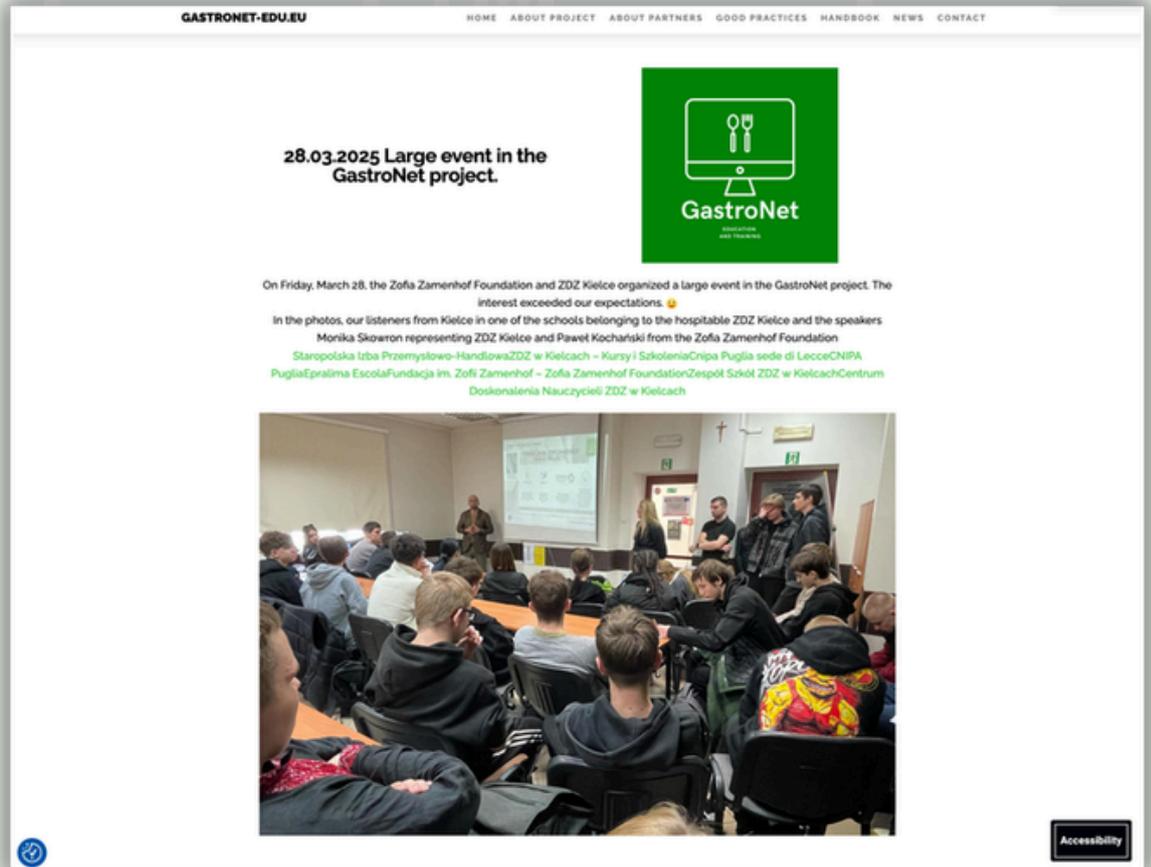
Descarregue o ficheiro do MANUAL

CLICK
HERE





NEWS: Here you can learn about our activities during the project implementation



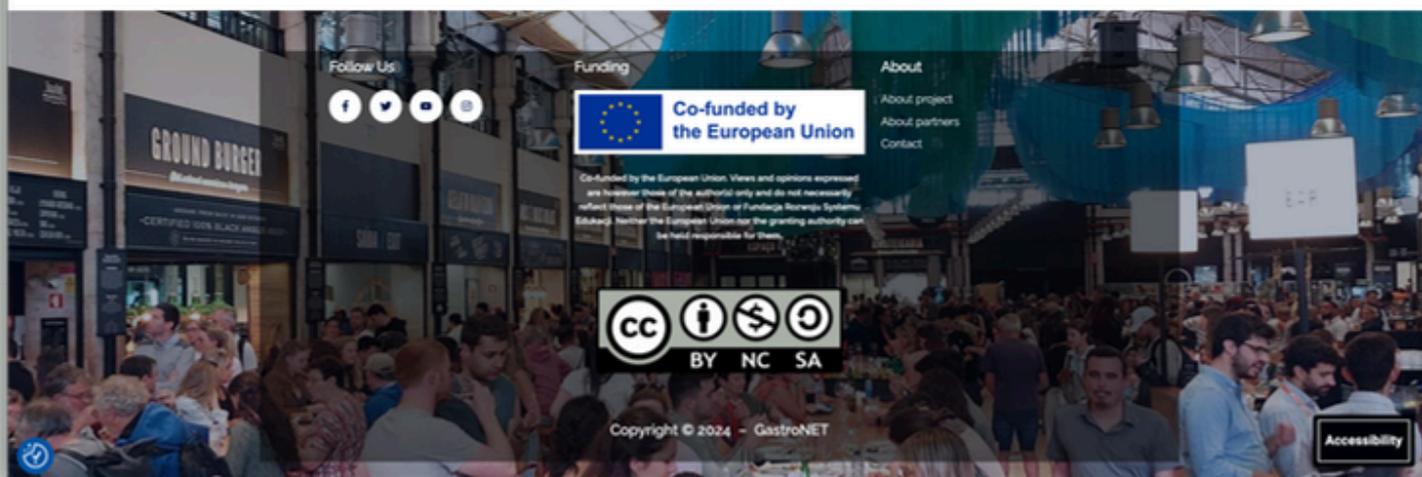
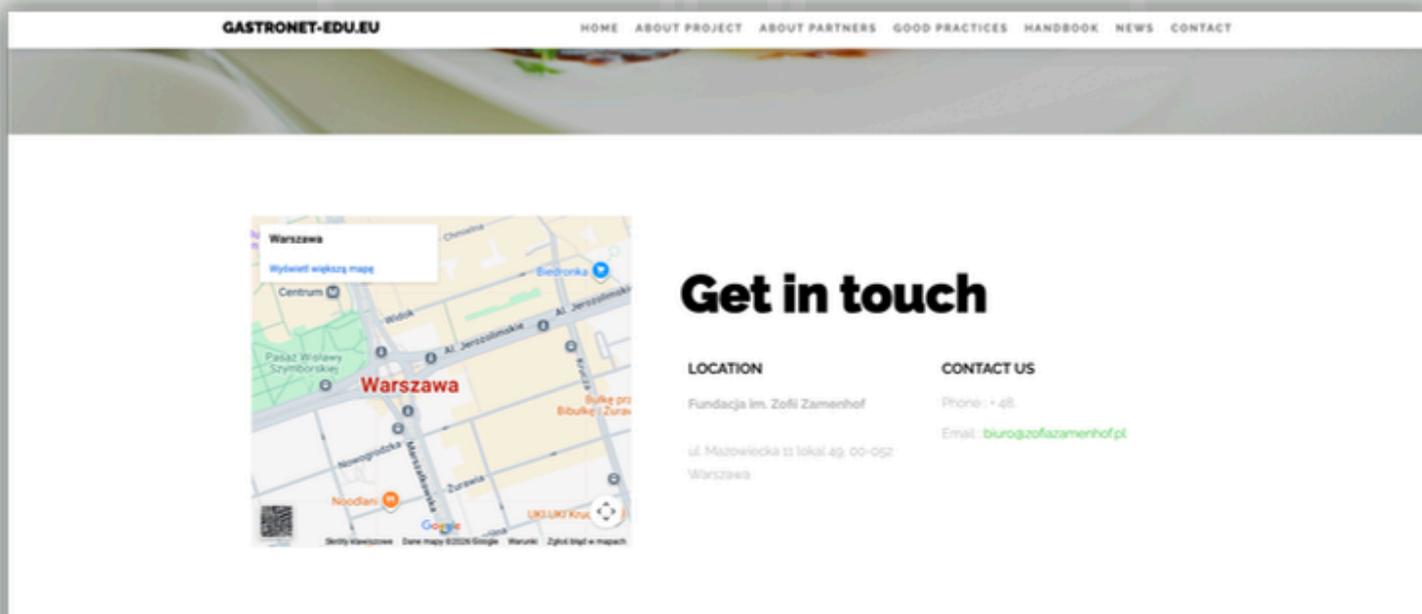
News:





You can also check our other interesting materials and projects we conduct or are partners in them that we publish on our social channels

Contact:



And follow our other activities on social media:





Additional information:

Accessibility statement

Accessibility Statement for gastronet-edu.eu
Zofia Zamenhof Foundation is committed to ensuring digital accessibility for people with disabilities. We continually improve the user experience for everyone and apply appropriate accessibility standards.





Co-funded by
the European Union

In case of any problems or other questions, please contact the project coordinator at the following e-mail address:

biuro@zofiazamenhof.pl

Project coordinator:



gastronet-edu.eu