



Co-funded by  
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SREDNJA ŠOLA ZA GOSTINSTVO IN  
TURIZEM MARIBOR

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**ERASMUS +  
PROJECTS**



## Dušan Erjavec

Headmaster

Spoštovani!

Pred vami je zbirka vseh Erasmus+ projektov, ki so se izvajali na Srednji šoli za gostinstvo in turizem Maribor. Veseli me, da je zbirka tako polna, kar dokazuje, da se kot šola, bodisi kot koordinatorji, bodisi kot udeleženci, vedno znova udeležujemo Erasmus+ projektov. Prav ti so zelo pomembni tako za dijake, kot tudi za učitelje. Kratkotrajne mobilnosti namenjene dijakom omogočajo spoznavanje novih kultur, načinov dela, tujih držav in navad. Delovna praksa v tuji državi dijakom ponuja barvit spekter pomembnih izkušenj in veščin za opravljanje bodočega poklica.

Kot šola z veseljem spodbujamo sodelovanje v Erasmus+ projektih. Tako tudi šola stke uspešne vezi s projektnimi partnerji, drugimi šolami. Spoznanja in rezultate, ki jih na mobilnostih v sklopu Erasmus+ projektov dobijo naši dijaki ter učitelji, vedno znova apliciramo v učno okolje. Tako so v sklopu projektov, kot rezultati uspešnih sodelovanj, nastala že številna učna gradiva, ki so obogatila učne programe in pouk.

Dušan Erjavec, ravnatelj

Dear reader!

I am honoured to present a collection of all the Erasmus+ projects that have been set up at the Secondary school of gastronomy and tourism Maribor and I am glad to see how various they have been. This shows, that as a school as coordinators or participants, we constantly take part in Erasmus+ projects. These are very important for both students and teachers. Short-term mobility for students allows our students to learn about new cultures, foreign countries and their customs, and furthermore experience various working environments. Work placement in a foreign country offers students a colourful spectrum of valuable experience and skills for their future careers.

As we encourage participation in Erasmus+ projects the school also forms successful partnerships with project partners and other schools. The knowledge and skills that our students and teachers gain from Erasmus+ mobility projects and their results are continuously applied in the learning environment. As a result of successful projects and collaborations, a number of teaching materials, which have enriched the curriculum and teaching process, has been produced.

Dušan Erjavec, Headmaster

# Key Competences in Life Skills (LifeOnLine, 2015 – 2018)

## ABOUT THE PROJECT:

The learning resources developed through the LifeOnLine project are designed to give students in vocational and secondary professional education the opportunity to prepare for the world of work. Modules can be offered as an independent course, or individual modules or we include their parts in existing objects or modules. Tasks and activities can be used with different groups of students in vocational education and training, as well as at a higher level of education, as they are suitable for students or students in different fields and levels of education. The LifeOnLine learning guidelines were piloted with learning groups from the fields of hospitality and tourism, business, sports and leisure, and from the field of technical professions. The contents of LifeOnLine have proven to be very useful for developing knowledge and skills in the target groups mentioned above, but they are also useful for other areas of education. For participants with prior knowledge and experience in the field of project content, prepared activities and materials can be an excellent opportunity for independent learning. Participants with less experience are likely to find live teacher-led sessions more beneficial.

## PROJECT PARTNERS:

- Bridgwater & Taunton College, United Kingdom - coordinator
- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Zavod za turizem Maribor, Slovenia
- Politeknika Txorierri Bilbao, Spain
- Cebanc, San Sebastian, Spain
- Helsinki Business College, Finland



Project meeting in Bridgwater, UK

## Taste of Maribor (2017 – 2018)

### **ABOUT THE PROJECT:**

The partnership for the continual development of Slovenian tourism from 2012 to 2016 has stated that it is necessary to increase qualification of employees in catering and tourism, and to stimulate innovativeness in the development of tourist products and offers in cooperation with educational institutions. For this reason Secondary school of catering and tourism encouraged its students to think about tourist offer in Maribor. That is how the idea of youth exchange "Okusi Maribor(a)" arose. It will take place from 29th September to 7th October 2017 in Maribor where 37 participants from partner schools will work on the idea of tourist development in Maribor. Partners in the project come from Slovenia (Srednja šola za gostinstvo in turizem Maribor), Croatia (Turističko-ugostiteljska škola Split), Austria (Kärntner Tourismsschulen) and Macedonia (SUGS LAZAR TANEV - Skopje). . During the project different activities, which locals and tourists will be able to take part in, will be presented. The aim of the project is to encourage young people to become independent and active, and to gain some knowledge of preparing touristic events and offers during their schooling, which will later help them to get a job in tourism. Main activities will be carried out in workgroups where individual groups will learn about Maribor through photographs, creating website and tourist souvenirs, and preparing the day of culture and local cuisine. They will compete in sport activities, get to know partner's countries, their food and language. The result of the project will be a website with a virtual guide around the city of Maribor and three day tour of Maribor. The idea which will be developed during the project will be presented to the Maribor-Pohorje Tourist Board, since this could bring diversity to the tourist offer of Maribor. The project will fulfil the needs and aims of youth during the exchange, as well as ensure the short- and long-term diversity of tourist offer in Maribor.

### **PROJECT PARTNERS:**

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Turističko ugostiteljska škola Split, Croatia
- Förderverein Kärntner Tourismsschulen Warmbad Villach, Austria
- SUGS LAZAR TANEV Skopje, North Macedonia





Workshops in Maribor

## Towards better world (2017 – 2019)

### **ABOUT THE PROJECT:**

Our school has been actively participating in a diverse European projects for years. We have gained a considerable amount of knowledge from our foreign partners as well as our partners have from us. This time our goal would be to offer the mobility experience to students from different courses and also to teachers of foreign languages and professional modules. The emphasis would be on integration of migrants into learning and working environment. That is also a sound reason to choose two of our partner organisations from the area of former Yugoslavia, where many of our emigrant students come from. Our Austrian partner organisations come from Villach and from Vienna, so we can compare the experience from a smaller place with that from the traditionally multicultural metropolis Vienna. Choosing a French partner would be due to a considerable gastronomic importance of France where Paris is a city with a long tradition in integration of migrants into learning and working environment. We decided to integrate also some students with less opportunities. We believe that such marginal groups deserve a chance to participate and learn like that. On the other hand, we give the project another dimension by including them. Concerning that the emphasis of the project is mobility we want to show that even the persons facing obstacles in everyday mobility can get the chance to co-work and upgrade their skills and experience. We avoid separating students with different deficits by abilities. Our work is based on the principle that »where there is a will there is a way«. Every hardworking student can succeed if given the appropriate support. By integrating the students mentioned above we believe to enrich the project and stimulate others to follow the set example.

The students are going to gain experience during their practice in catering facilities. Teachers, on the other hand, are going to attend lectures, discuss the project topics with their colleagues and visit schools as well as catering facilities. Our experience will surely be worth transferring to the representatives of The Slovenian Economy. Namely we are aware of our important role in educating the competent personnel for the field of hospitality industry and tourism. The outline set is to accurately participate in economic strategy and development of Slovenia and significantly contribute to achievement of the collective goals in the next decade.

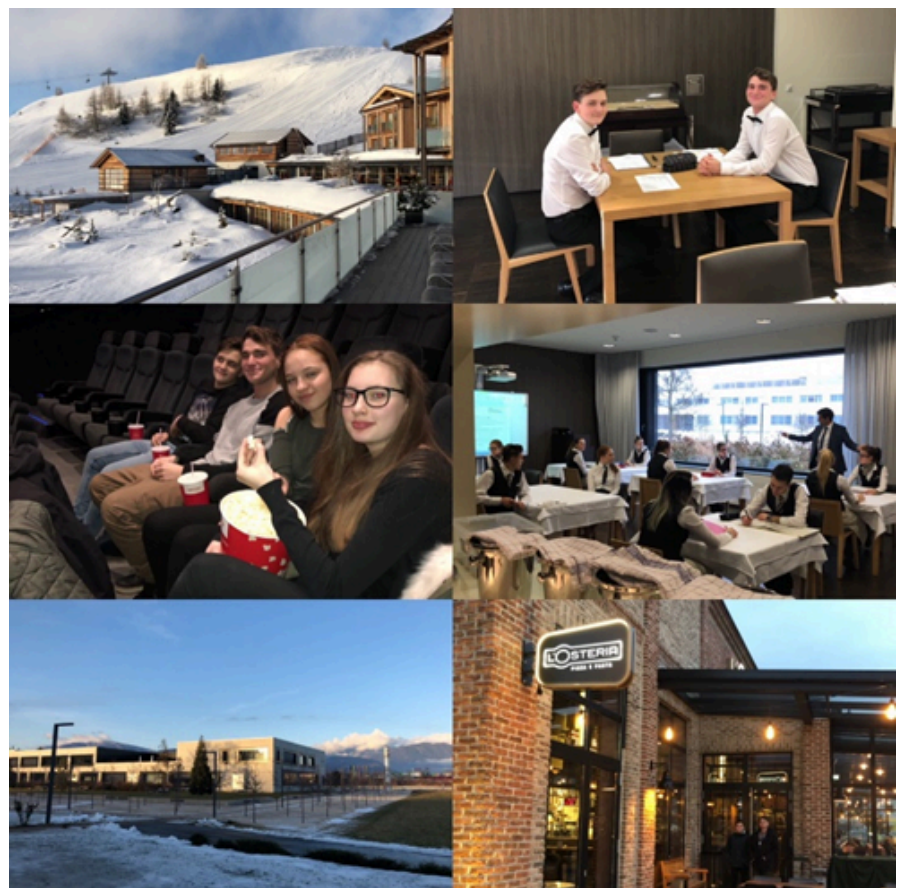
### **PROJECT PARTNERS:**

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Lycée Guillaume Tirel, France
- INSIGNARE - Associacao de Ensino e Formacao, Portugal
- Verein Wiener Jugendherbergen/TB Touristik, Austria
- Turističko ugostiteljska škola Split, Croatia
- Klub der Köche Kärnten, Austria
- SUGS LAZAR TANEV – Skopje, North Macedonia





Mobility in Split, Croatia



Mobility in Villach, Austria

## Let's Make a Deal (2019 – 2022)

### ABOUT THE PROJECT:

The main aim of the "Let's make a Deal" project was to put into practice the theoretical knowledge acquired in school, with a special focus on entrepreneurship. The teachers involved in the project are rightly convinced that experiential knowledge and project-based learning are the most effective and long-lasting ways of education. These priorities have been met to the maximum in the programme. Their aim was to create an enterprise from the bottom up. The steps of the project were very well thought out, built on each other, and forced the participants to interact continuously. The programme took into account the needs and prior expectations of the participating organizations and target groups.

### PROJECT PARTNERS:

- NYSZC Sipkay Barna Technikum, Hungary - coordinator
- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Haskoy Secondary School, Beyoglu, Istanbul, Turkey
- Istituto Istruzione Superiore »Isa Conti-Eller Vainicher, Italy



Project meeting in Italy (december, 2019)

## We, You and Them for Us (2019 – 2022)

### **ABOUT THE PROJECT:**

The Secondary School for Catering and Tourism Maribor (SI) and the partner consortium, which consists of Proandi (PT), Ugositeljsko-turistička škola (RS) and TB Touristik (AT), are preparing a mobility project titled “We, You and Them for Us” focused on vocational education and training. It consists of three mobility activities for students and staff. Each will include 6 students, support staff or teachers. The students will visit the partner organization for a month, and in the same time each teacher for 2 weeks separately.

Every education institution is facing a growing number of students with fewer opportunities. These range from different ethnical, religious and cultural backgrounds to mental health disorders, hearing and speech impediments, physical disabilities, chronic illnesses, emotional and behavioural disorders that require teachers and staff with special knowledge.

The consortium has recognized this perceived obstacle as an opportunity. Hospitality and tourism are growing sectors that have a constant need for highly trained staff. This is why we are always focused on the needs of the industry. Also, each student is important and must be integrated both in the labor market and in the wider society. The aim of this project is to decrease early school leaving among vocational students with fewer opportunities, to increase their motivation both for curricular and extracurricular activities and to increase their awareness of the opportunities the EU offers.

The project will also increase the knowledge and awareness of teachers and professional staff about the needs of youth with fewer opportunities. They will discover new methods of working with youth that face different obstacles in their lives. Additionally, the project will offer them an opportunity to develop their professional working methods with the goal of achieving better results with less exertion. With this we hope to decrease the levels of burnout and lack of motivation among pedagogical workers.

Through this Erasmus+ KA1 mobility project we will achieve the following objectives:

- the training of highly capable pedagogical staff with international networks and experience, and an understanding of existing good practices in other countries
- the sharing of knowledge between staff and students resulting in the formation of new values among youth and their diffusion on the local, national and international levels
- the inclusion of youth with fewer opportunities in international mobility activities and their integration into the labor market and the wider society

The project is designed with sustainability in mind and we plan to disseminate its results both during and after its life time. The project will continue on the micro level (i.e., in the consortium organisations) after the 24 months of its main implementation phase through continuous inclusion activities aimed at youth with fewer opportunities and ongoing training of pedagogical and professional staff on the integration of youth with fewer opportunities.



## PROJECT PARTNERS:

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Proandi, Portugal
- TB Turistik, Austria
- Ugostiteljsko-turistička škola Beograd, Serbia



Mobility in Serbia



Mobility in Portugal

ERASMUS KA2  
2020-1-SI01-KA202-VET-075871  
**Facilitating Accessibility in Support of Tourism (FAST, 2020 – 2022).**

**ABOUT THE PROJECT:**

FAST addresses a service need which is currently a key barrier to accessible travel. Personal Assistant Services (PAS) are often necessary to accessible travellers but expensive to have, primarily because they are controlled by travel agencies and the supply of such professionals is low. This project (FAST) will develop the definition of the individual who offers PAS to give more people the opportunity to become “Accessibility Travel Facilitators” (ATF). In this regard, FAST will first define the exact role and duties of the ATF under the new conditions and requirements. By clearly defining the role, the responsibilities and corresponding expectations will be set. Consequently, the definition of the position will identify the necessary qualifications, experience and educational requirements. As the occupational role of the ATF will be significant and key to the growth of accessible tourism, the project will design a qualifications framework for its profile to accredit the acquired skills by defining the level descriptors and the corresponding learning outcomes based on EQF. This will also facilitate access to, mobility and progression within education, training and career path. Furthermore, this will enable national qualification systems to expedite recognition of the acquired skills and competences, thereby ensuring an integrated system that encourages lifelong learning.

**PROJECT PARTNERS:**

- Srednja šola za gostinstvo in turizem Maribor, Slovenia - coordinator
- INUK Inštitut za napredno upravljanje komunikacij Maribor, Slovenia
- Dekaplus Business Services LTD. Limassol, Cyprus
- Best institut für berufsbezogene weiterbildung und personaltraining GMBH Wien, Austria
- Etaireia touristikis anaptiksis kaiprovolis periferias Leykosias LTD, Cyprus
- Sociedade Portuguesa de inovacao consultadoria empresarial e fomento da inovacao SA, Portugal
- Apostolina Tsaltampasi Kai Sia EE, Greece



Project meeting in Maribor (july, 2022)



ERASMUS KA2

2022-1-HR01-KA220-VET-000087760

## Innovative and Participate in Digital and Green Transition of VET and Tourism (INNOVET, 2022 – 2024)

### ABOUT THE PROJECT:

The project follows the innovative 2.0 paradigm, which is based on a model where the government, the economy, the academic profession and citizens participate in the co-creation of future and structural changes. Structural changes are the development of sustainable tourism, or how digital and green transformation can shape the development of tourism more sustainably and flexibly. We have a motive to include high school vocational and professional education as part of the solution that addresses topics with the development of sustainable tourism.

### PROJECT PARTNERS:

- Ferial d.o.o., Croatia
- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Trgovačko-ugostiteljska škola Karlovac, Croatia
- Zavod za turizem Maribor, Slovenia
- Ugostiteljsko-turistička škola Beograd, Serbia
- GOSTUR
- Ericsson Nikola Tesla d.d., Croatia



Project meeting in Belgrade



Mapping in Maribor

## New Challenges (2022 – 2023)

### ABOUT THE PROJECT:

At the time of the corona crisis, young people were among the most neglected. They were prevented from socializing, they were deprived of professional excursions abroad, and their education took place at a distance without the possibility of conducting practical classes in restaurants and hotels, which is one of the essential things in their educational process. The motivational component for work in the hospitality and tourism industry has declined. We applied for the Erasmus project so that we can offer students and employees something that has been taken away from them in recent years - travel, socializing, education and life abroad, and the development of professional competencies. We want to enable students to gain important practical experience, which has been lacking in recent years. By choosing partner institutions and destinations, they will be able to improve their foreign language skills.

### PROJECT PARTNERS:

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Camera di commercio Italiana per il portogallo, Portugal
- Shipcon Limassol Limited, Cyprus
- Sagitter Training Spain, Spain



Students on short-term mobility in Lisbon

## Barista a Perfect Connoisseur of Coffee (2022–2023)

### ABOUT THE PROJECT:

The project named Barista was a collaborative endeavor involving three institutions: the Secondary School for Catering and Tourism Maribor from Slovenia, ITEM from Macedonia, and ERA from Turkey. The project's goal was to educate students on the topic of coffee brewing and train them for the barista profession. As part of the project, students had the opportunity to visit and receive education in each of the participating countries, allowing them to gain a comprehensive understanding of different approaches and techniques in coffee preparation.

From each participating school, five students and one mentor were involved in the project, totaling fifteen students and three mentors. The education was divided into two key parts: theoretical knowledge, which took place in Turkey, and the practical part, focused on barista work, conducted in Slovenia. Such division provided students with both a deep theoretical understanding of the processes and history of coffee brewing, as well as practical skills necessary for working in cafes and restaurants.

The Barista project was designed as a holistic educational experience, not only providing the necessary knowledge and skills for success in the hospitality industry but also enabling intercultural exchange and the exploration of new cultures and traditions related to coffee preparation and consumption. This allowed the participants to gain valuable experiences that go beyond the conventional classroom and prepare them for the global job market.

### PROJECT PARTNERS:

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- ITEM, Macedonia
- ERA, Turkey



Workshop in Maribor

**ABOUT THE PROJECT:**

The goal of the project is trying to find some solutions in the fields of tourism and catering which would help to preserve nature and to fight climate changes. To achieve that we are going to focus on three goals: green tourism, waste-free cooking and business gifts made from waste materials. The activities planned aim to encourage critical thinking about the environment and creativity of the participants in the search of a better future.

In the range of the project we intend to carry out three short-term mobilities of students and teachers, each in one of the cities of our partner organizations. We are planning two preparational visits, one of them in Rovinj to educate the staff about the topic of the project itself and the other one in Maribor to provide a conclusion of the project by analysing the goals achieved. Two virtual meetings of coordinators will be carried out, one at the beginning and the other one, after 12 months. Our plan is to issue a booklet of recepies about waste-free cooking, published in Slovene, English, Croatian and Serbian. We intend to implement the best idea on the topic »Waste as a business gift« and to develop a tourist product which would encourage sustainable development of a destination in an environmental as well as in a socio-cultural sense.

**PROJECT PARTNERS:**

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- Strukovna škola Eugena Kumičića Rovinj - Scuola di Formazione professionale Eugen Kumicic, Croatia
- Ugostiteljsko-turistička škola Beograd, Serbia



One of the products made at a workshop in Maribor





Short-term Mobility in Rovinj, Croatia



"Leftovers Cookbook" - one of the results of Make it Green project



Workshop in Behgrade

ERASMUS KA210

2022-1-SI01-KA122-VET-000075133

## Improve Employability and Career Prospects with New Skills (2022 – 2024)

### ABOUT THE PROJECT:

Career interest in catering industry is in decline, the enrollment in secondary and higher schools for catering is low. In times of Covid-19 the catering and tourist sector suffered the most. Students were deprived of practical education which is going to have a longterm impact. A special attention must be paid to vulnerable groups of students who are exposed to risk factors and who are deprived of accessibility to different services and products. The project aims to increase the number of students who finish the education, as well as to improve their learning success and job prospects. We are aware that to achieve these goals we must have highly motivated students and teachers who are professionally improving and are familiar with new trends in the development of catering and tourism. The usage of digital tools will certainly draw closer Erasmus+ to students and teachers.

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### PROJECT PARTNERS:

- Srednja šola za gostinstvo in turizem Maribor, Slovenia
- European Grants International Academy SRL, Italy
- Eropean Education & Learning Institute, Greece
- Mediterráneo Erasmus International Center S. L., Spain
- Università' Dei Saponi Soc. Cons. A. R. L., Italy



Italian Recipes Cookbook



Teacher Mobility and Workshop in Italy





Our Student Nika Working in a Michelin Star Restaurant



Short-term Mobility in Perugia, Italy



Short-term Mobility in Valencia, Spain





EVROPSKA UNIJA

Št. akreditacije: 2022-1-SI01-KA120-VET-000106720

# Akreditacija Erasmus

na področju poklicnega in strokovnega izobraževanja

podeljena

**Srednji šoli za gostinstvo in turizem Maribor**

Veljavnost: 1. 1. 2023 – 31. 12. 2027

CMEPIUS, Center RS za mobilnost in evropske  
programe izobraževanja in usposabljanja  
dr. Alenka Flander, direktorica

Podpis

Žig



**Erasmus+**  
Bogati življenja, širi obzorja.

**2021-2027**

ERASMUS KA121

2023-1-SI01-KA121-VET-000136871

## Accreditation (2023 – 2024)

### ABOUT THE PROJECT:

Goal 1: Increasing the popularity of career in gastronomy, and in turn increasing the number of enrolled students.

Goal 2: Long-term professional development and cooperation in European educational sphere.

Goal 3: At least 30 % of students with less opportunities included in the project.



Short-term Mobility in Tenerife, Spain



Competition GATUS in North Macedonia



Work Practice at the Hilton Hotel 5\* in Croatia





Cooking with chef Skoko -  
hosting a foreign chef



Cooking with chef Fanourakis -  
hosting a foreign chef

## OUR STUDENTS ABOUT ERASMUS+

Tina 3rd year student:

I was a part of a short-term mobility in Lisbon. It was a great experience. I have expanded my social network, met people from all over the world, acquired better communication skills in a foreign language and have become much more independent, as I have never been abroad on my own before. I believe I have learned even more being abroad than I would have been able to in Slovenia. I am very grateful to have had the opportunity to participate in the Erasmus+ project.

Katja, 3rd year student:

I was a part of a short-term mobility in Tenerife, Spain. I had a great time. I worked in a restaurant, where I got valuable work experience. My language skills improved during my time abroad and I became more confident as well.

The most memorable part of my Erasmus+ Experience was my time at the restaurant I worked in. They had a dinner show every Saturday with an opera singer and dancers. It was very fun to work in such environment.

Marko, 3rd year student:

I was also in Tenerife, Spain. I learnt so much working in a restaurant kitchen. This was a very valuable experience for me because I believe I greatly improved my professional abilities and knowledge. I would definitely love to participate in another Erasmus+ mobility.

## OUR TEACHERS ABOUT ERASMUS+

Snježana Ris Primec, English and geography teacher

I have been a part of two Erasmus+ short-term mobilities – one in Lisbon, Portugal and one in Crete, Greece. In Lisbon, 5 students were employed as part of their work practice in a hotel and one in a restaurant. This short-term mobility was wonderful experience, both for me and the students. We went sightseeing and got to know portugese costumes and cuisine. Students also had to communicate in a foreign language, which strenghtened their language skills. I believe this was a great learning opportunity for them. I think the short-term mobilities are an amazing opportunity for students, as they connect with each other more and help one another.

In Crete, 6 students had their work practice in hotels and restaurants. One Sunday we went on a roadtrip around Crete, where we met the locals and got to know their costumes. The weather was great and we had a lot of fun. This was absolutely the best short-term mobility I have ever been on.



Students in Crete



Vesna Pogačnik, School psychologist

The week I spent with twelve students on the island of Tenerife in the winter of 2024 was an extraordinary experience for me.

We stayed in the southern part, which is the busiest tourist spot, with a vibrant nightlife and many, mainly English-speaking, guests.

The students were employed in a variety of top restaurants, which offered them a unique experience to develop their professional competences. Living in a foreign environment and integrating into a new one, required a lot of courage, flexibility, patience, problem-solving and teamwork skills.

The students' interaction with each other in their free time contributed to their personal and socio-emotional development, as they developed skills outside the work environment, such as communication, planning and organisation, dealing with emotions, problem solving, accepting diversity and stress management.

The Erasmus+ opportunities are particularly valuable for students, as this may be their first experience of living abroad. It is also valuable for us as mentors, as we have the opportunity to get to know the students better and to learn something new about ourselves. It encouraged me to learn Spanish and to reflect on my view of sustainable tourism.

Andreja Božič Horvat, English teacher

While accompanying a group of twelve students participating in work placement experience abroad I recognized the importance of the opportunity for my students who in this way gained invaluable experience in the hospitality industry. It was a real pleasure to accompany the students on their learning journey, to observe each individual's progress, to encourage them, and to help them face challenges caused by new circumstances, cultural differences, and the work environment.

As I spent more time with my students, I could notice how they gradually started to develop their dedication to their future profession and how they were growing personally and professionally. I believe that experiences like these can build positive student teacher interactions and improve teaching and learning processes.



Dinner in Tenerife