THE MC CHEF PROJECT

PROJECT NR. 2024-1-AT01-KA220-VET-000246024



Enhancing professional gastronomy microcredentials in Europe

Who are we?

KAOS Bildungsservice gGmbH Consultoría de Innovación Social

Pučko otvoreno učilište Čakovec

Maude Studio S.L.

Austria Spain

Croatia

Spain

What do we want to do?



PROFESSIONAL SKILLS

A training of more than 200 hours (online and inperson) in the form of micro-credentials that teaches basic professional cooking skills and enables individuals to work in a gastronomy kitchen



NATIONAL FRAMEWORK

Our training will be adjusted in consideration with the national framework of qualifications in each country, to allow for the best impact and future use



PROMOTION

To increase awareness on the training, the project, and the topic of professional gastronomy and kitchen skills, a promotional video and tour will be conducted



VIDEO EXPLANATIONS

To make the training as engaging and easy-to-use as possible, we are providing over 60 videos of instructions, guidance and support in learning new

What do we want to achieve?





Improve equal access to training and learning and provide more opportunities to acquire professional skills



Support trainers in their teaching practices and enhance professional gastronomy and kitchen skills

Where to find us?

www.mcchef.eu







Facebook

LinkedIn

You are not sure if this is for you?

Contact your nearest national partner and we will support you in finding out more about the project and how to improve your professional competencies!

Who is this for?

- Trainers, who want to increase their resources and support learners in their journey to acquire new and useful skills
- All **adults** who are searching for new opportunities and possibilities to start or advance their career in gastronomy

Contact the partner through email: info@cis-es.org WANT more

INFORMATION?

