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Working in Tourism



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Higher Technician Catering Services Management / Technician in Catering Services

Type of Training

1. Up to this year, three options:
 - a. attending school/college: two school years/2000 hours, with modules/subjects (1600 hours) and final term for on-the-job training in a company (400 hours)
 - b. Online system: same modules and hours.
On-the-job training in a company as final step.
 - c. Dual vocational training
2. New Law for Vocational Education and Training. Dual vocational training as basis of the system:
 - Professional qualification of workers in a system of alternating work activity in a company with the training activity received within the framework of the vocational training at schools and with a salary.
 - Different options of dual vocational training,
 - Minimum number of hours to be developed in collaboration with the company. Intermediate and Higher Level, 33% of the training.

Higher Technician Catering Services Management / Technician in Catering Services

Duration of Training

Distributed in 2 school years, 2000 hours.

1600 hours at school.

On the job training: 400 hours. Specific module as the final term of the second school year.



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Higher Technician Catering Services Management / Technician in Catering Services

Training subjects/ Training elements

- Raw Materials Stock Control
- Café-Bar Service Processes
- Restaurant Service Processes
- Sommelier Service
- Catering Services and Events Planning and Management
- Food Quality, Safety and Hygiene Management
- Gastronomy and Nutrition
- Administration and Commercial Management in Catering
- Human Resources and Team Leadership in Catering
- English
- Second language
- Project on Catering Services Management
- Professional Training and Guidance
- Business and Entrepreneurial Initiative
- “On the Job Training” (usually March-June)
 - 10-week-trainingship in a company.
 - Final compulsory step to get the diploma.



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Higher Technician Catering Services Management / Technician in Catering Services

Entry requirements

Entry requirements for technician in Catering Services:

- Hold one of the following degrees:
- Graduate Degree in Compulsory Secondary (ESO)
- Education or higher academic level (Bachillerato)
- Basic Professional Degree (Basic Grade Vocational Training).
- Technical or Auxiliary Technical Degree or equivalent for academic purposes.

Entry requirements for Higher technician in Catering ServicesManagement:

- Baccalaureate degree, or a certificate of having passed all the subjects of the Baccalaureate.
- Technician's degree (Middle Grade Vocational Training).
- University Degree or equivalent.



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Higher Technician Catering Services Management / Technician in Catering Services

Pay during training and after training

- During the internship, students do not receive remuneration.
- In FP Dual students are paid during their internships.
- On average, a waiter earns € 1,568 and an extra waiter earns € 1,667.



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Higher Technician Catering Services Management / Technician in Catering Services

Further education/ career opportunities

- This diploma provides access to a university degree in tourism or another higher degree.
- The title has academic and professional validity throughout Spain.

Career opportunities:

- Waitress / waiter of bar-cafeteria or restaurant.
- Head / chief of rank.
- Employee / employee of commissary of food and beverage production and service units.
- Barman.
- Assistant sommelier.
- Assistant of services in means of transport.



Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Type of Training

1. Up to this year, three options:
 - attending school/college: two school years/2000 hours, with modules/subjects (1600 hours) and final term for on-the-job training in a company (400 hours)
Online system: same modules and hours. On-the-job training in a company as the final step.
 - Dual vocational training: not widely chosen in Castilla- La Mancha.

2. New Law for Vocational Education and Training. Dual vocational training will be the basis of the system:
 - It combines employment and training. Professional qualification of workers in a system of alternating work activity in a company with the training activity received within the framework of the vocational training at schools.
 - There are different options of dual vocational training.
 - Minimum number of hours to be developed in collaboration with the company.
 - For Intermediate and Higher Level of Vocational Cycles, the equivalent of 33% of the training. Students will receive a salary.



Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Duration of Training

- Distributed in 2 school years, 2000 hours.

- 1600 hours at school.

- On the job training: 400 hours. Specific module as the final term of the second school year.



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Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Training subjects/ Training elements

- Raw Materials Stock Control.
- Pre-processing and Preservation Processes in Cooking
- Patisserie and Confectionery Preparations in Cooking.
- Culinary Preparation Processes.
- Kitchen Production Management.-Food Quality, Safety and Hygiene Management.
- Gastronomy and Nutrition. Administrative and Commercial Management in Caatering
- Human Resources and Team Leadership in Catering.
- English
- Project on Kitchen Management.
- Vocational Training and Guidance.
- Business and Entrepreneurial Initiative.
- On the Job Training Final step for the certificate
Higher and Intermediate VET: 400 hours.
Basic Qualification in Cookery and Catering (240 hours).

Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Entry requirements

Entry requirements for technician in Kitchen Management:

- Hold one of the following degrees:
- Graduate Degree in Compulsory Secondary (ESO)
- Education or higher academic level (Bachillerato)
- - Basic Professional Degree (Basic Grade Vocational Training).
- - Technical or Auxiliary Technical Degree or equivalent for academic purposes.

Entry requirements for Higher Technician in Kitchen Management:

- Baccalaureate degree, or a certificate of having passed all the subjects of the Baccalaureate.
- Technician's degree (Middle Grade Vocational Training).
- University Degree or equivalent



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Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Pay during training and after training

- During the internship, students do not receive remuneration.
- In FP Dual students are paid during their internships.
- On average, a cook earns € 1,541/month compared to a supervisor who earns, on average, € 1,915/month.

Higher Technician in Kitchen Management Technician in Cookery and Gastronomy

Further education

- **For Higher technician in Kitchen Management:**
 - University degrees
- **For Technician in Cookery and Gastronomy**
 - Advanced Vocational Training (Cooking Management or others)

Career opportunities

- Food and beverages manager
- Executive chef
- Kitchen production manager
- Chef de cuisine
- Sous – chef
- Catering operations manager
- Chef de partie
- Cook
- Store company and wine cellar manager



Tourist Accommodation Management

Type of Training

1. Up to this year, three options:

- a. Attending school/college: two school years/2000 hours, with modules/subjects (1600 hours) and final term for on-the-job training in a company (400 hours).
- b. Online system: same modules and hours.
On-the-job training in a company as the final step.
- c. Dual vocational training.

2. New Law for Vocational Education and Training: Dual vocational training as basis of the new system:

- Professional qualification of workers in a system of alternating work activity in a company with the training activity received within the framework of the vocational training at schools and with a salary.
- Different options of dual vocational training,
- Minimum number of hours to be developed in collaboration with the company.
- Intermediate and Higher Level, equivalent of 33% of the training within the company.

Tourist Accommodation Management

Duration of Training

- Distributed in 2 school years, 2000 hours.
- 1600 hours at school.
- On the job training: 400 hours. Specific module as the final term of the second school year.



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Tourist Accommodation Management

Training subjects/ Training elements

- “Tourist Market Structure”
- “Protocol and Public Relations”
- “Tourist Marketing”
- “Tourist Accommodation Management”
- “Lodgings Department Management”
- “Reception and Bookings”
- “Accommodation Human Resources”
- “Events Marketing”
- “English” (B1/B2)
- “Second Foreign Language. French”
- “Project on Tourist Accommodation Management”
- “Business and Entrepreneurial Initiative”
- “On the Job Training” (usually March-June):
 - 10-week-training ship in a company
 - Final compulsory step to get the diploma



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Tourist Accommodation Management

Entry requirements

- Holding a Certificate in Post-Compulsory Secondary Education (Bachillerato).
- A degree as Technician (in any of the existing cycles in Vocational training and education).
- Holding the entrance examination to higher level vocational training studies.



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Tourist Accommodation Management

Pay during training and after training

- During the internship, students do not receive remuneration.
- In FP Dual students are paid during their internships.
- On average, a receptionist earns € 1,500/month compared to an event hostess who earns, on average, € 1,900/month.



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Tourist Accommodation Management

Further education/career opportunities

Further education:

- This diploma provides access to a university degree in tourism or another university degree, taking into account the enrollment.
- The title has academic and professional validity throughout Spain.

Career opportunities:

- Tourist accommodation establishments assistant manager.
- Head receptionist.
- Reservations assistant.
- Reservations manager.
- General lodgings and cleaning staff manager.
- Housekeeping Department.
- Rural accommodation manager.
- Events Coordinator.