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**VET^{AL}
toVET**
CAPACITY BUILDING



albanianskills



Application Cooking Competition for VET Graduates & General



NATIONAL SKILLS COMPETITION REPORT

**VET to VET Capacity building in ALBANIA
V2V-AL**

Dates: Start: 31/01/2023 - End 30/01/2025

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EXECUTIVE SUMMARY

V2V-AL is an Albania country-specific project that aims to increase VET attractiveness and performance through internationalization and mobility, increased responsiveness to labour market needs and skills development, both in IVET and CVET.

The core of the project, capacity building, will be achieved through a critical number of activities - courses catalogues, job shadowing, staff training, coaching, communities of practices, toolkits – focused on key areas such as internationalization, project design and management, dual system/work-based-learning (WBL), guidance.

A national VET skills competition opens to all graduates who graduated within the previous 12 months organized by Albanian Skills is one of the activities in order to award 6 Erasmus+ long-term mobilities in Italy (3) and in France (3) among VET graduates.

PROJECT INTRODUCTION

1.1 SUMMARY OF THE PROJECT

V2V-AL is an Albania country-specific project that aims to increase VET attractiveness and performance through internationalization and mobility, increased responsiveness to labour market needs and skills development, both in IVET and CVET. Despite the key role that VET can play in economic transition, in Albania it remains quite small. V2V-AL project will develop customized and effective internationalization strategies and modernize the offer of vocational institutions through a capacity building process focused on twinning between Albanian and Programme VET providers.

The core of the project, capacity building, will be achieved through a critical number of activities - courses catalogues, job shadowing, staff training, coaching, communities of practices, toolkits – focused on key areas such as internationalization, project design and management, dual system/work-based-learning (WBL), guidance.

Internationalization and mobility are clear drivers for VET attractiveness and performance; therefore, V2V-AL project will pilot short-term and long-term mobility for students and graduates. V2V-AL will also consolidate achievements through companies' involvement, networking at different levels, advisory boards and workshop with stakeholders and policy makers, policy recommendations and international conferences.

V2V-AL project will promote and improve VET internationalization, dual system/WBL, skills development and employability, and contribute to more secured current and future jobs.



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1.2 OBJECTIVES OF THE PROJECT

The general objectives of the project are therefore to improve the perception of VET as a gateway to labour market, thus to increase VET enrollment in Albania.

The objective of the project is identified in increasing attractiveness and performance of VET and it is fourfold, thus it will be achieved by:

- Improving the ability to structure **internationalization strategy and mobility**;
- Improving the ability to structure an **effective dual system and WBL**.
- Improving skills and **employability of students**;
- Contributing to more **secured current and future jobs**.

1.3 THE PROJECT INNOVATIVE ASPECTS

V2V-AL project benefits and builds upon the ongoing experience of APRO Formazione in the framework of VET to VET – Capacity Building in Western Balkans (EAC-2020-0866) project, focusing on the other 3 Western Balkan countries. After a careful analysis of the country situation, the intent is to involve also Albania in this framework of intervention, with a specific focus on mobility of learners as required by the 2022 Erasmus+ Call. The V2V-WB project is now in its second year of implementation out of three and, after completing all capacity building preparatory activities, it is now in its core phase with the Capacity Building Action Plans being finalized and the short-time mobility piloting phase under development.

The aim of the V2V-AL consortium is to capitalize tools and methods that proved to be useful, with the overall objective of strengthening the engagement in the WB area, fostering exchange of best practices, networking and cooperation among Programme and WB priority countries.

V2V-AL will build upon other projects results is the use of iLearn tool in traineeships experiences, now tested also in the V2V-WB piloting mobility phase. iLearn is a web application developed within the project #iLearn Mobility and Training for Apprentices that allows to digitally set-up, monitor, evaluate and certificate the learning process of students engaged in dual system activities.

Regarding Albanian partners, the following information and data were collected at project design stage through the checklist questionnaire.

1.4 PARTNERSHIPS

This chapter describes the different partners involved in the project together with the experience they can bring to the development of the project, as follows:

Coordinator:

Apro Formazione, Italy

Apro Formazione was founded in 1958 by Mons. Gianolio and is promoted today by all the companies and stakeholders of the territory. It has always had the goal of training young people



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for the world of work and the professional updating for workers, in response to the territory and the enterprises' needs.

Partners:

SEPR, France

SEPR is an inter-professional training organization, created in 1864. It trains nearly 3,700 learners in 6 major training fields. 350 people work within the SEPR including 260 teacher-trainers of general and professional education. With quite an intense and very rich experience in the area of international learning and mobility, SEPR has developed areas of expertise in this field but also in social inclusion and in sustainable development. In addition, SEPR has been awarded the "Good Practice" label from the Erasmus+ French National Agency in 2019. The vast experience in the internationalisation area of work will for sure add value to the project.

Hoteleri, Albania

Hoteleri is a vocational school that prepares qualified employees in the field of Hospitality and Tourism as well as in the field of Food Technology, by offering quality in preparation, culture of cooperation and a friendly environment. Teaching and learning in school are based on curricula focused on general education, personal development, implementation of theoretical and practical training for the profession, information technology, creativity and independence of students. The school main aim is to support students with professional competences for the labour market. The school is engaged in creating partnerships and activities with local and national business where students can make their professional internships, the staff can be trained, and new practical skills can be gained. By participating in this and in possible future projects, the school would like to learn how to strengthen these partnerships functional to dual system and WBL, improve the foreign language proficiency of both staff and students, increase the transfer of skills and expertise into the professions, ensure mobility and practical training in Albania and beyond, and increase its professional competences.

Kamza MFC, Albania

Kamza MCF mission is to prepare and qualify young people for the labour market on the different branches (ICT, Social Welfare Service, Vehicle Transportation Service, Tourism and Hotelier, Agriculture) and securing employment after studies. The first aim of the school is to serve as a bridge between the community, business and vocational education and other training institutions. The MFC offers a variety of profiles demanded in the local and national labour market. Learning take place in classrooms and in laboratories, and the school is committed in updating training curricula to improve the combination between theory and more professional practice in school workshops or in companies. It offers the opportunity to participate in different extra-curricular activities organized by the school directorate and teaching staff in collaboration with business such as Job fairs, Open Days, Girl's Day, Skills Competitions etc.

Albanian Skills, Albania

Albanian Skills – National Association for Skills Competitions, named Albanian Skills is an independent, national association without any economic intentions to promote and support skills Albanian Skills promotes and supports young Albanians to become decent and skillful



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workforce for the future in Albania through the introduction of new ways of promoting skills, creation of conditions/opportunities for the young talented people to prove, improve and build a more decent and smarter career with the power of skills and through facilitation and supporting the exposure of young skilled & talented Albanians to international learning, skilling, and working standards.

EfVET, Belgium

EfVET is a pan-European umbrella professional association, established in 1991, with the main purpose of building a network of practitioners VET institutions, to secure a voice across Europe in both European policymaking and practice arenas. EfVET main aim is to influence policies and decisions regarding VET systems in Europe; to promote networking opportunities among Members facilitating their access to relevant information, resources, and tools; to act as a key dissemination partner in different projects and initiatives. EfVET represents around 250 associations in 37 countries with a reach of approximately 200,000 VET professionals and 2.000,000 learners.

BUILD GREEN GROUP, Albania

Build Green Group is a non-profit organization, established in 2017 in Tirana, Albania. BG Group started as an environment movement in 2015 and has since evolved into a Tirana based international expert organization providing services to its partners around the world (Western Balkans, Scandinavia & Germany, Spain & Latin America and Sub-Saharan Africa).

Build Green Group has been engaged in various training, consulting, and projects, providing sustainable ideas to improve the environment through community activism, and has been constantly involved in creating different methodologies and policies for its involvement.

1.5 TARGET GROUPS

The partners are going to reach the target groups inside and outside their institutions. The information activities inside the partners' organisations are mainly developed with internal newsletters, info days, mailing, posters, intranet, brochures, use of social media.

- VET policy and decision makers
- School manager
- Teachers and trainers of VET providers
- Professionals and managers of EDU- VET stakeholders
- Companies (employers, in-company tutors)
- Students and parents
- Policy makers (EU Institutions, advocacy)

Internal staff will be reached as well with specific workshops, training courses/seminars (mobility follow up) and meetings, in addition to the direct involvement in project's activities.

The partners then identified the local, regional, national and European target audiences to reach in order to achieve the expected impact. At local level, all partners are going to inform their local communities and all the main actors that work with them in the training activities. At



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regional/national level, the partners are informing all relevant target audience about the project activities and achievements. At EU and international level, the partners plan to reach target audiences through their projects, partners and networks .

The partners are considering companies and business stakeholders an important target group to be reached with the dissemination activities. Companies need to be informed, engaged and involved in the project development at different levels. The involvement of companies in the different phases of the project activities is essential to structure and develop activities linked to the companies' needs and expectations. Companies will be involved as partners for work placement and staff visits, they will participate to the advisory boards to express their position during project implementation, they will be invited to conferences and events.

1.6 COMMUNICATION TOOLS

Project results are shared throughout the project and continue to be available after the end of the EC funding. The project results will be available online and will continue to be free of charge. The coordinator will maintain the internet platform costs without deadlines as it is usually doing with every international project after it ends.

NATIONAL SKILLS COMPETITION

2.1 BRIEF NOTE ON ALBANIAN SKILLS

Albanian Skills – National Association for Skills Competitions (AS-NASC) is an innovative Skills from All Promotion and Development Platform initiated since 2014 as a voluntary based initiative of the skills experts and professionals in different trades to establish the national skills competitions for young people as a showcase of their skills excellence and talents, promoting the importance of the education and professional training of young people and others, their exposure to the world of work and international standards to facilitate and mediate decent employment for their well-being.

The organization plays a pivotal role in championing non-formal and informal learning, digital literacy, green transition, and lifelong learning. At the forefront of their initiatives are national and local events, including the prestigious Albanian National Skills Competitions, Skills Week, and the Festival of Skills. These events focus on fostering innovation, entrepreneurship, sustainability, and the overall well-being of the Albanian youth. Through all these initiatives and programmes young people are capacitated and promoted to the professional networks and opportunities. From 2018, Albanian Skills is member of European Alliance for Apprenticeships, and lately part of the ETF Skills Experts Lab and Pact of Skills.

International cooperation and mobility are encouraged in Albanian Skills Competitions through participation of the winners in the exchange and study visits in EuroSkills Gothenborg 2016, EuroSkills Budapest 2018, EuroSkills Graz 2021 and other international events. Since 2019, through an EU funded project who introduced the mobility for VET staff and learners for the



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first time in Albania, Albanian Skills built its capacities in hosting and sending services for students and staff to EU countries and from EU countries to Albania.

Its partnership with the VET-TO-VET ALBANIA project consortium is supporting and helping the diversification of the professional profiles of the skills competitions in Albania and its further internationalisation of the team of experts. In the framework of this project, the new skill competition category in the **Cooking and Pastry** and **Hotel and Restaurant Services** at national level open to all relevant VET graduates within the previous 12 months was introduced in the Edition 8th – National Skills Competitions 2023¹ in addition to the existing professional categories and awarded the 6 long-term mobilities to Italy (3) and France (3).

2.2 SETTING UP OF A SPECIAL VET CATEGORY

As proposed in the project document, a special VET skills competition open to all VET graduates within the previous 12 months is organized at national level to award 6 Erasmus+ long-term mobilities in Italy (3) and in France (3). The concept development of this skill competition started with the consultation of the project partners, the two Albanian school partners and two EU partners hosting the six awarded mobilities around the professional profiles to consider. It is agreed to organize skills competitions in **Cooking and Pastry** and **Hotel and Restaurant Services**. Here are some steps:

1. Definition of Objectives: Determine the goals and objectives of the skill competition with the aim at promoting culinary excellence, discovering new talents, fostering innovation in the industry, growing the networking opportunities for the young professionals, etc.

2. Identification and Mobilization of Target Audience: As defined by the project document, the target participants and audience for the competition is VET graduates graduated in the VET schools in Albania within the previous 12 months. The information about the project and skills competition is distributed using the VET public authorities' channels and local networks, social media, and on-site dissemination activities.

- ✓ Craft Compelling Messaging
- ✓ Utilize Multi-Channel Marketing
- ✓ Engage social media and personal networks.

3. Establishing Partnerships is a crucial aspect of organizing a skill competition in cooking and restaurant management. These partnerships ensure support provision in resources, expertise that enhance the quality and reach of the event and dissemination. The partnership with EXPOCITY ALBANIA, the biggest company for the organization of fairs and exhibition in the country and the Albanian Association of Chefs and Cooks (ACCA) is key to success. Partners ensured the provision of support from the ARREDO FAB – equipment and infrastructure for the cooking, IL POSTO Restaurant – equipment and appliances for the restaurant. Here are some steps:

¹ <https://www.albanianskills.org/wp-content/uploads/2024/01/INNOVET-Albania-Newsletter-Issue-15-English.pdf>



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- ✓ Identify Potential Partners
- ✓ Research and Outreach
- ✓ Craft Partnership Proposals
- ✓ Negotiate Terms and Agreements
- ✓ Collaborate on Promotion and Marketing
- ✓ Leverage Partner Resources and Expertise
- ✓ Maintain Ongoing Communication and Collaboration

4. Competition Format: Decide on the format of the competition, including the number of rounds, competition categories (e.g., appetizers, main courses, desserts), judging criteria, and scoring system. Deciding on the competition format is crucial for creating an engaging and fair experience for participants and ensuring the smooth execution of the event. Here are some steps:

- ✓ Competition Categories
- ✓ Number of Rounds
- ✓ Judging Criteria
- ✓ Scoring System
- ✓ Event Format
- ✓

5. Supporting Activities: Some incorporating supporting activities and events alongside the main competition to enhance participant experience and audience engagement are organized:

- ✓ Chef-led tasting sessions and panel discussions,
- ✓ Pannel discussions on Non-Formal and Informal Learning in Tourism Industry²
- ✓ Training on Tourism Industry
- ✓ Training on Education Life Skills in Adolescence

6. Communication and Guidelines: Communication of the competition format, rules, and guidelines to participants, judges, and stakeholders are clearly communicated through official event materials, websites, and pre-event briefings and sessions. Detailed instructions on registration procedures, competition logistics, equipment requirements, and any specific rules or restrictions applicable to each competition category.

7. Secure Venue and Equipment: Ensuring that the kitchen setup meets safety standards and provides sufficient space for participants to work comfortably. Arranged for necessary cooking equipment, utensils, and ingredients Choosing a suitable venue equipped with professional-grade kitchen facilities to accommodate the competition requirements is fulfilled by the partnerships established with ARREDO FAB, IL POSTO and ACCA. Tools and raw materials provided by the competitors. This is in line with the Worldscheffs standards and requirement which are followed by and represented in the country by ACCA.

8. Recruit Judges and Mentors: Select experienced chefs, food critics, and industry professionals to serve as judges for the competition. Ensure that the judging panel represents diverse culinary expertise and impartiality. Additionally, consider offering mentorship opportunities for

² <https://www.instagram.com/p/C03w-uNt3lo/>





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participants to receive guidance and feedback from seasoned professionals. In partnership with ACCA the highest level of the chefs and cooks, also experienced with the international involvement and standards as judges participated in this category³ and international experts in the hotel and restaurant category participated as well⁴.

9. Develop Rules and Regulations: Draft comprehensive rules and regulations governing the competition, including eligibility criteria, registration process, code of conduct, and dispute resolution procedures. Communicate the rules clearly to participants and stakeholders to avoid misunderstandings or disputes.

10. Promote and Market the Competition: Create a marketing plan to generate awareness and interest in the competition among potential participants, sponsors, and the public. Utilize various channels such as social media, culinary forums, industry publications, and partnerships with culinary schools or organizations to promote the event.

11. Manage Logistics and Operations: Coordinate logistical aspects such as participant registration, scheduling of competition rounds, transportation arrangements, lodging for out-of-town participants, and on-site support services. Assign dedicated staff or volunteers to oversee event operations, including setup, coordination of activities, and troubleshooting.

12. Ensure Compliance and Safety: Comply with all relevant regulations and permits required for hosting the competition, including food safety standards, health codes, insurance coverage, and liability waivers. Prioritize participant safety and well-being throughout the event by implementing proper hygiene protocols and emergency procedures.

³ https://www.instagram.com/p/C05_V_WtPba/

⁴ https://www.instagram.com/p/C0zLqj7tR4s/?img_index=1





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2.3 APPLICATION MANAGEMENT AND ADMISSION

The application process opened on the Albanian Skills organization's website⁵, and it was distributed on social media.

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Events

Festival of Skills, Careers and Jobs 2023
In the European Year of Skills, Expocity and Albanian Skills-National Association for Skills Competitions will organize for the first time a Festival of Skills Careers and Jobs as a celebration and contribution dedicated to skills, careers and employment in Albania. The festival will take place from 13 to 15 December 2023 in the premises of Expocity Albania. Stay tuned for more information through your [registration to participate here!](#)

National Skills Competitions 2023
The 8th edition of the unique and high quality Professional Skills Competitions in Albania, this year will be organized together with the Festival of Skills Careers and Jobs 2023, in the premises of Expocity Albania, from 13-15 December 2023. **Registration | [here](#)** until 30 November 2023, 24:00.

V2V AL Skills Competition 2023
V2V ALL Skills Competition for VET Graduates, in the Hotel and Restaurant Services and Cooking and Pastry is one of the VET TO VET – Capacity building in Albania (V2V_AL) Erasmus+ (Project 101092147 – V2V-AL – ERASMUS-EDU-2022-CB-VET) and will involve VET graduated from any VET institutions in Albania, in the Hotel-Tourism AQF Level 4, not earlier than June 2022. This activity will be part of the 8th edition of the Professional Skills Competitions in Albania taking part from 13-15 December 2023 in the premises of Expocity Albania. **Registration | [here](#)** until 30 November 2023, 24:00.

Search

Recent Comments

Shpresa on "MobilTeach" Summer School, by INTERVET WB- It was challenging experience, but we finally made it!

philip on 5th Edition of National Skills Competition

Kiara on parli italiano – do you speak italian?

Jolanda on 3rd edition of albanian skills competition announced

Blerta on albanian hospitality – my personal love affair

Archives

The admission process in general is simple, as the goal of the competition is to accept everyone who express the interest to participate, complies with the age limits 16-25 years old. To participate in this special category, the applicants had to provide the diploma awarded by the VET schools in Albania.



So, in the first round all competitors who have applied have been automatically accepted by the system, then they are invited to provide copy of the diploma. After that the verification of data in accordance with the requirements of the competition is incurred. After the verification, online

⁵ <https://www.albanianskills.org/thisevent/> <https://www.albanianskills.org/v2v-al-skills-competition-2023/>



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meetings with the selected participants were held where the competition rules were explained.

The application fields and the relevant information are shown in the Annex. **CALL FOR APPLICATION.**

2.4 SKILLS COMPETITION IMPLEMENTATION

The competition for the Cooking and Pastry category was held on December 13-14, 2024. During the competition the contestants were first introduced to the tasks by the jury and started the competition by cooking one dish each. At the end, the prepared dish was demonstrated in front of the professional jury. The same thing happened on the second day of the competition. After the end of the competition of all competitors, the jury gathered to examine each of the dishes according to the points they had previously decided. After being given the decision by the jury, the awards ceremony took place where the certificates and awards were distributed to the winners.

The hotel and reception service competition were held on December 15, 2023, unfortunately the contestants who had applied in the graduate category did not appear in the competition.

The Competition Rules and regulations are in Albanian, in the Annex, and here are some of the highlighted information translated:

This competition takes place in accordance with the regulations of WorldChefs and the Albanian Cookers & Chefs Association. The competitor must prepare, cook, and present in 45 minutes two (2) equal and identical portions of each dish - one will be sent to the jury and the other will remain on the presentation table to be photographed. (Cooks must have enough time to work professionally and properly). Not only the appearance and presentation are important, but also the way of preparation should be considered.

The individual cooking and pastry competition included:

- ✓ *a main course – if you have chosen the "Cuisine" category*
 - ✓ *a dessert - if you have chosen the "Pastry" category*
 - ✓ *or both - if you have chosen the category "Kitchen" and "Pastry"*
- Some examples of main course (beef, chicken, pork, lamb, seafood, fish, vegan/vegetarian cuisine).*
- ✓ *Competitors have 15 minutes available to clean the workplace.*
 - ✓ *If the workplace is not cleaned within the specified time, the jury will deduct 5 points.*
 - ✓ *Competitors must bring with them all the necessary ingredients, cooking tools and other utensils such as pots, pans, demonstration plates, etc., necessary for the realization of the recipes.*

NOTE: For the Jury to have information on the recipes that will be executed, the contestants must have printed the names of the recipes, the ingredients with the corresponding weights (in English). The material must be exposed on the worktable during the competition.



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Valuation and Pricing

Competitors will be evaluated according to the accumulation of points they have received. All competitors => Certificates of Participation. Points will be awarded as follows: From the highest to the lowest.

First Prize => Trophies and Certificates of Participation

Second Prize => Trophies and Certificates of Participation

Third Prize => Trophies and Certificates of Participation

Figure 1 Summary Scoreboard

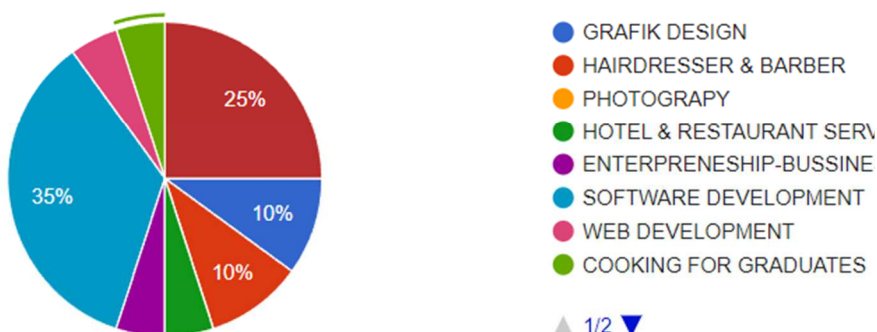
	Emri i konkurrentit	Juria					Totali	Mesatarja	
		Mirreza Belle	Ilir Fama	Ernal Lohja	Alban Vellu	Ilir Mysa			
1		57	68	66	66	75	421	84.2	2
		83	88	77	68	77	393	78.6	V2V 2
2		86	80	72	89	94	421	84.2	V2V 1
		82	80	71	82	94	409	81.8	3
3		66	60	73	60	54	313	62.6	
		75	65	80	73	59	352	70.4	
4		61	56	72	47	81	317	63.4	
		89	80	87	92	75	423	84.6	1
5		75	74	75	84	67	375	75	
		80	88	72	85	65	390	78	
6		66	73	65	77	71	352	70.4	V2V 3
		47	62	58		39	206	51.5	
7		66	52	58		50	226	56.5	

EVALUATION

After the competition concludes, is important to conduct a thorough evaluation of its success, gather feedback from participants, judges, and stakeholders, and identify areas for improvement. Use this feedback to refine the competition format, rules, and logistics for future editions, ensuring continuous growth and enhancement.

Category of competition

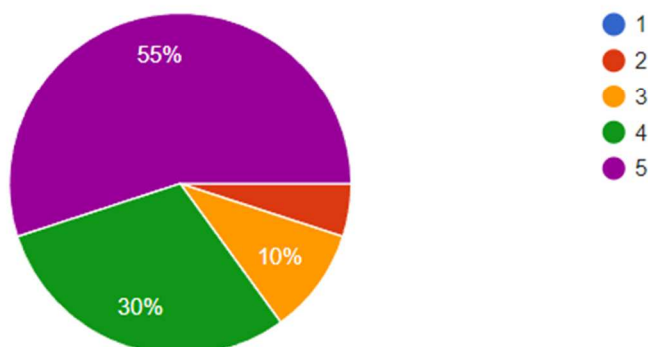
20 responses



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How do you evaluate the organization of the competition? (1 not good-5 very good)
Si e vlerësoni organizimin e konkurseve? Nga 1 (jo të mirë) deri në 5 (shumë të mirë)

20 responses



Following are some answers when asked if in their opinion were the things that should be fixed or improved in the next edition? The evaluation was anonymous. Google form in the Annex.

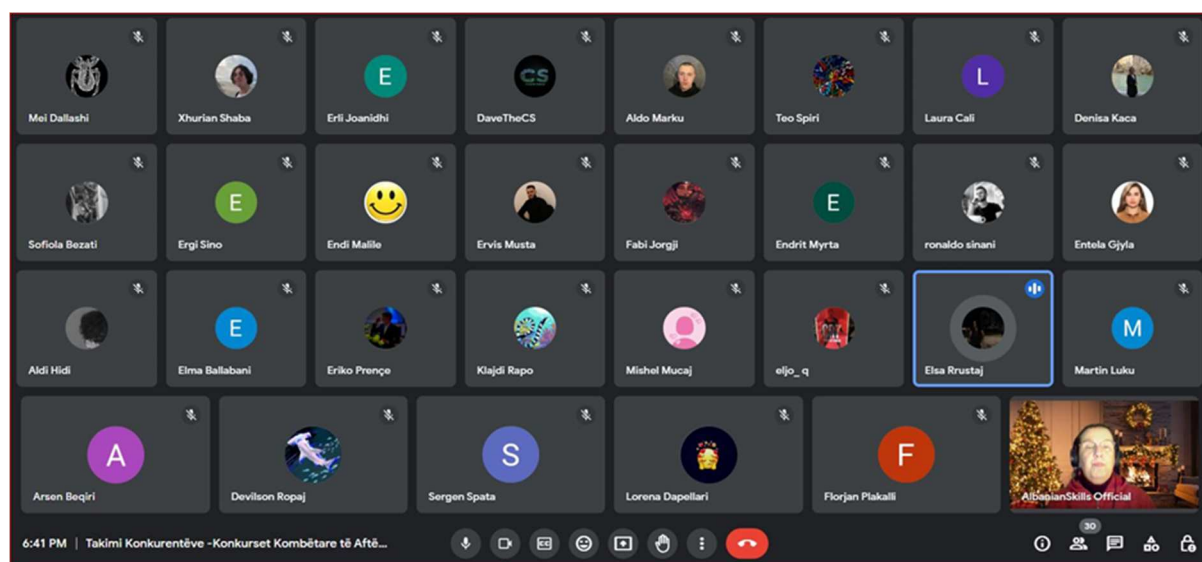
- ✓ Nothing
- ✓ I would like to change the selection of competitors.
- ✓ In my opinion, it was perfect as the management staff as all!
- ✓ Everything was fine about the competition.
- ✓ It was a pleasure to participate for the first time.
- ✓ Get rid of excessive emotions and thoughts!
- ✓ Everything perfect, success 😊
- ✓ Ease of tasks
- ✓ Everything was good and I think that every competition needs preparations like you all did.
- ✓ In my opinion, I think there is nothing to improve since everything was fine.
- ✓ If new categories are introduced again, it will be different from the existing ones. Because there are people who have other different abilities and will have the opportunity to show them.
- ✓ The rules in the competition and the organization part were perfect, something good was the transport and food provided.
- ✓ Everything was perfect.
- ✓ It was perfect, my congratulations.
- ✓ Nothing
- ✓ While most of the conditions were top-notch and up to standard a small thing that I would love to include in the next competitions would be the ability to showcase work and presentation that is not limited to PowerPoint.



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2.6 DISSEMINATION

The application process was opened on the Albanian Skills organization's website⁶, and it was distributed on social media. The call was opened one month and information and instructions to apply were communicated by all involved channels and networks: schools, educational institutions, professional networks, parents, youth organisations, etc. The fact that graduates from the tourism sector are almost employed during their academic years before the graduation, and many of them abroad and uninterested made the distribution of the information and communication difficult. The four online info sessions (week basis) were organised, direct contacts with VET schools and teachers, the lists of the VET graduates where contacted, and all the social media channels used, as well. In ten days, the live Instagram sessions⁷ were held with the involvement of the experts, volunteers etc.



⁶ <https://www.albanianskills.org/thisevent/>
<https://www.albanianskills.org/v2v-al-skills-competition-2023/>

⁷ <https://www.instagram.com/p/CzyKErxtTZX/>



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ANNEX

CALL FOR APPLICATION

V2V AL Skills Competition 2023 For Graduates In Hotel And Tourism VET Schools

VET TO VET – Capacity building in Albania (V2V_AL) Erasmus+ project is developing customized and effective internationalization strategies and modernizing the offer of vocational institutions in Albania through a capacity building process focused on twinning between Albanian and Programme VET providers.

The core of the project, capacity building, is being achieved through a critical number of activities – courses catalogues, job shadowing, staff training, coaching, communities of practices, toolkits – focused on key areas such as internationalization, project design and management, dual system/work-based-learning (WBL), guidance.

One important aspect of the project is the internationalization and mobility as clear drivers for VET attractiveness and performance; therefore, V2V-AL project is piloting short-term and long-term mobility for students and graduates.

The six three-months mobilities scheduled by the project for the graduates will be awarded to the winners of the skills competitions (**the Hotel Reception and Restaurant Services and Cooking and Pastry**) of the **8th edition of the Professional Skills Competitions in Albania** on 13-15 December 2023, that fulfill the criteria of being graduated in any VET institutions in Albania, in the Hotel-Tourism AQF Level 4, not earlier than June 2022.

General conditions are the same applied in the National Skills Competitions

- You are between 16 and 25 years old (at the date of the competition) and have completed the VET qualification, Level 4 not earlier than June 2022.
- You meet the specific requirements of the respective competition (see below).
- Multiple applications for different competitions are not possible, because all competitions take place on the same days. In case of multiple applications, we only consider one submitted application as valid.
- The competitors will be selected through the jury of the respective competition. The selection criteria are your experience in the respective field of the competition, your motivation expressed in the application form and a gender-balanced mix of participants from different regions in Albania as well as from different companies and schools.
- Applications of participants from previous years are welcome. However, in the case of a large number of suitable new applications, those who have never participated in Albanian Skills have priority.
- Application as well as participation is free of any charge. However, of course you must be available on the published dates and to arrive at your own expense to the event location.

Registration closed

Hotel Reception & Restaurant Service Competition for Graduates in Hotel & Tourism VET schools





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Application Cooking Competition for VET Graduates & General

13-15

December

2023

| Expocity

Albania

Specific requirements

- You have an educational background or professional experience in tourism, hotel and restaurant services.
- You are able to communicate in English with foreign guests.
- Dresscode: semi-formal, smart casual (e.g. white shirt and dark pants).

Cooking & Pastry Competition for Graduates in Hotel & Tourism VET schools

13-15

December

2023

| Expocity

Albania

Specific requirements

- You have an educational background or professional experience in tourism, hotel and restaurant services, cooking and pastry.
- You should bring your own ingredients for first and second plate, and pastry including utensils.
- You are able to communicate in English with foreign guests.
- Dresscode: professional uniform.

INFORMATION KIT AND GUIDELINES

INFORMACIONE TE RENDESISHME MBI ZHVILLIMIN E KONKURSIONIT DHE RREGULLA TE PERGJITHSHME

Kategoria – Individe

- Konkurentët duhet të jenë **16-25 vjeç**
- Konkurentet duhet të kenë perfunduar shkollën profesionale drejtimi hotelieri turizem gjatë 2022-2023**

Ky konkurs zhvillohet në përputhje me rregulloren e WorldChefs dhe Albanian Cookers & Chefs Association

Konkurenti duhet të përgatisë, të gatujë dhe të prezantojë në 45 minuta dy (2) porcione të barabarta dhe identike për secilin gatim - njëri do t'i dërgohet jurisë dhe tjetri do të qendrojë në tavolinën e prezantimit për tu fotografuar. (Kuzhinierët duhet të kenë kohë të mjaftueshme për të punuar në mënyrë profesionale dhe e duhur). Nuk ka rëndësi vetëm paraqitja dhe prezantimi, por edhe mënyra e përgatitjes duhet të merret parasysh.

Gara individuale e gatimit dhe pasticerisë duhet të përmbajë:

- një pjatë kryesore – nëse keni zgjedhur kategorinë “Kuzhinë”
- një ëmbëlsirë - nëse keni zgjedhur kategorinë “Pasticeri”
- ose të dyja - nëse keni zgjedhur kategorinë “Kuzhinë” dhe “Pasticeri”

Disa shembuj të pjatës kryesore (*mish viçi, pule, derri, qengji, ushqim deti, peshk, lojë, kuzhinë vegane/bimore*)





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Application Cooking Competition for VET Graduates & General

Kuzhine

Shembull #1: Të përgatitet një pjatë të pjatës kryesore bashkëkohore 100% të stilit perëndimor për 2 porcione brenda 45 minuta

Pjata duhet të paraqitet në 2 pjata individuale me garniturë, dhe salcë të përshtatshme

Duhet të respektohet edhe koha

Shembull #2: Të përgatitet një pjatë kryesore e kuzhinës lokale (në varësi të rajonit të nga vini) Përgatitja e një kuzhine lokale moderne por me prezantim perëndimor për 2 porcione brenda 45 minutave

Pjata duhet të paraqitet në 2 pjata individuale me proteina të përshtatshme, garniturë, niseshte dhe salcë

Duhet të jetë autentik në shije dhe të jetë i qartë në profilin e pjatës

Shembull # 3: Për të përgatitur një pjatë makarona në stil FALAS (pjatë kryesore) për 2 porcione brenda 30 minutave

- Pjata duhet të paraqitet në 2 pjata/tas individuale me proteina të përshtatshme, garniturë dhe salcë

Pasticeri

Shembull #1: Të përgatitet një ëmbëlsirë për 2 porcione brenda 45 minuta

Pjata duhet të paraqitet në 2 pjata individuale dekorime të ndryshme

Duhet të respektohet edhe koha

- ❖ Konkurentët kanë 15 minuta ne dispozicion për të pastruar vendin e punës.
- ❖ Nëse vendi i punës nuk pastrohet brenda kohës së caktuar, juria do të ulë 5 pikë.
- ❖ Konkurentët duhet të sjellin me vete të gjithë përbërësit e nevojshëm, veglat e gatimit dhe enë të tjera si, tenxhere, tigane, pjatat e demonstrimit etj, të domosdoshme për realizimin e recetave.

SHËNIM: Në menyre që Juria të ketë informacion mbi recetet që do të ekzekutohen, konkurentet duhet të kenë të printuar, emertimin e recetave, ingredientet me gramaturat perkatese (në anglisht). Materiali duhet të jetë i ekspozuar mbi tavolinen e punës gjatë kohës së konkurimit.

Vleresimi dhe Cmimet

Konkurentet do të vlersohen sipas grumbullimit të pikeve që kanë marrë. Piket do të jepen si më poshtë:

100 - 91 Pikë => Medalje Ari dhe Certificate Pjesëmarrje

90 - 81 Pikë => Medalje Argjendi dhe Certificate Pjesëmarrje

80 - 71 Pikë => Medalje Bronxi dhe Certificate Pjesëmarrje

70 - 61 Pikë => Certificate Pjesëmarrje

Konkurenti që ka grumbulluar më shumë pike do të ofrohet nga Projekti Erasmus+ VET TO VET ALBANIA, një mobilitet profesional tre mujor në Alba, Italy ose Lyon, France.

Kriteret e gjyimit të kuzhinës apo pasticerisë:





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Application Cooking Competition for VET Graduates & General

I. Materiali i sjellë / mise en vend 5 pikë

- Rregullimi i qartë i materialeve
- Sasia e saktë e artikujve të sjellë
- Teknika e duhur e punës
- Shfrytëzimi korrekt i kohës së punës

II. Higjiena & Mbetjet e Ushqimit 10 pikë

- Teknika të pastra higjienike të punës
- Rrjedha e punës gjithashtu është respektuar dhe ndjekur
- Stola të pastra jo të rrëmuishme
- Ruajtja e duhur e artikujve ushqimorë
- Kontrolli i temperaturës në artikujt ushqimorë – të nxehtë dhe të ftohtë
- Kontroll mbi mbetjet e tepërta dhe ushqimore
- Kufizimi i mbetjeve plastike

III. Korrektesia ne Përgatitjen Profesionale dhe Higjienën e Ushqimit 20 pikë

- Përgatitja e saktë bazë e ushqimit, që korrespondon me artin modern të kuzhinës.
- Përgatitja duhet të bëhet me metoda praktike, të pranueshme që përjashtojnë të përbërësit e panevojshme.
- Teknikat e duhura të gatimit duhet të aplikohen për të gjithë përbërësit, përfshirë niseshtenë dhe perime
- Teknika e duhur e punës dhe vëmendja ndaj higjienës gjatë përgatitjes së ushqimit

IV. Servis 5 pikë

- Duhet të paraqitet numri i saktë i pllakave.
- Ushqimet duhet të jenë praktike, të transportueshme
- Ushqimi duhet të paraqitet në kohë OSE do të zbriten pikë

V. Prezantim / Inovacion 10 pikë

- Përbërësit dhe pjatat anësore duhet të jenë në harmoni
- Pikët jepen për kombinim të shkëlqyer, thjeshtësi dhe origjinalitet në përbërje
- Rregullim i pastër, pa zbukurime artificiale dhe pa rregullime që kërkojnë kohë
- Kërkohet një shtresë shembullore për të siguruar një pamje të shijshme

VI. Shije dhe teksturë 50 pikë

- Shija tipike e ushqimit duhet të ruhet
- Duhet të ketë shije dhe erëza të përshtatshme
- Në cilësi, shije dhe ngjyrë, pjata duhet të jetë në përputhje me standardet e sotme vlerat ushqyese

SHËNIM per Produktet dhe Para-pergatitjet per TË GJITHA KATEGORITË

- Produktet nuk sigurohen nga Organizatori
- Perimet / frutat - mund të qerohen, por jo te paragatuhen
- Pastat dhe brumi - mund të parapërgatiten, por jo të paragatuhen
- Peshku / mishi - mund të jene te lara, te ndara ne porcione dhe te marinuara, por jo të





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Application Cooking Competition for VET Graduates & General

sfiletuara, jo te përpunuara termikisht dhe jo të mbushura.

- Pula mund të jetë pa kocka, por jo ne feta.
- Konkurrentët nuk mund të sjellin salca te parapergtitura
- Të gjithë përbërësit duhet të sillen në kuzhinë në një ambalazh, në qese vakumi ose enë të mbrojtur (kontenitor).
- Të gjithë përbërësit duhet të ruhen, duke respektuar rregullat e H.A.C.C.P.
- Çdo gjë (dekor) që do vendosni në pjatë duhet të jetë e ngrënëshme
- Konkurrentët duhet të kenë të gjithë përbërësit e rregulluar në kuti 15 minuta përpara fillimit të garës. Juria do t'i kushtojë vëmendje të veçantë higjienës dhe rregullsisë

SHËNIM për Higjienën Personale

- Te gjithë Konkurentet duhet te paraqesin higjene te larte personale.
- Konkurentet djem me mjeker duhet te jene te pajisur me maske gjate konkurimit.
- Konkurentet vajza nuk do te lejohen te konkurojne me thonj te gjate ose me manikyr.
- Te gjithë Konkurentët duhet te jene te pajisur me uniformen profesionale si, kapele, xhakete, pantallona, kepuce (shapka) profesionale kuzhine, dorashka nese nevojite etj, ne te kundert nuk do të lejohen te konkurojne.
- Per cdo konkurent kërkohet të veshe uniformën e kuzhinës gjatë garës, ceremonisë së hapjes dhe mbylljes.

Rregulla të përgjithshme

1. Kush është i pranueshëm për të marrë pjesë

- E hapur ata/ ato që kanë përfunduar shkollën profesionale drejtimi hotelieri turizem gjatë 2022-2023

2. Konkursi

Konkurrentët të raportojnë 30 minuta para konkursit

- Konkurrentët të sjellin përbërësit e tyre në përputhje me rregullat mise en place
- Përbërësit e sjellë duhet të paketohen dhe transportohen në respekt të ndërkombëtarëve

Rregullat HACCP

- 1 porcion për ekspozim dhe 1 porcion për degustim të gjyqtarit
- 1 grup recete që përmban një plan pune, foto ose skicë të pjatës së nevojshme në kuzhinë
- Të gjithë konkurrentët duhet të përfundojnë gatimin e tyre brenda kohës së caktuar.

3. Pajisjet

- Pajisjet standarde të kuzhinës të ofruara nga organizatori sipas listës së publikuar që do t'ju komunikohen
- Rregullimi i kuzhinës nuk lejohet të ndryshohet
- Konkurrentët të sjellin pajisjet e tyre të vogla të kuzhinës dhe pjatat. Produktet e pllakave duhet të jenë të pershtatshme për sherbim.
- Pajisjet/makinat e sjella duhet të miratohen nga juria për arsye teknike.



Application Cooking Competition for VET Graduates & General

4. Koha

- Hyrja juaj nuk duhet të përfundojë më shumë se 10 minuta para përfundimit të parashikuar kohë.
- Konkurrentët që shkelin këtë rregull do të penalizohen deri në 10% zbritje të pikëve nga rezultati i tyre përfundimtar.
- Një pikë do të zbritet në çdo 1 minutë për vonesë dhe do të skualifikoheni nëse jeni 10 minuta vonesë për konkursin.

5. Udhëzues për përbërësit konkurrues (mise en place)

- Salcat bazë të nënës – janë të lejuara, por duhet të kenë fabrikim të mëtejshëm.
 - Sallatë, e pastruar dhe e larë
 - Perimet dhe frutat e pastruara, mund të priten/prehen (çfarëdo forme) POR duhet të jenë të papërpunuara
 - Puretë e frutave dhe perimeve janë të lejuara, por nuk duhet të jenë artikuj të kalitur ose të përfunduar
 - Pa glazurë apo lëngje të koncentruara
 - Lejohet pluhuri i frutave/ose perimeve të thata
 - Lejohen fruta ose çarçafë të dehidratuar
 - Hiri i perimeve dhe përzierja e erëzave të bëra në shtëpi janë të lejuara
 - Peshku – i gërvishtur, i gërryer mund të lihet/ndahet nëse kërkohet POR duhet të jetë i papërpunuar
 - Butakë/ krustace – të papërpunuara të pastra mund të hiqen nga guaska e tyre
 - Mishi / shpendët / loja, i hequr nga kockat mund të ndahet, pritët, por duhet të jetë i papërpunuar.
 - Proteinat nuk mund të sillen të grira. Grirja duhet të bëhet në kuzhinë.
 - Mëlçia dhe ëmbëlsirat mund të sillen të njomur me qumësht, por jo të kalitur ose të aromatizuar.
 - Peshku i tymosur, proshuto, chorizo, proshutë lejohen përderisa përpunohen më tej në Kuzhina.
 - Makaronat dhe brumërat e tjerë, të lejuar, mund të aromatizohen dhe rrotullohen në fletë, por jo me porcion dhe jo i gatuar
 - Pandispanje pasticerie, biskota, jo të prera apo të shabllonuara
 - Makaronat ose makaronat duhet të bëhen në premisë
 - Elemente dekorimi 100% të bëra në vend
 - Pa dioksid titani – pa pluhur metalik, nuk lejohen ngjyra artificiale ushqimore
 - Vezët – mund të ndahen dhe pasterizohen
 - Përbërësit e thatë mund të maten paraprakisht
 - Vajrat me aromë dhe gjalpi lejohen
- Për konkurrentët që shkelin rregullat e mësipërme do të dënohen me zbritje deri në 10% pike nga rezultati i tyre përfundimtar

6. Pajisjet minimale të kuzhinës që do të zgjidhen dhe organizohen nga organizatorët.





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Application Cooking Competition for VET Graduates & General

- 2-4 djegës me induksion/elektrik ose gaz
- Furrë – mund të jetë sipër stoli, furrë nën stol ose furrë e vogël e kombinuar
- Tavolinë pune inox minimalisht 1200cm x 700cm
- Një lavaman me ujë - mjafton uji i ftohtë
- 2 priza elektrike (mosha e amplifikatorit lokal)
- 1 chiller (mund të jetë baza e përbashkët)
- 1 frigorifer (min 120 litra)
- Afishimi i tabelës me mbulesë neutrale
- Zona e pritjes për grumbullimin e konkurrentëve përpara gares së tyre
- Set i kazanëve të veçantë të mbetjeve për organike dhe riciklim





Application Cooking Competition for VET Graduates & General

APPLICATION TEMPLATE



Cooking and Hotel & Restaurant Services Competition

Nr.	Gender	First Name	Last Name	Age	Place of birth	City of residence	Current job/study	VET School you have finished	Date of School Graduation	Experience	Motivation	Website/ URL	Social Media
1	Mr	Ald	Gleka	18		Lezhë	Kolin Gjoka	Kolin Gjoka	Kolin Gjoka	.	I like this		
2	Ms	Lorena	Shabani	20	Vlorë	Vlorë	Computer Science	University	2025	I have worked as a luxury resort hotel receptionist	My name is [redacted] and I'm a second year student in Computer Science. I see this program as a great opportunity to expand my knowledge and learn more about different disciplines.		[redacted]



Application Cooking Competition for VET Graduates & General

3	Ms	Anjeza	Liman	17	Tirana	Tirana	Student - front office	Hospitality and Tourism School of Tirana	2021-present	Reception	Im looking forward to show my skills in this copetition		
4	Ms	Klevisa	Shahllari	19	Tirana	Tirana	Student	Hospitality and Turizem School of Tirana	2021 - present	1 year experience in reception	Speaking English and getting to know people from different communities and people		
5	Ms	Vanesa	Furriku	17	Patrai Greece	Tirana	Student	Hospitality and Tourism School ot Tirana	2021 - present	2 years experience	I am looking forward to participate in this competition and show my skills.		
6	Ms	Samani	Karapici	17	Rome/Italy	Tirana	Student-Front Office profile	Hospitality and Tourism School of Tirana	2021-present	One year experience at reception	I am looking forward to be expected and show my skills in this competition		



Application Cooking Competition for VET Graduates & General

7	Mr	Ilket	Kolneku	15	Librazhd	Durrës	Service	Hysen Çela	I'm in the first year in 10 class	Sasso Branco/Resto rant bar Hemera	There is no tomorrow		
8	Mr	Amarild	Doda	19	Lezhë	Tirana	Universiteti institutit bujqesor tirane dega "shkenca e ushqimit dhe te ushqyerit" and working the cheff	Hoteleri-Turizem	2022-2023	More restaurante and hotel	.		
9	Mr	Detmir	Agastra	19	Krujë	Krujë	Kuzhinjer	Shkolla profesionale, Kolin Gjoka.	20.07.2023	3 vite eksperienc ne Restorant	Motivimi im ka lindur nga pasioni për kuzhinën. Objektivat e mia ishin dhe do jenë që pasionin ta kthej në punë dhe në biznes. Dëshira e madhe për të marr pjesë në konkurse është e madhe. Dua të testoj veten dhe të marr kritika nga një juri e specializuar, kritika të cilat të më shërbejnë për jetën në vazhdim.		



Application Cooking Competition for VET Graduates & General

10	Ms	Arsela	Lamella	?	Peshkopi	Dibër	Shkoll mesme	Po	24 qershor	Jo	Nga shokët		
11	Mr	Ervis	Musta	?	11	Tirana	Kuzhinjer	Hoteleri- turizem	20 .6.2023	Restorant ,shef sektori	Karrjera ne kuzhin		
12	Mr	Klajdi	Rapo	19	Tirana	Tirana	Job	Hoteleri Turizem Tirane	06.07.2023	Yes , i have experience in both of them	I want to learn everything about cooking , learn as much as i can and to be the best chief.		
13	Mr	Aldi	Gjeke	18		Lezhë	Kolin Gjoka	Kolin Gjoka	Kolin Gjoka	.	I like this		
14	Ms	Lorena	Shabani	20	Vlorë	Vlorë	Computer Science	University	2025	I have worked as a luxury resort hotel receptionist	My name [redacted] d I'm a second year student in Computer Science.I see this program as a great opportunity to expand my knowledge and learn more about different disciplines.		[redacted]
15	Ms	Anjeza	Liman	17	Tirana	Tirana	Student front office	Hospitality and Tourism School of Tirana	2021-present	Reception	Im looking forward to show my skills in this copetition		
16	Ms	Klevisa	Shahllat	19	Tirana	Tirana	Student	Hospitality and Turizem	2021 - present	1 year experience in reception	Speaking English and getting to know people from different	[redacted]	[redacted]



Application Cooking Competition for VET Graduates & General

								School of Tirana			communities and people		
17	Ms	Vanesa	Furiku	17	Patrai Greece	Tirana	Student	Hospitality and Tourism School of Tirana	2021 - present	2 years experience	I am looking forward to participate in this competition and show my skills.		
18	Ms	Samani	Karapici	17	Rome/Italy	Tirana	Student-Front Office profile	Hospitality and Tourism School of Tirana	2021-present	One year experience at reception	I am looking forward to be expected and show my skills in this competition		
19	Mr	Ilke	Kolneku	15	Librazhd	Durrës	Service	Hysen Çela	I'm in the first year in 10 class	Sasso Branco/Restaurant bar Hemera	There is no tomorrow		



Application Cooking Competition for VET Graduates & General

20	Mr	Amarilid	Doda	19	Lezhë	Tirana	Universiteti institutit bujqesor tirane dega "shkenca e ushqimit dhe te ushqyerit" and working the cheff	Hoteleri-Turizem	2022-2023	More restaurante and hotel	.		
21	Mr	Uetmir	Agasta	19	Krujë	Krujë	Kuzhinjer	Shkolla profesionale, Kolin Gjoka.	20.07.2023	3 vite eksperienc ne Restorant	Motivimi im ka lindur nga pasioni për kuzhinën. Objektivat e mia ishin dhe do jenë që pasionin ta kthej në punë dhe në biznes. Dëshira e madhe për të marr pjesë në konkurse është e madhe. Dua të testoj veten dhe të marr kritika nga një juri e specializuar, kritika të cilat të më shërbejnë për jetën në vazhdim.		
22	Ms	Arsela	Lamalla	?	Peshkopi	Dibër	Shkoll e mesme	Po	24 qershor	Jo	Nga shokët		



Application Cooking Competition for VET Graduates & General

23	Mr	Florjan	Plakalli	19	Berat	Berat	Chef	Hoteleri turizem Tirane	6/7/2023	Restaurant	To be a great chef	I	I
24	Mr	Ervis	Musta	?	11	Tirana	Kuzhinjer	Hoteleri-turizem	20 .6.2023	Restorant ,shf sektori	Karrjera ne kuzhin	I	I
25	Mr	Klajd	Rapo	19	Tirana	Tirana	Job	Hoteleri Turizem Tirane	06.07.2023	Yes, i have experience in both of them	I want to learn everything about cooking , learn as much as i can and to be the best chief.	I	I

ELIGIBILITY CHEKS

All applicants fulfilled competition criteria and provided the required documentation.

ADMISSION REPORT

The above table served as a admission report, too.



Application Cooking Competition for VET Graduates & General

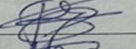
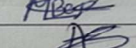
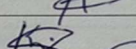
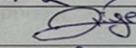
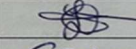
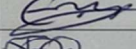
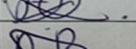
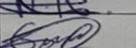
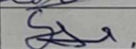
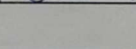
ATTENDANCE SHEETS





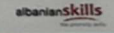


Cooking Competition 2023- 8th Edition

Nr	First Name	Last Name	Birth Date	ID	Signature	Remarks
11.350 (2)			9/12/2001			✓
1			6/9/2002			✓
2			13/09/2005			+
3			8/4/2005			
4			17/03/2005			
5			28/10/2004			
6			11/8/2004			✓
7			12/11/2004			✓
8			5/3/2006			
9			9/5/2006			
10			19/09/2006			
11						

14.12.2023
14.12.2023.







Application Cooking Competition for VET Graduates & General

OUTPUTS

Here are some photos and more in these links: <https://www.facebook.com/media/set/?set=a.747175460780576&type=3>



Application Cooking Competition for VET Graduates & General



Application Cooking Competition for VET Graduates & General



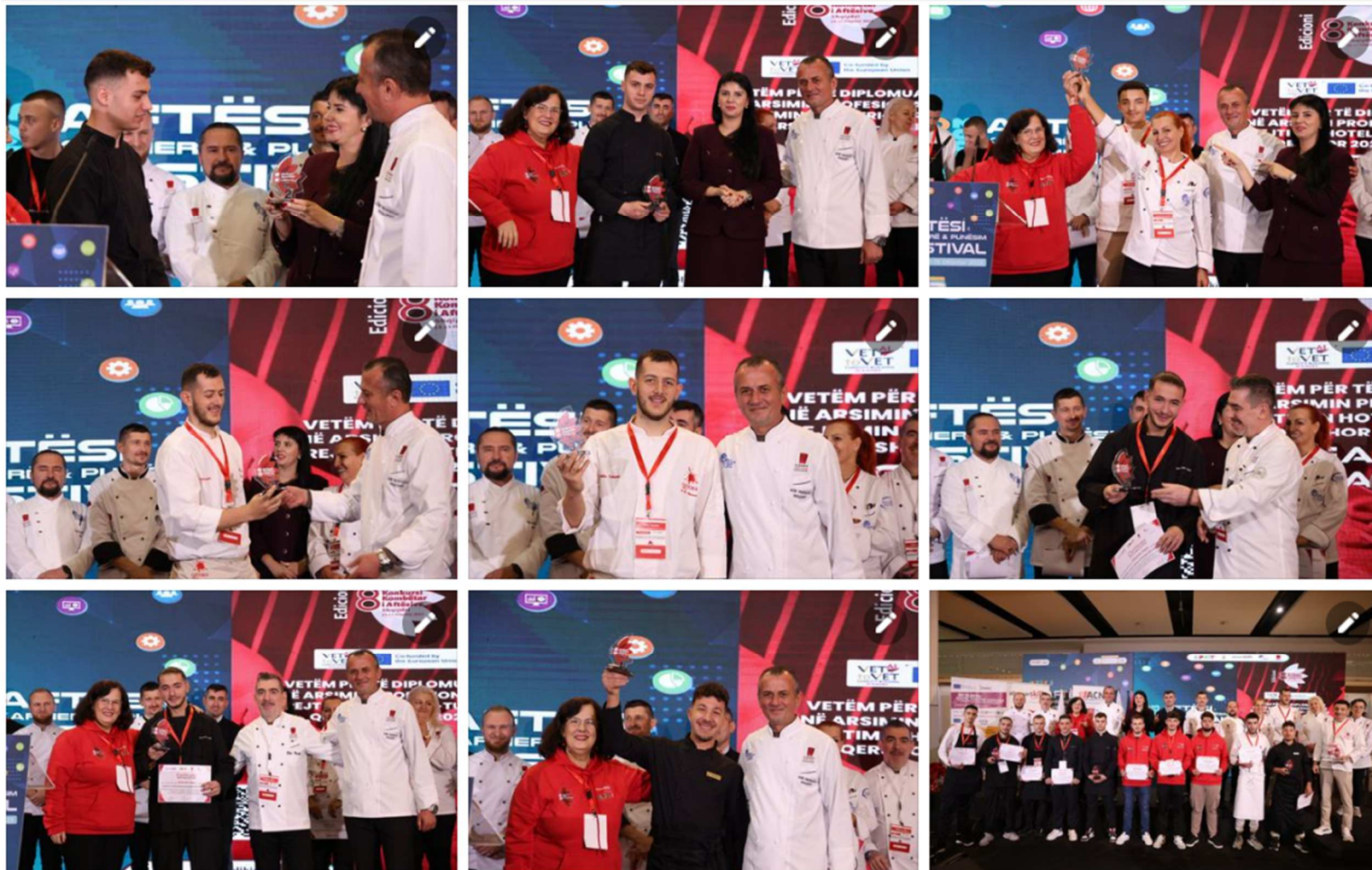
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FEEDBACK FROM PARTICIPANTS

Evaluation Form for Skills Competition 13-15 December 2023/ Formë vlerësimi për Konkursët Kombëtare të Aftësive 1315 Dhjetor 2023

Thanking you for your participation in the competition, we invite you to complete the evaluation form below. We would like very much to know your thoughts about the competition and the conduct of the festival and the competition in general.

We ensure that your evaluation remains confidential, and the information shared with us will be used only for the improvement of our work and activities in the future. Thank you!

Duke ju falënderuar për pjesëmarrjen tuaj në Konkursët Kombëtare të Aftësive, ju ftojmë të plotësoni këtë formë vlerësimi si më poshtë. Ne dëshirojmë shumë të njihemi me opinionin tuaj rreth organizimit të konkursit dhe aktiviteteve të festivalit në përgjithësi, të cilat mund të na ndihmojnë të përmirësojmë punën tonë në të ardhmen.

Ne ju sigurojmë se vlerësimi juaj do të mbetet konfidencial dhe do të përdoret vetëm për përmirësimin e punës sonë në të ardhmen. Faleminderit!

* Indicates required question

1. Email *

2. Name Surname *

3. Email *





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4. Category of competition *

Mark only one oval.

- ☐ GRAFIK DESIGN
- ☐ HAIRDRESSER & BARBER
- ☐ PHOTOGRAPY
- ☐ HOTEL & RESTAURANT SERVICE
- ☐ ENTERPRENESHIP-BUSSINES DEVELOPMENT
- ☐ SOFTWARE DEVELOPMENT
- ☐ WEB DEVELOPMENT
- ☐ COOKING FOR GRADUATES
- ☐ COOKING
- ☐ HOTEL & RESTAURANT SERVICE FOR GRADUATES
- ☐
- ☐

☐ 5. How do you evaluate the content of the competition? Si e vlerësoni përmbajtjen * e konkursit?

Nga 1 (easy/ e lehtë) deri në 5 (shumë e vështirë)

Mark only one oval.

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☐ 5
- ☐ 6. How do you evaluate the organization of the competition? (1 not good-5 very * good)

Si e vlerësoni organizimin e konkurseve? Nga 1 (jo të mirë) deri në 5 (shumë të mirë)

Mark only one oval.





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- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☐ 5
- ☐

7. In your opinion, what were the things that should be fixed or improved in the next edition? *

Në opinionin tuaj, çfare do të dëshironit të përmirësohej?

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