

A2/2

The location is Perigoud, France. The targeted participants are students who are studying at FM KASZK Bercsényi Miklós Vocational School of Food Industry in meat industry or food industry course in years 10-14. It is a short term programme, the duration is 19+2 days.

1st day: introducing the workplace and its rules, education about labour safety

2nd-14th day: doing technical practices, which may include the following activities:

- participating in the methods of the canned industry of processing fruits and vegetables
- examine foods under the circumstances of a laboratory
- participating in primary and secondary technological methods of meat industry
- quality assurance
- packing
- labelling

The following competencies will be improved:

- responsibility
- reliability
- keeping the working environment clean
- hygiene
- cooperation
- drawing conclusions

15th day: closing the technical activities, evaluating the achievements of the students in accordance with their own and their teachers' opinion.

The students will work in groups of 2-3 people. It contains only technical activities. The working hours for students under 18 is 7 hours a day, for students over 18 it is 8 hours a day, in accordance with the labour law.

In the remaining free time in the afternoon and at the weekends the students participate in recreational and cultural activities based on their interests.