



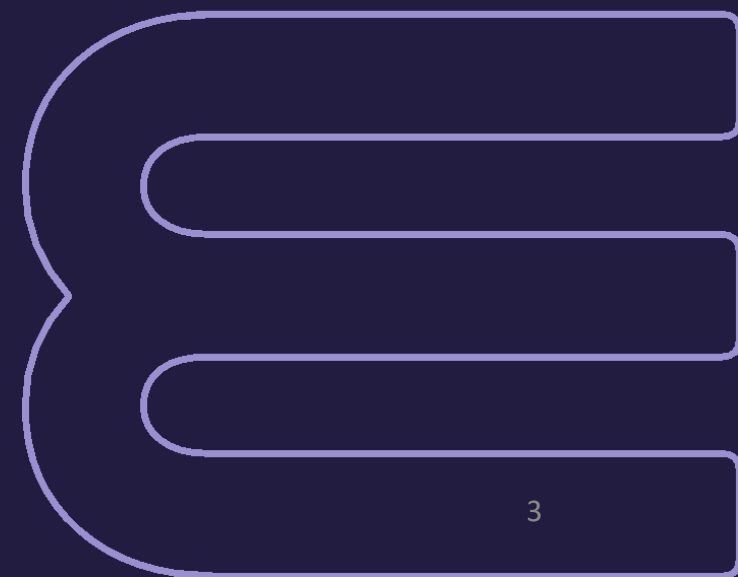
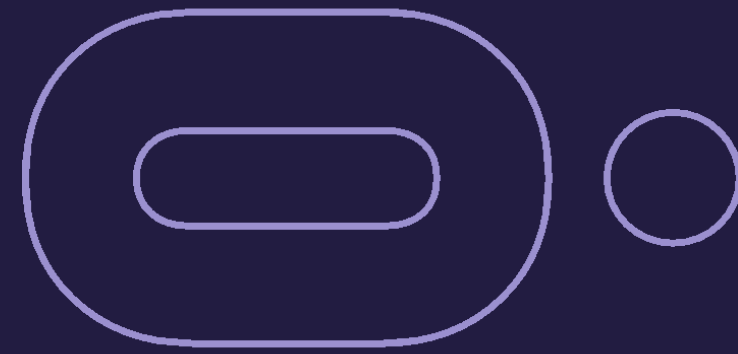
**CAMPUS
DES MÉTIERS
ET DES
QUALIFICATIONS
D'EXCELLENCE**
Gastronomie, hôtellerie
et tourisme
Occitanie

Campus Mobility project





Presentation of our Campus



About Campuses in France

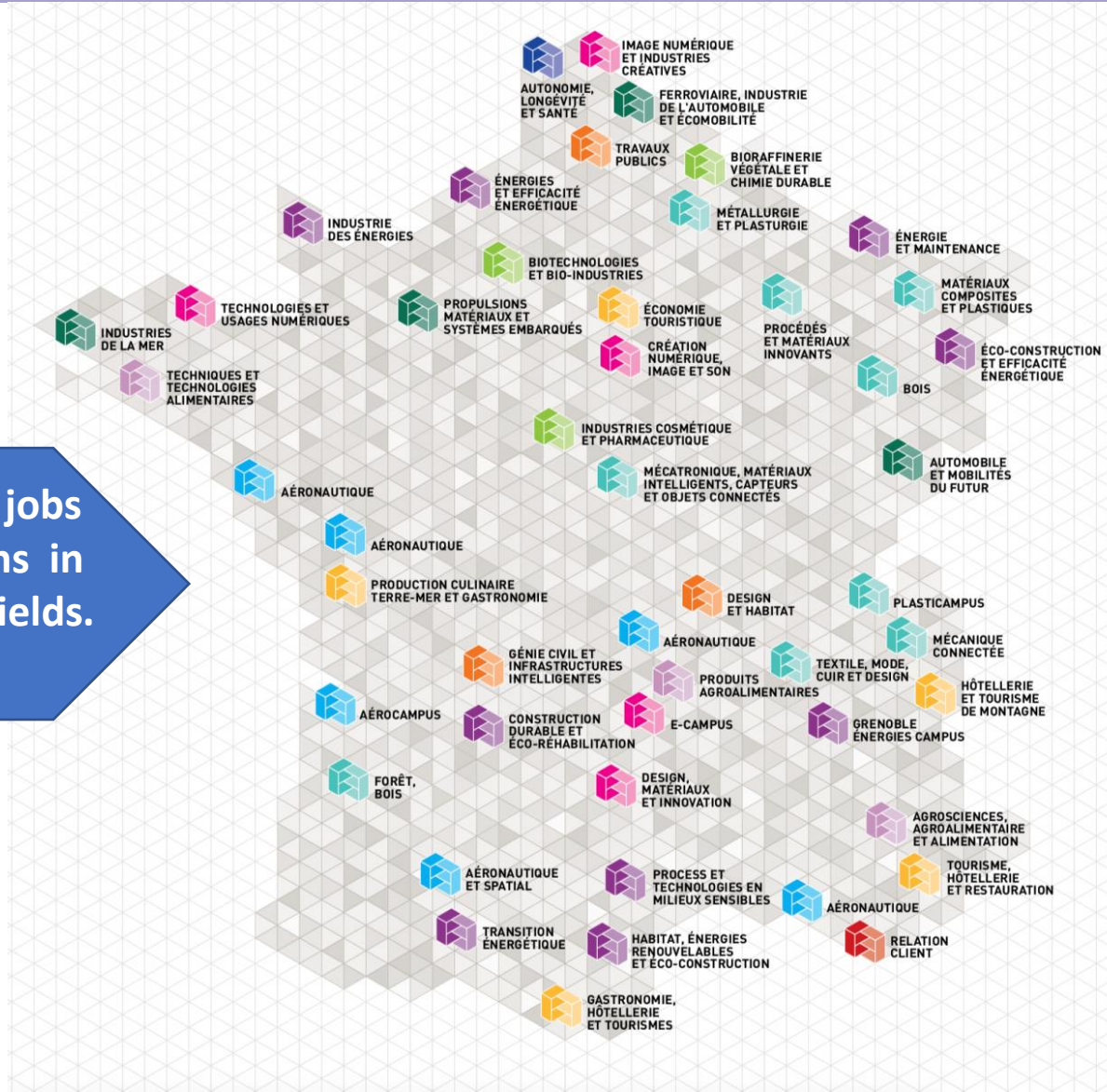


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Occitanie



95 Campuses of jobs
and qualifications in
12 professional fields.



- Culinary arts and tourism
- Food industry
- Transport
- Innovative materials
- People care and well being
- Sustainable building
- Logistics,
- Audiovisual media creation and design
- Sustainability
- Chemistry and biotechnology
- Innovative systems
- Communication, digital technology

About Campuses in Région Occitanie



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m?B



6 Campuses of jobs and qualifications in 6 professional fields

Our Campus



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DES MÉTIERS
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D'EXCELLENCE

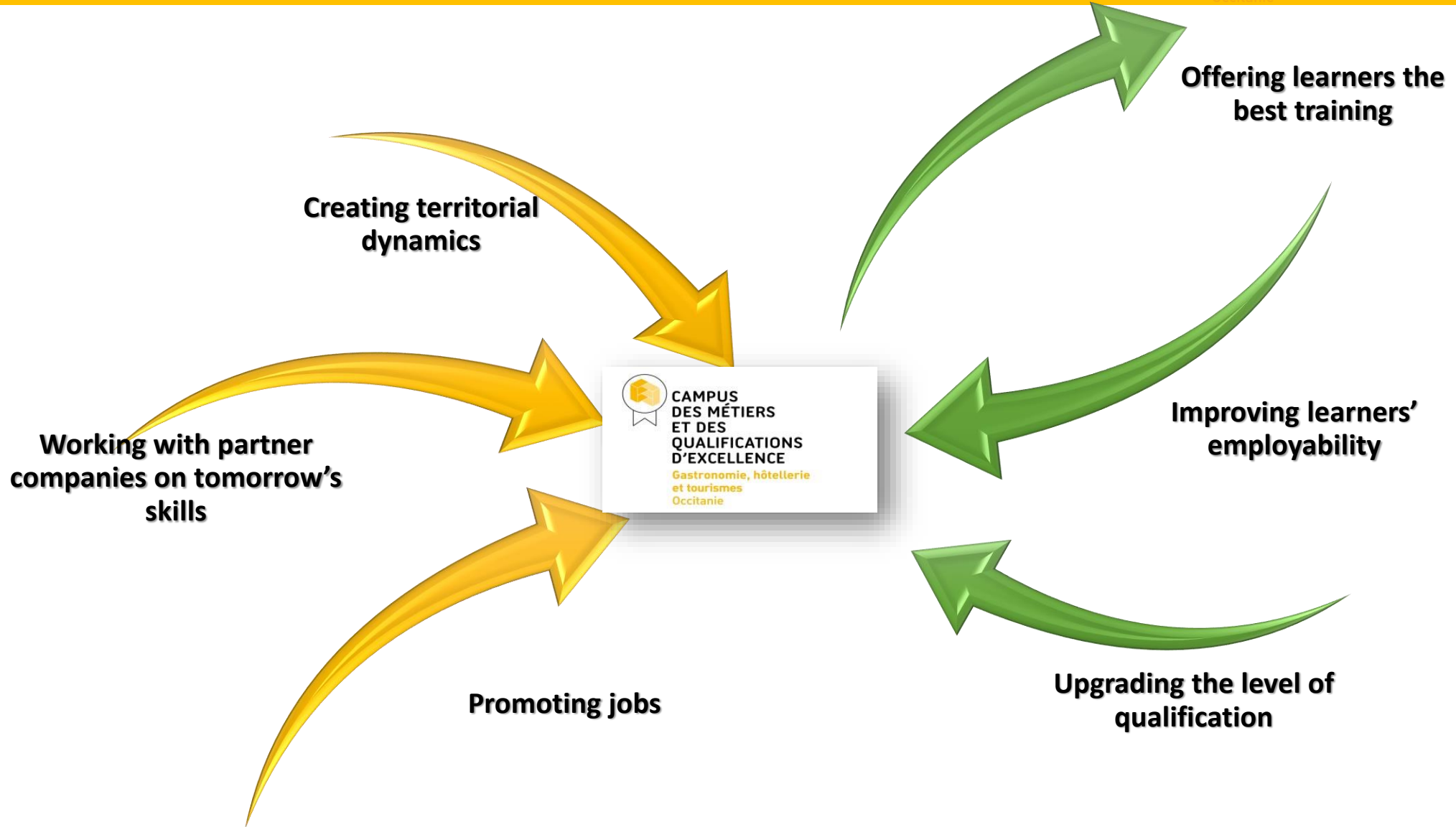
Gastronomie, hôtellerie
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Main Missions



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A professional network

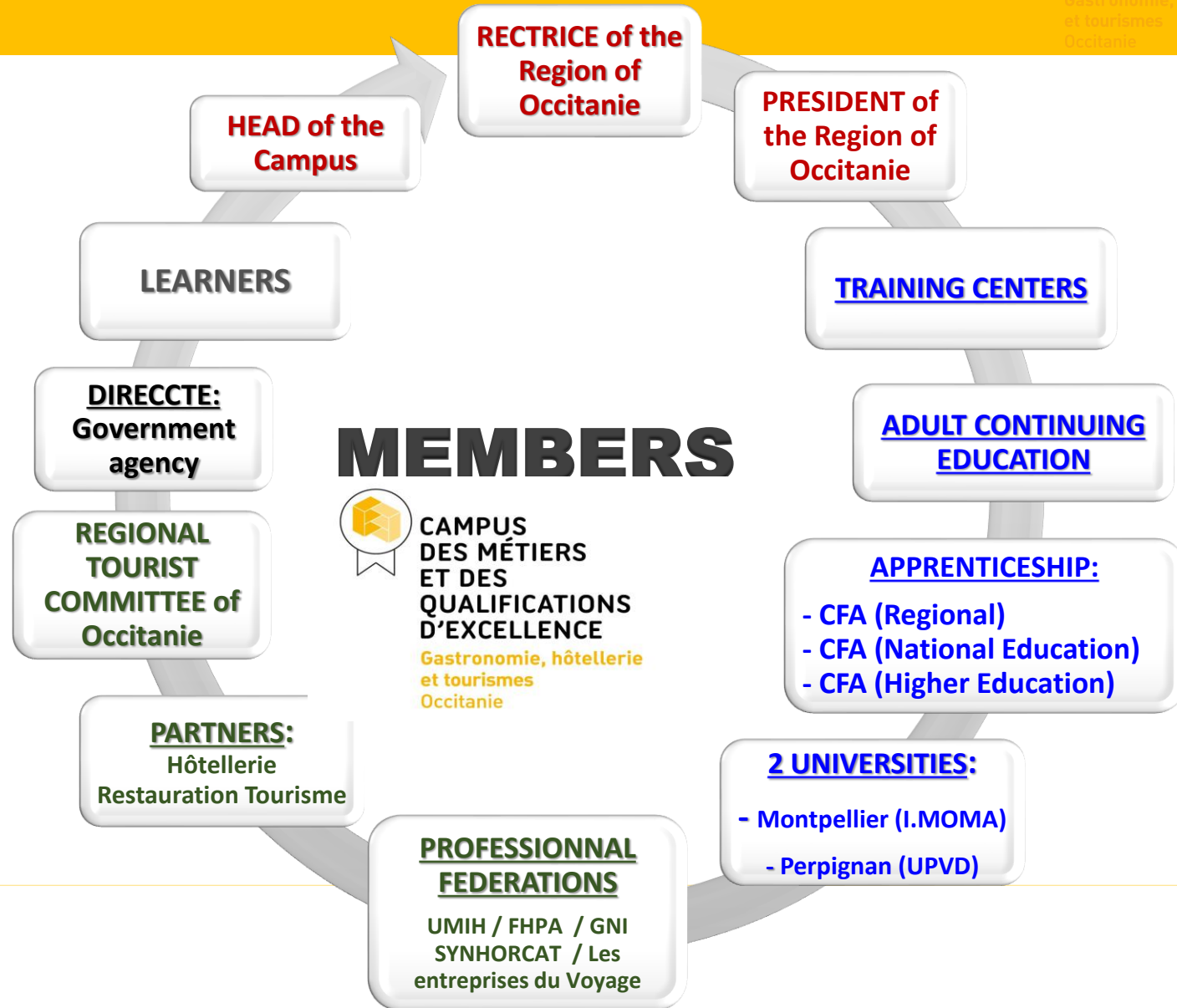
The Campus creates a network between :



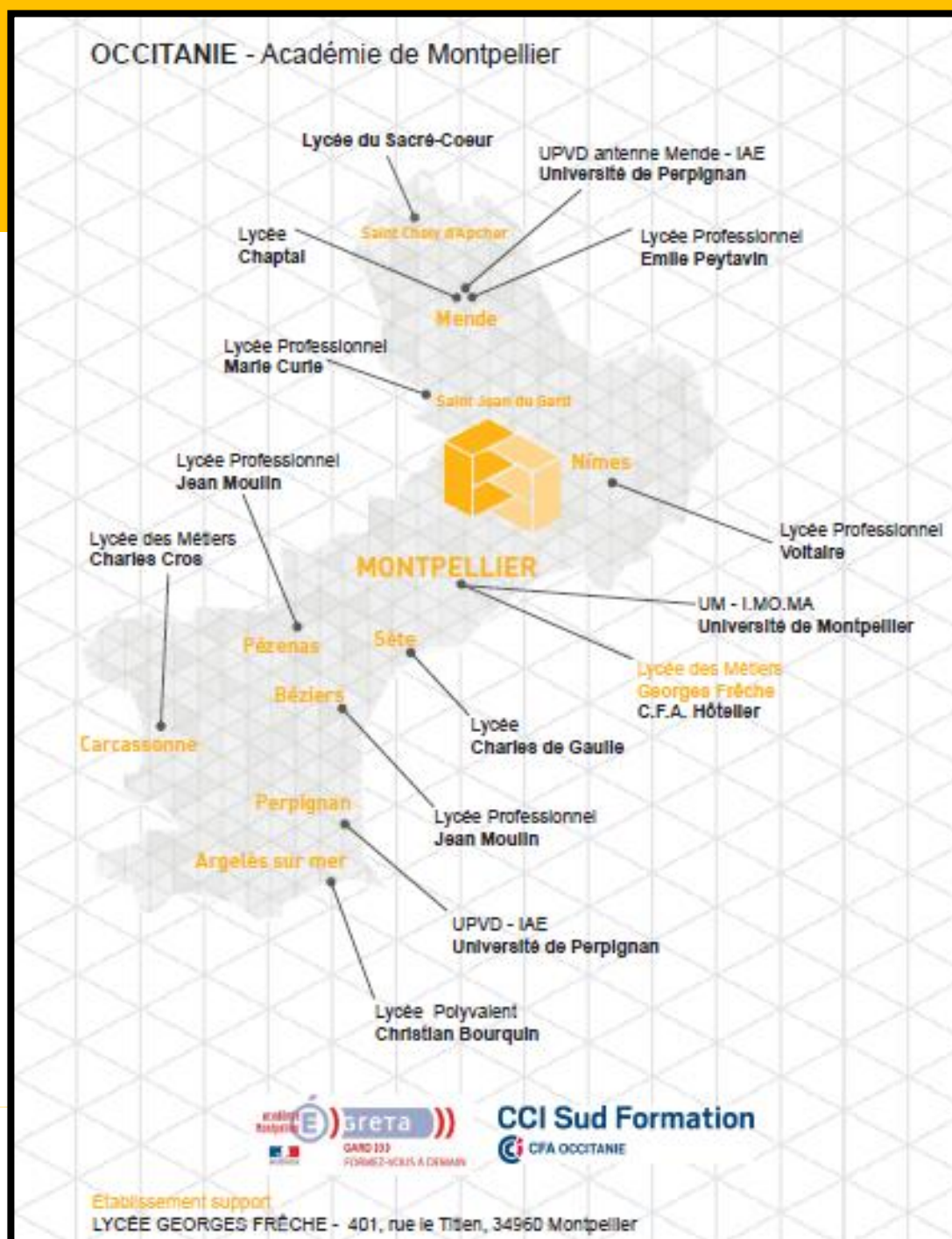
Campus Members



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Training centers



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Vocational training



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Hospitality and catering

Service

Cooking

Reception

Housekeeping

Tourism

Creating and selling packages

Welcoming and informing tourists

Food

Bakery

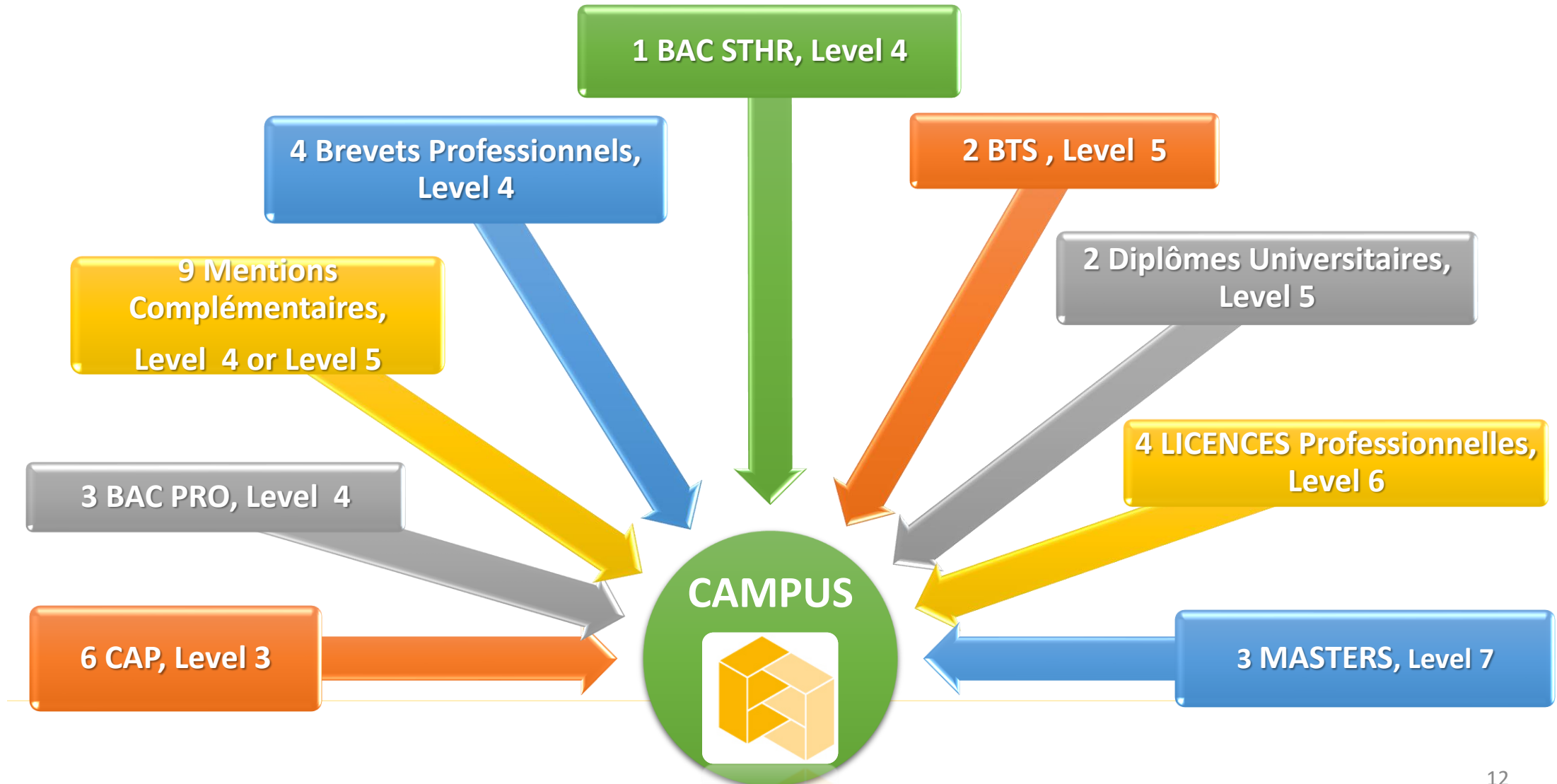
Pastry

Catering

Chocolate, ice cream and confectionery making

Cheese making and selling

Training courses



Professional partners



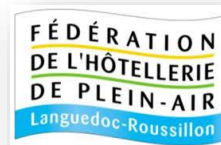
Since 2003, the « Toques Blanches du Roussillon association, » composed of 40 top Chefs, develops culinary arts in the region and promotes local production.



- G. GOUJON** : M.O.F. Cuisine – Auberge du vieux puits 3* Michelin
- O. BAJARD** : M.O.F. et Champion du Monde des métiers du desserts, Chocolatier
- G. CABIRON** : M.O.F. Desserts glacés
- H. POCH** : M.O.F. Boulangerie
- M. SIMONNEAU** : M.O.F. Maître d'Hôtel
- D. LAPORTE** : M.O.F. Sommellerie
- L. AGAR** : M.O.F. Barman

...

Different professional federations are members of the Campus



Hospitality structures rated 1 to 5*, Relais & Châteaux.



Encouraging shared training between schools and industries

IMPROVING QUALITY

Internal objectives



- Improving work methods and environment
- Consolidating skills
- Better integrating new staff members
- Having shared working methods
- Teaching autonomy

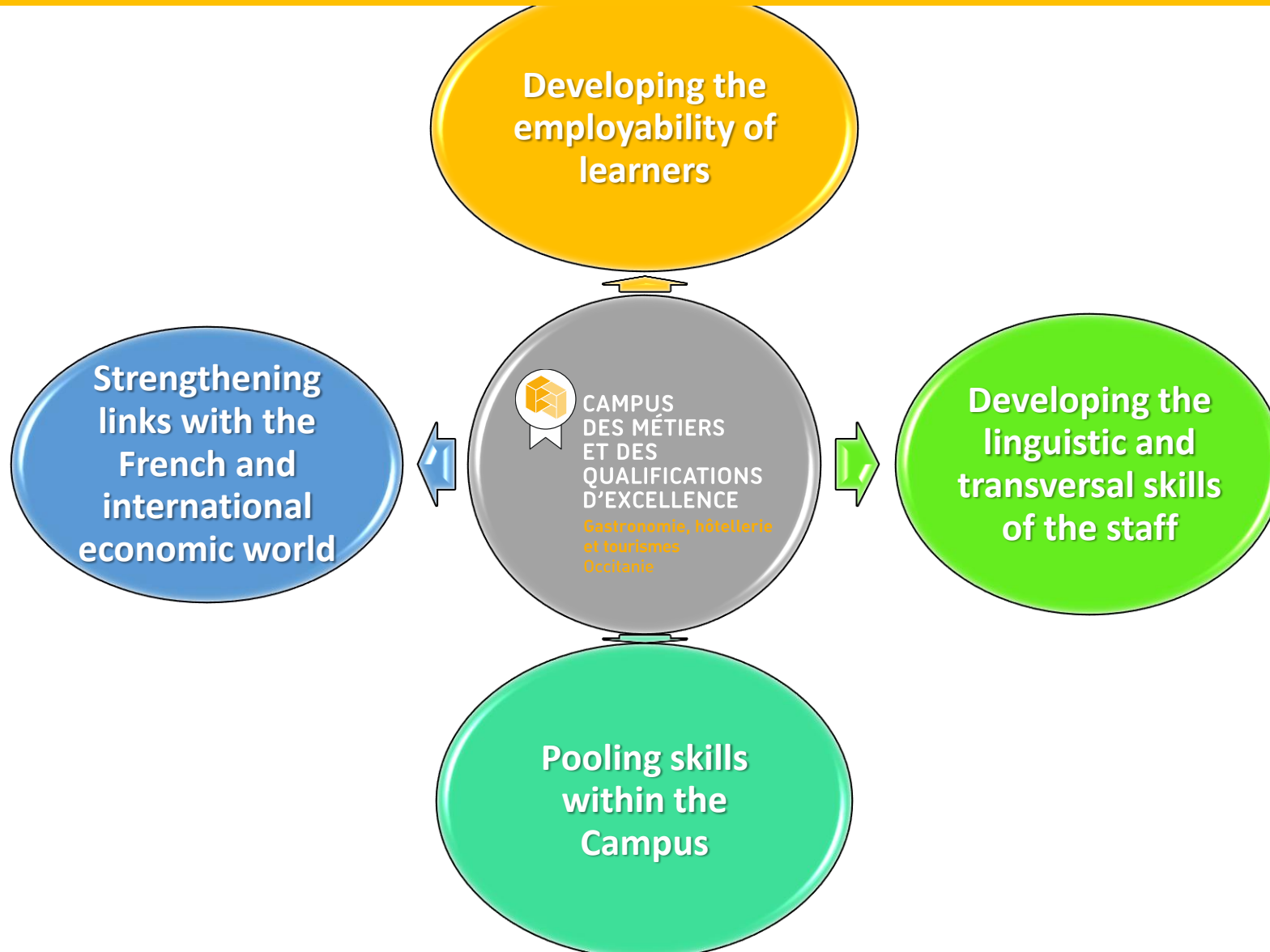
External objectives



- Identifying and anticipating the needs
- Improving internship
- Improving training
- Creating mutual trust
- Making training places more positive

International opening

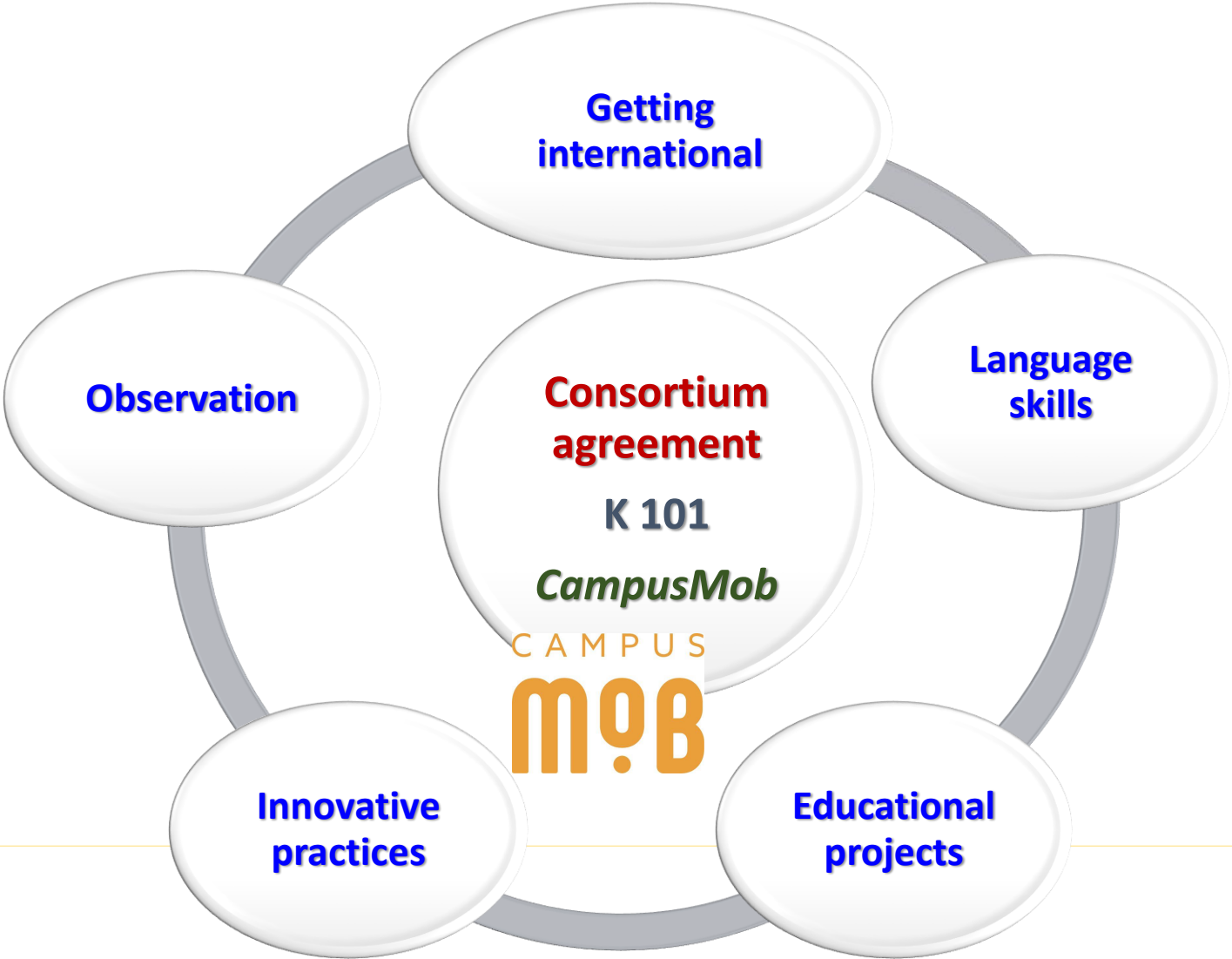
Main objectives



International opening Strategy



Staff consortium agreement: CampusMob



Campus Mobility project



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1. What?
2. Who for?
3. Examples



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et tourisme



Erasmus+

What?





● Campus coordinator

● Consortium coordinator

● Other members

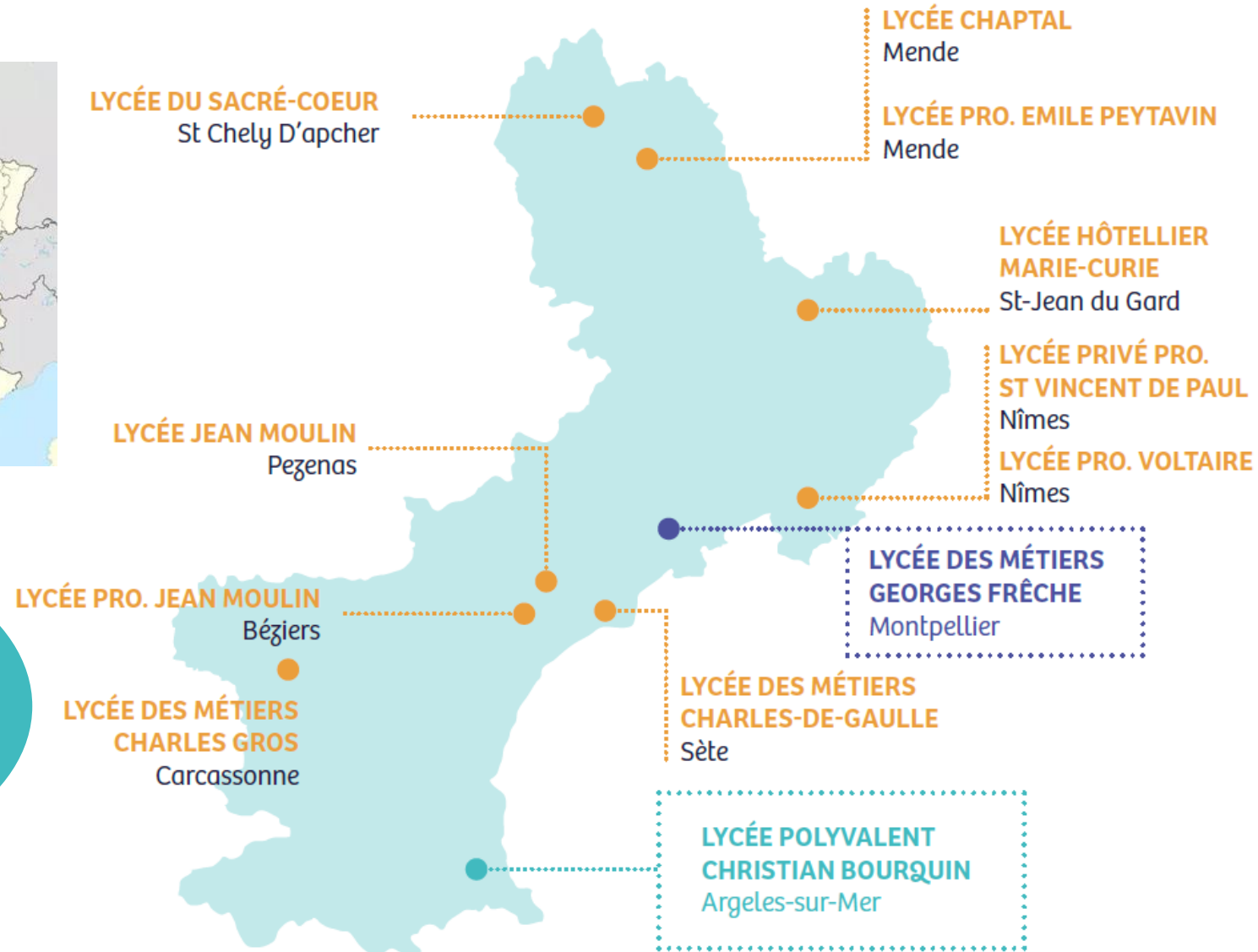
1st
mobility
project in
France

Erasmus+
result:
92,5 / 100

118 staff
mobilities



Erasmus+
Consortium
of 12 high
schools





**Internationalisation
of the 12 members**

**Innovative
teaching practices
and projects**

**Dissemination
/ ambassadors**

Priorities

Networking

**Language skills
improvement**



Who for?



Heads

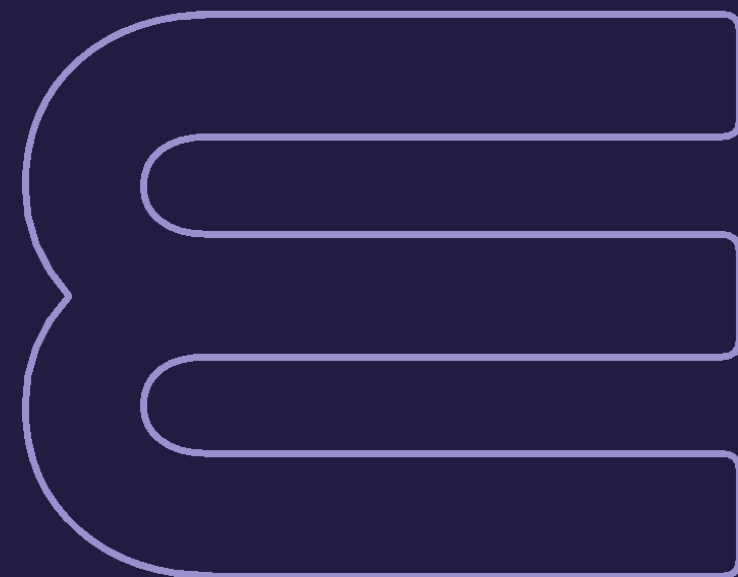
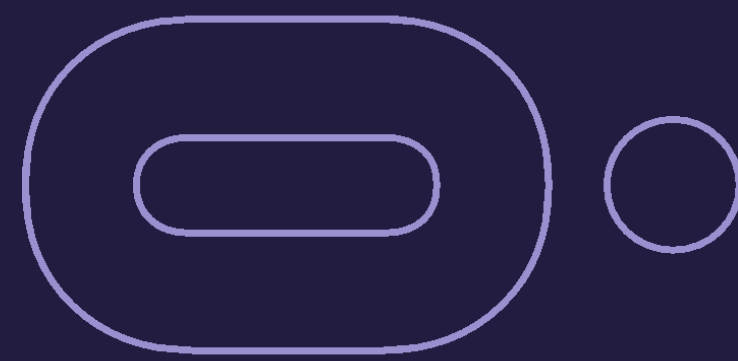
**Lecturers / Teachers in
Catering, Hospitality,
Tourism**

**Admin
staff**

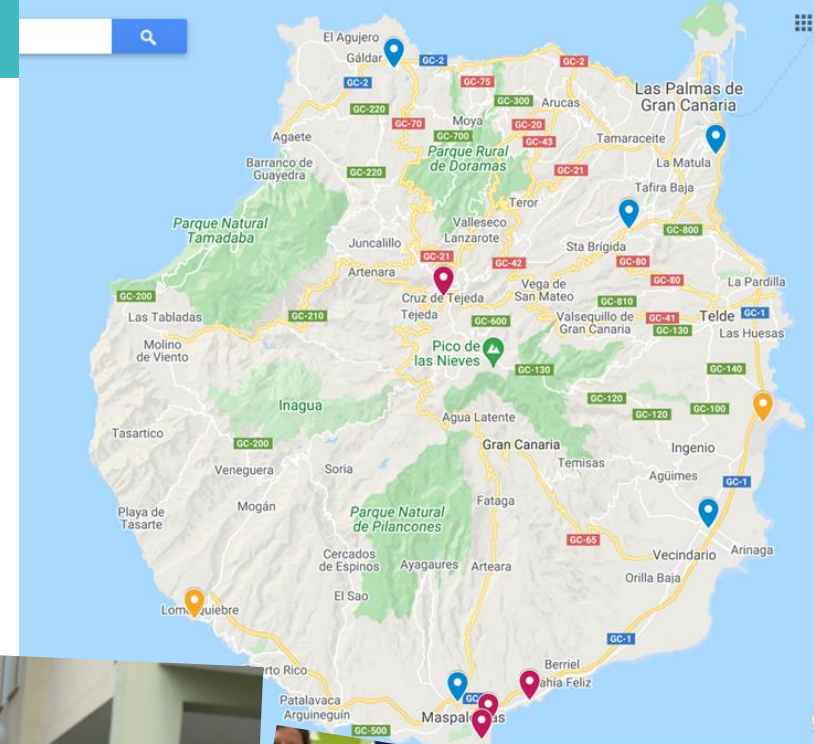
**118 staff
mobilities**



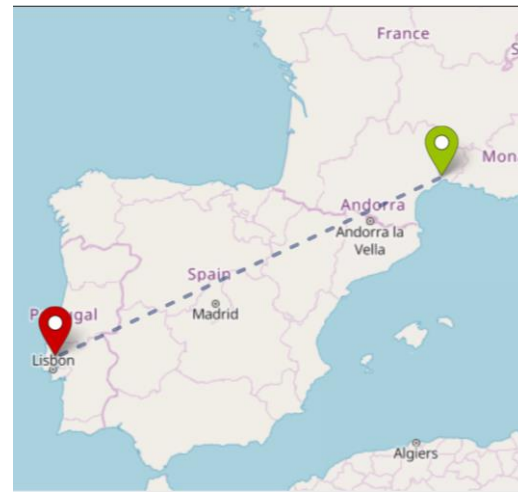
Examples



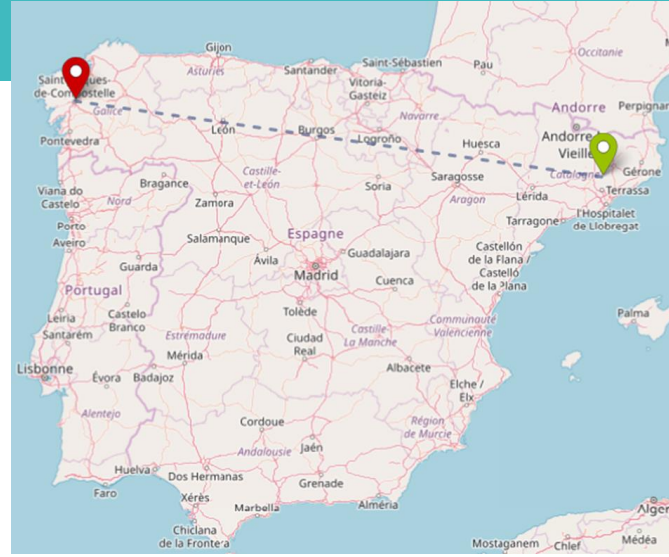
CAMP1 Gran Canaria (11/2021) - 12 participants



CAMP2 Lisbon (09/2021) - 13 participants



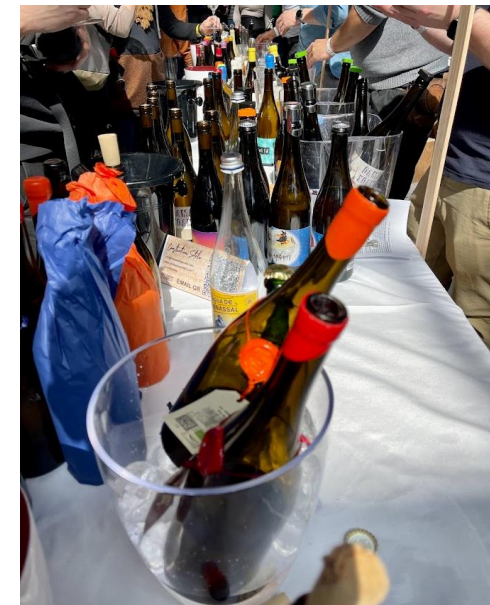
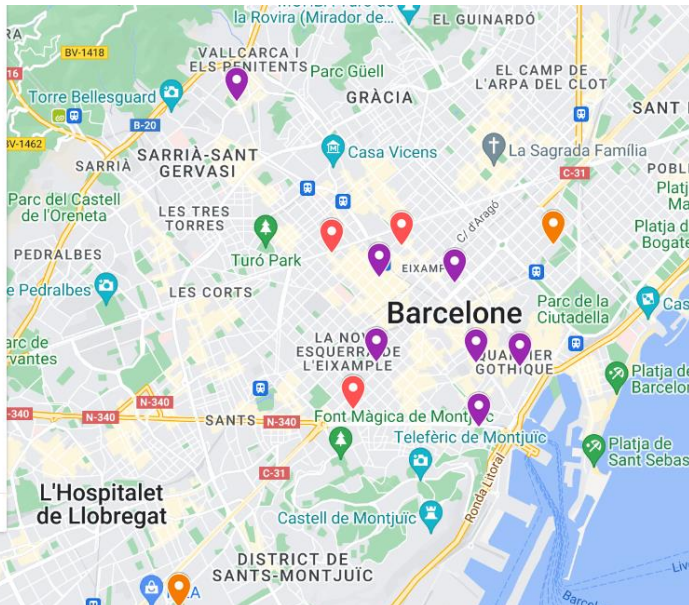
CAMP3 Santiago de Compostela (04/2022) - 15 participants



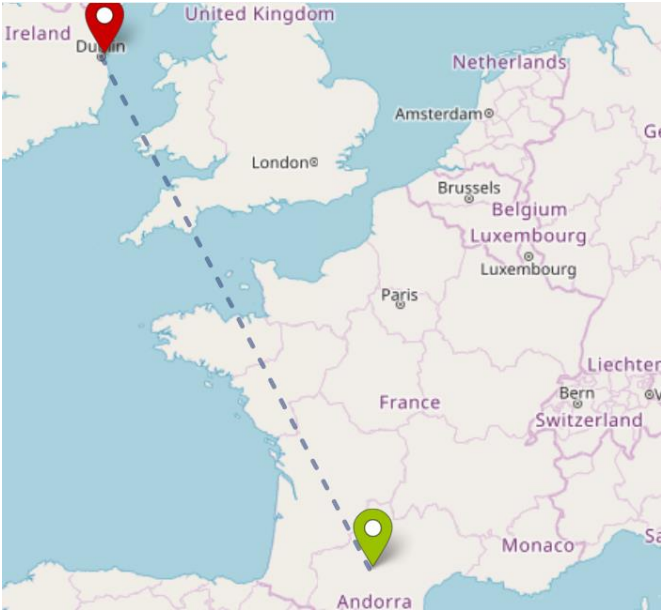
CAMP5 Barcelona (04/2022) - 19 participants



- Sites CAMP5
- Styles individuels
 - Gresca
 - El Nacional
 - CETT : School of Tourism, Ho...
 - Gatblau
 - Rasoterra
 - Plata Bistro
 - Feria Alimentaria (Fira Barce...
 - Av. del Paral·lel, 39
 - La Boqueria
 - ABaC
 - Tunateca Balfegó Espai Gast...
 - Tragaluz
 - Cerveseria 2D2Dspuma
 - Vella Terra (Feria vinos natur...
- Carte de base
- SANTA-FATJO
 - Cornellà de Llobregat
 - Parc de Can Mercader



CAMP4 Dublin (07/2022) - 35 participants



34 individual mobilities

10 different countries in the U.E.

Between April 2022 and Novembre 2022

(All staff members can apply)

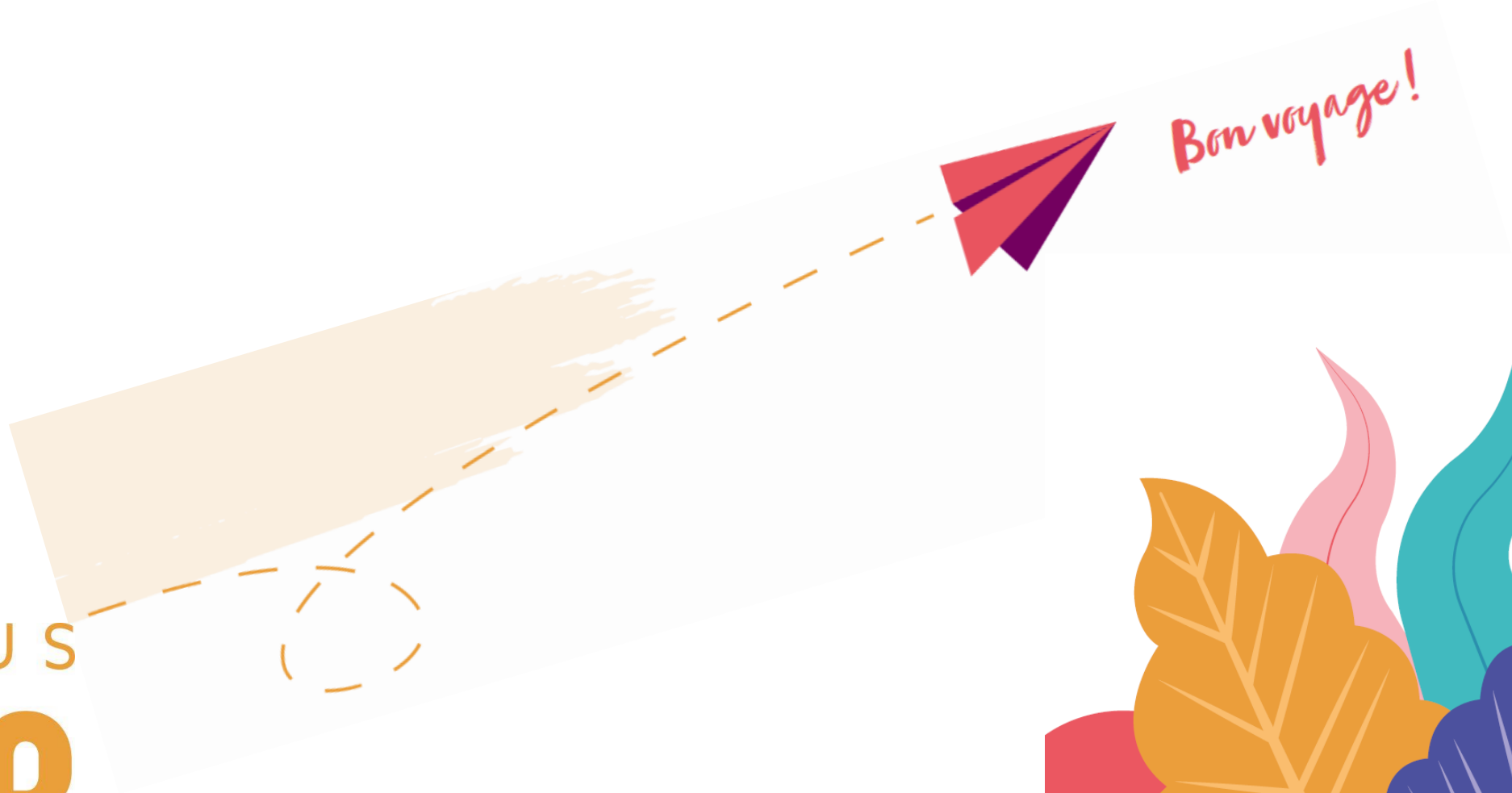


*Job-Shadowing
Or
Teaching mobility*



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Thank you for your attention



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