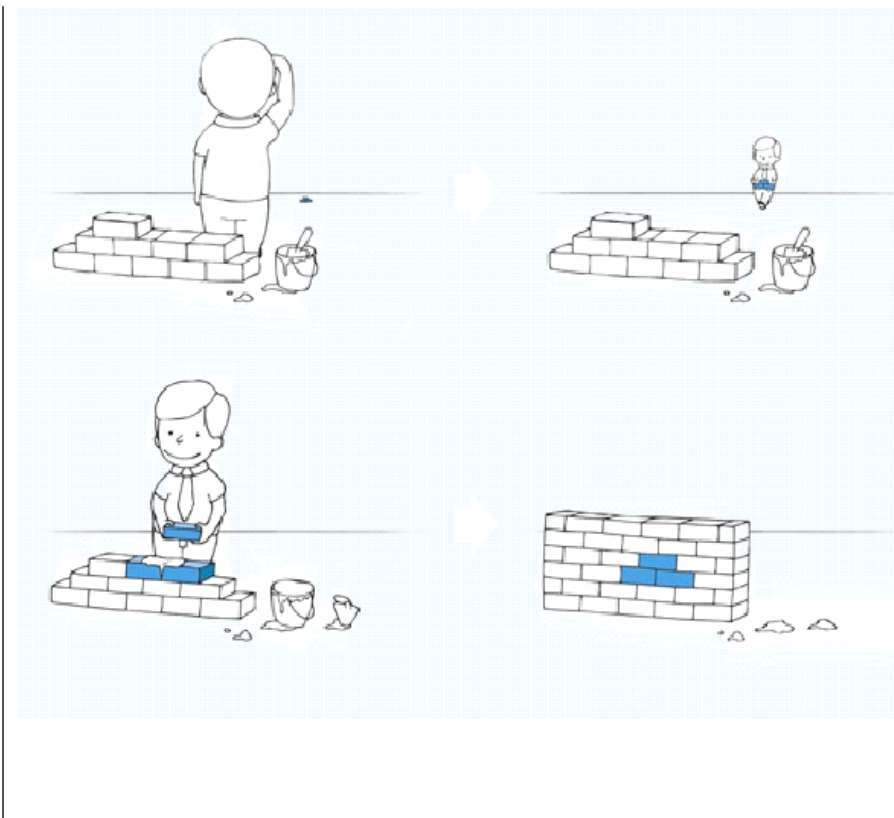




“ECVET Units as Initial or Additional Training to the European Veterinary Assistant Diploma. ”

No. 2016-1-LV01-KA202-022652

Testing ECVET in practice in the Baltic Sea Region



What is ECVET?

E = European

C = Credit System for

V = Vocational

E = Education and

T = Training

Inguna Avota, Plasy 2016

Christel-Ulrike Scholz, Hamburger Institut für Berufliche Bildung

Erasmus+ 2016-1-LV01-

KA202-022652

How?




1st step

- Create learning units using ECVET principles, description of the reference of the qualification



UNITS

Name of the Unit:			
Reference to the qualification:			
Area of work tasks:	EQF-level: 4	National level:	
Description of the Unit:			
Knowledge	Skills	Competence	
He/she knows:	<ul style="list-style-type: none"> He/she is able to: 	He/she is able to:	
	<ul style="list-style-type: none"> 		
	<ul style="list-style-type: none"> 		
Additional information:			
Developed by:			

www.ecvet-info.de



2nd step

- Create theory and practical **training program**

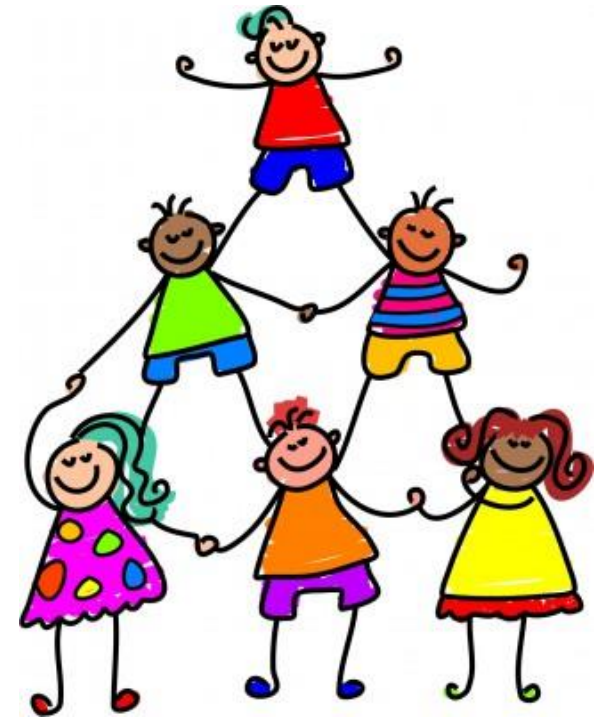


Training/learning program

3 weeks

Optimum of knowledge in each learning unit – module (physiology, anatomy, clinical diagnosis and therapy)

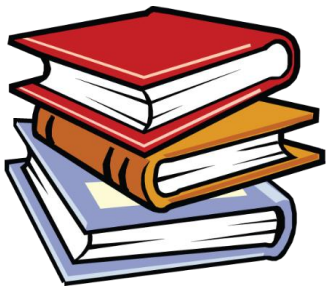
- Theory
- Theoretical and practical tasks
- Practical training



3rd step



- learning and training materials
- work books and notes for students and teaches and
- digital materials as well in each provider.



- Create the Memorandum of Understanding according the ECVET

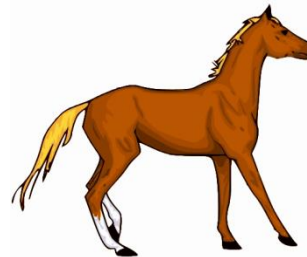




Practical training - testing



- Test units as students practical training in partner schools, collaboration with veterinary clinics, veterinarians and pet shops, during 3 weeks.





Learning outcomes


- Component of a qualification, consisting of a coherent knowledge, skills and competence that can be assessed and be recognized, valid (validated)

Learning outcomes




- Knowledge - facts and theoretical knowledge in the wider sense of the scope of work or training
- Skills - a range of cognitive and practical skills required to generate solutions to specific problems in the field or in the curriculum
- competence -
- exercise self-management in accordance with the general work or study contexts that are usually predictable, but are subject to change;
- supervise the routine work of others, taking some responsibility for the evaluation and make proposals for work or study process improvement or change

HansaECVET – testing ECVET in practice in the Baltic Sea Region

Name of the Unit:	<name of the work process>		
Reference to the qualification:	<name of the qualification>		
Area of work tasks: < context of the task>		EQF-level:	National level:
Description of the Unit: < brief overview of the steps, required to fulfil the task>			
Knowledge	Skills	Competence	
He/she is able to: <ul style="list-style-type: none"> < describe knowledge that refers to skills and competences with active vocabulary like describe, explain etc.> 	He/she is able to: <ul style="list-style-type: none"> < describe functions/part of the work process with active vocabulary and result, if necessary use adverbial determinations> 	He/she is able to: <ul style="list-style-type: none"> < describe social and personal competence considering responsibility, quality of self-organization etc.> 	
Additional information: <describe the reference to syllabi or general training plans of the basic vocational education the work placement should fit in>			
Developed by: <author, organisation>			

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Name of the Unit:	Improve the skills in catering service – cooking and leader		
Reference to the qualification:	Catering service, cook		
Area of work tasks: Order acceptance and kitchen		EQF-level: 4	National level:
Description of the Unit:			
Knowledge	Skills	Competence	
He/she knows: <ul style="list-style-type: none">different kinds of food productstechnological processesthe rules and recommendations of hygienethe safety regulations at work	<ul style="list-style-type: none">He/she is able to:communicate with customers, discuss and agree on the products and services appropriately and in a service minded mannerreceive ordersplan working stepsselect the ingredients and calculate the quantitiescalculate and assign the costs of the ingredientscalculate and assign the prices to the productsorder the ingredientsstructure work processorganize the working place and timeproduce different meals	He/she is able to: <ul style="list-style-type: none">run the kitchen independently and responsiblyprepare food independentlyact flexibly in any situationindependently and responsibly recognize and resolve communication difficulties caused by cultural , linguistic and contextual factors	

He/she knows: <ul style="list-style-type: none"> • different kinds of food products • technological processes • the rules and recommendations of hygiene • the safety regulations at work 	<ul style="list-style-type: none"> • He/she is able to: • communicate with customers, discuss and agree on the products and services appropriately and in a service minded manner • receive orders • plan working steps • select the ingredients and calculate the quantities • calculate and assign the costs of the ingredients • calculate and assign the prices to the products • order the ingredients • structure work process • organize the working place and time • produce different meals • cooperate in a team with colleagues of different cultures • support and assist colleagues under difficult working conditions • consider and justify his/her conduct in sales talks • react flexibly to new situations 	He/she is able to: <ul style="list-style-type: none"> • run the kitchen independently and responsibly • prepare food independently • act flexibly in any situation • independently and responsibly recognize and resolve communication difficulties caused by cultural , linguistic and contextual factors
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Additional information:

Developed by: Inguna Avota, Smiltenes Tehnikums, Latvia, Vaira Stolcere, Hotel Bruzis , Latvia Laima Paceviciene, Public Institution Alanta School of Tehnology and Business, Lithuania, Diana Vytiene , I.I.Gerugne, Lithuania

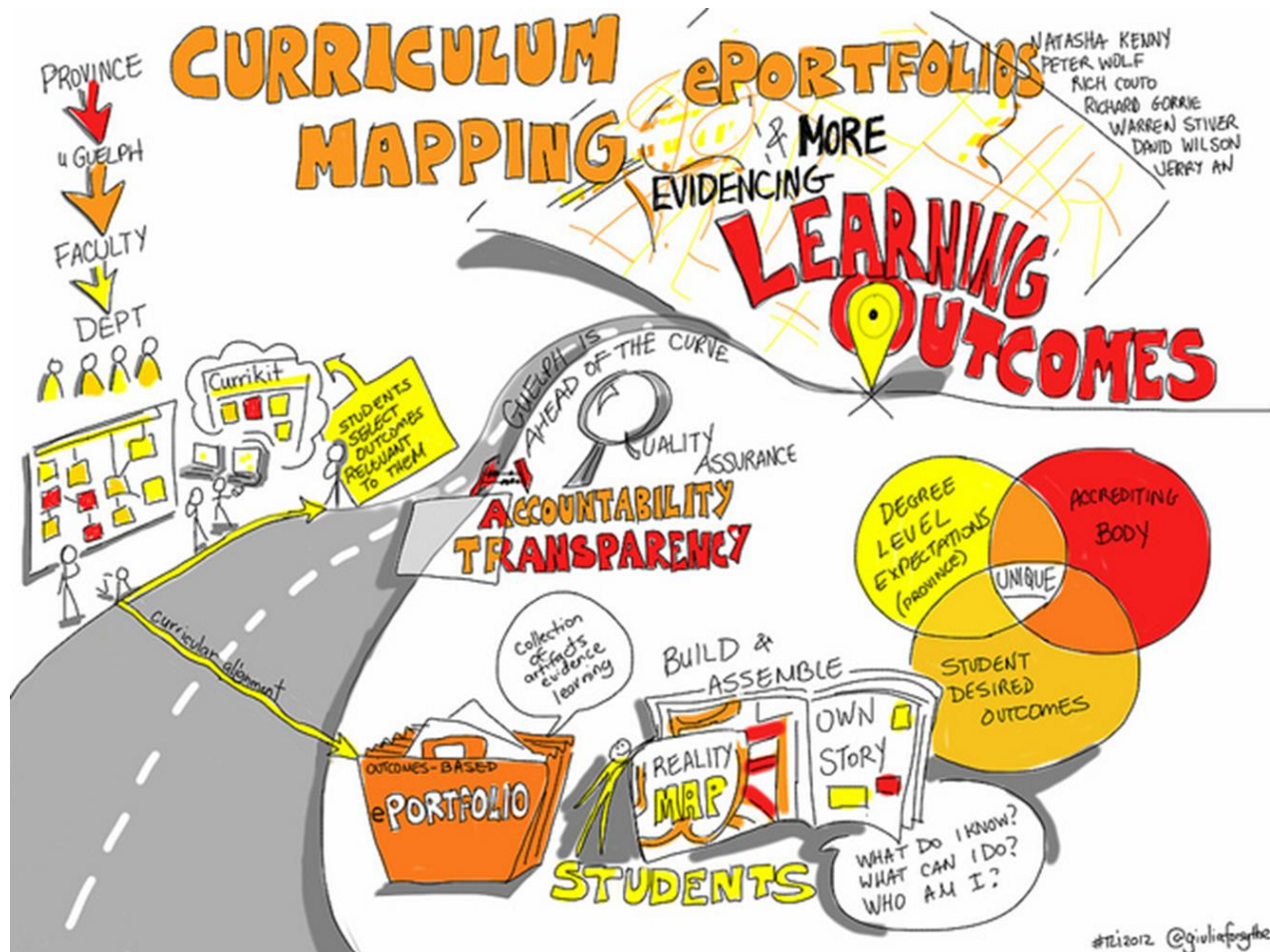
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Training ASSESSMENT



- This is the assessment of training that builds and complements the qualifications
- No separate revaluation and recognition of other countries - are known and evaluated all known credit system
- 1 year of formal full time VET - 60 credits according to the EU level
- 3 weeks mobility - 5 credits

Finally



#TEI2012 @givielieforshe

During the project

transnational meetings

1. Plasy, Czech republic October, 2016
2. Paide, Estonia April, 2017

Learning/training activities

1. Reignier, France August 2017
2. All parner school – student training 3 weeks
3. Smiltene, Latvia May 2018

Multiplier Events



Final Conference

Latvia 28-30 May 2018

