



***“Identity: tutor: Optimize part time courses in hotel and catering sector: the stake in the valuation of the tutor.”***

The hotel and catering sector is a dynamic one in the grip of recurring difficulties of recruitment at the European level. These difficulties are explained by the lack of image of these activities, difficult working conditions, or by the fact that a work in this sector often comes more as an opportunity than a real choice. Besides these common difficulties, the hotelkeepers and the European restaurant owners share very similar working conditions. Tutorship remains often regarded as time consumer and not as an investment. Alone, not recognized, the tutor as motivated and competent as he can be, cannot contribute completely to the success of the training, which penalizes both the trainee as the company.

Our objective is not to create a new tutor guide but to focus on the tutor’s characteristics in order to better understand what is needed for an efficient tutorship, also considering specificities of the hotel and catering sector.

### **PROMOTOR:**



### **PARTNERSHIP :**



## **PROJECT OUTPUTS :**

Our project is producing two main outputs :

1. **The Digest** : the definition of a professional profile then the elaboration of a skill referential of the tutor in hotel and catering sector allowed us to work out a "Digest". This document, which we wanted handy and attractive, recapitulates all the resources which the tutor has to mobilize for bringing to a successful conclusion his mission. Already presented to professionals, this product is being experimented. Accompanied with a poster which summarizes, too, the tasks granted to the tutor, these supports establish a means of **valuation of the tutor and its mission**.
2. **The tutorship recipe**: At the same time, we elaborated "the tutorship recipe" kit. It is about supports to all the actors of part time courses (tutor, supervision, training center, trainee) who aim at **optimize the tutorship at once for the establishment and the trainee**. How to choose the "good" tutor? What means to raise relational difficulties in the course of training course? These are some of the problems treated there in a most concrete possible way.

The aim of both outputs is to improve part time courses in hotel and catering sector.

## **INFORMATION AND PUBLICATIONS :**

For any questions and information need, do not hesitate to contact:

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We foresee to participate to a forum at the end of the year. We will give you more information in few weeks.