

THE PASSPORT OF THE PROJECT OFFERING

«Development of professional skills in the catering industry» (The project name)

The applicant organization:

Association of cooks of Uzbekistan

The name and requisites:

Association of cooks of Uzbekistan

Tashkent, District Mirzo-Ulugbek, street Oltin Tepa, 354

Phone : +99871 2652771

Account number: 2021 2000 0047 4178 9001

JCB "Alokabank"

MFO 00401

INT 206 981 693

OKONX 98200

The main activity of applicant:

Preservations and popularization of national cuisine of Uzbekistan, preparation of experts of the international level, the support of public initiatives on development of catering establishments, implementation in them of the international standards of service, the organization according to modern requirements of system on increasing professional level of staff and experts in the catering industry.

Earlier realized projects:

Association of cooks of Uzbekistan was developed on the basis of Uzbekistan Republic Cabinet's Ministry Decree from October, 10th, 2012 №289 "About measures on the further perfection of activity of the enterprises on catering industry and increasing the professional level of its workers". By the Association has been realized a number of activities for developing of national culinary art and catering services in Uzbekistan. In addition, organizing and participating at the international competitions among cooks and culinary specialists, master classes on cookery and service, consultations on quality assurance and a mass food.

The project purpose:

- Improvement of occupational and educational standards (curricula and programs) in catering industry and service;
- Increasing of professional level of experts (teachers and masters industrial training) in catering industry on organizing safety and qualitative food;
- The revival and preservation of national recipes on preparation of dishes and products of confectioner.

- Improvement of skills on qualitative service of population in public catering sphere.
- Assistance to professional colleges in improvement of technical and teaching-methodical base on catering and service.
- Propagation of life healthy way and a healthy catering among the population, especially among youth.

Project tasks:

- Inventory of existing state educational standards, curricula and programs in public catering sphere.
- Researching the labour market about requirements skills in catering industry.
- Working out of new training standards, curricula and programs, examination procedures.
- The contribution to institutional development on the organization of courses of increasing professional qualification and retraining in catering industry.
- Organizing of seminars, master classes for teachers of professional subjects and masters of in-service training of colleges.
- Assistance in the decision of problems with the youth employment, basically girls.
- Organizing and carrying out of courses of a professional training for a new profession of the unoccupied population;
- Carrying out international conference and seminars concerning the further steps of development of the project.

Expected results and effect from project realization:

- Creation of the national market of the certificated and personnel in catering industry;
- Introduction of the international standards on a correct and safe food.
- Introduction of the international experience on preparation of dishes and rendering of qualitative services in catering.
- Developing effective system of the organization and carrying out of courses on improving of qualification.
- Creation of a pilot system on preparation and improvement of professional skill in catering in Uzbekistan which may expand the other branches of economy and social sphere too.
- Creation «The competence center on accreditation of experts for catering (food) industry» at Association of cooks of Uzbekistan
- Creation of effective system with interaction between a labour market and vocational education sphere.

Prospective actions within the project:

- The Organization and hardware of educational and teaching laboratory audiences (educational classes, workshops and shops).
- Acquisition of technical and technological equipment of public catering service (in the appendix).
- Trainings for trainers/cooks/of teachers/masters of the professional colleges;
- Working out and perfection of the teaching-methodical documentation;
- Preparation and publishing of new curricula, programs and manuals;
- Organizing of trainings, encourage of the international and national experts and advisers;
- Introduction of information technology and new technological equipment;
- Introduction in professional colleges of Tashkent and other regions of Uzbekistan on system of dual formation.

The prospective period of realization of the project:

- 2014 – 2015 years

Project total sum: 540000 USA Dollars

The given sum of the grant: 540000 USA Dollars

Prospective categories of expenses (According to the appendix №2):

- Operational expenditure (personnel);
- Maintenance service (the necessary equipment);
- Consulting services (professional trainings);
- Travelling and living expenses;
- A cost of transportation;
- Carrying out of conference, seminars and master classes;
- Working out, the publication and distribution of typical documents.

The contact person:

Full name: Allabergenov Anvar Alimbaevich

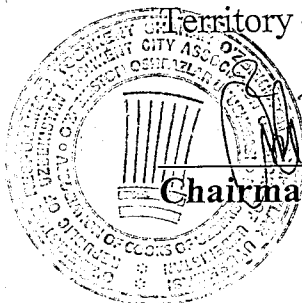
Position: The Director of the International center of the Uzbek culinary art
at Association of cooks of Uzbekistan

Phone: (+99871) 2652771; 2667778;

The e-mail address: uz_cooks@mail.ru; uz-chefs@mail.ru

Region of realization of the project:

Territory – Tashkent city and other regions of Uzbekistan.



Chairman of association

Umarov Akbar Hamdamovich

THE PROJECT SUMMARY

The problem of maintenance of current and perspective requirements of economy with professional staff, modernizations of system of continuous education is equally actual today, both for an education sphere and for public catering sphere. Nowadays the development of professional skills of experts on the industry of catering is one of the actual directions in social and economic life of Uzbekistan. There is the preparation of experts of an average link for catering sphere in Republic (the cook of national and foreign cuisine, the service manager, the waiter, the bartender) is engaged the professional colleges which is basically in the tourist centers' of Uzbekistan (Samarkand, Bukhara, Khoresm and Tashkent). Existing the State educational standards, curricula and programs in public catering sphere are not on due level to meet the requirements of a labour market.

Besides that there is a big blank level of readiness and awareness of teachers of the theory and practice on challenges and trends, and also technological innovations in cookery and service sphere. That graduates of colleges have been claimed on a labour market as experts professionals, for teachers of the theory and service practice it is necessary to create conditions for a constant improvement of professional skill, and to be always well informed about a new trends, new technologies in catering industry. Especially, the questions of safety and quality of rendering services in catering industry are too actual.

According to new problems and kinds of manufactured organization, occurrence of new technics, technologies, human resource management models - the management of the companies makes new demand to the qualifications, got by experts earlier, in conformity with changeable qualifying requirements.

The project «**Development of professional skills in the catering industry**» is aimed at support of processes of modernization and reforming system of preparation and increasing of qualifications, and also development of continuous education in Uzbekistan according to last international trends in the system of retraining and improvement of professional skills of personnel.

