


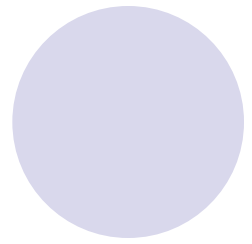
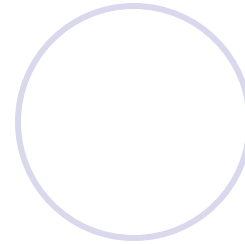
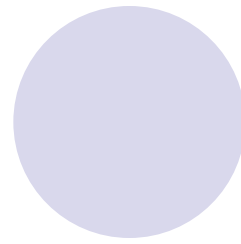
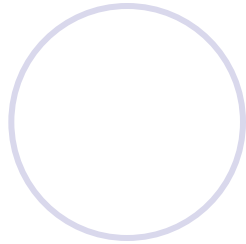
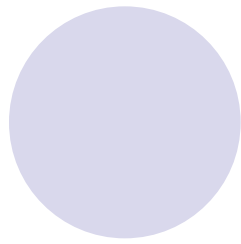
VOCATIONAL SCHOOL FOR TOURISM AND CATERING



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- Today 350 students are trained in 16 classes of 7 different career tracks. Each track requires that the students should take particular focus on special subjects along with a basic course of general studies and languages. The school offers three foreign languages - English, German and French. In addition to providing instructional classes the School offers practical exercise hours in which the students are encouraged to work in the community and earn a first-hand experience of parts of their specific field of study.
 - The students study and work in classrooms and laboratories with modern equipment. There are 8 classrooms for general subjects, 3 laboratories for tourism, hotel and restaurant studies, 3 laboratories for economics as well as training complexes for ICT, culinary arts and hotel services.
 - The training is conducted by highly qualified teachers with the necessary scientific and pedagogical experience. Thanks to their high professional level and education our students are preferred workers in the hotel and restaurant business in the region.

History

- Professional School for Catering and Tourism is a preferred, well-known and respected school. For more than 35 years, our school has been training specialists who actively take part in the economical and social life of the Razlog district. From its establishment till now, the claim of all the teachers, students and employees has always been to defend its prestige.



- Vocational School for Pulp Industry in Razlog was founded on 1 June 1968. In 1974 was laid the foundation of a new building with a boarding house and a gymnasium. In 1991, a partial structural change of special courses was made because of the quick development of the tourism in the region. The three-year special educational course for hotel staff was organized. This was the beginning of the total change in the structure of the school. In 1993, the name of the school was transformed into Technical School for Catering and Tourism and in 2005 – into Professional School for Catering and Tourism.
- Throughout its history the Professional School for Catering and Tourism has developed traditions in creating connections with universities, institutions, factories and firms, working in the fields of food industry and tourism. The popularity of the school in the recent years, the high professional level of the teachers and the excellent knowledge of the students make us a preferred partner in the region.

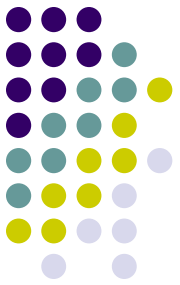
RESTAURANT MANAGEMENT AND RECREATION

after 8 class

- Specialists in **RESTAURANT MANAGEMENT AND RECREATION** are trained to plan, organize, manage and supervise restaurant service; have knowledge of restaurant technological processes, techniques and up-to-date requirements of the restaurant business regulations. They are able to make new restaurant products, to have control over the quality, to establish a favourable socio-psychological atmosphere in the company, to work together in a team, to participate in marketing and advertising campaigns.
- After leaving school our students can work as managers, technologists, specialists in marketing and advertising in restaurant business.

HOTEL MANAGEMENT

after 8 class



- Specialists in **HOTEL MANAGEMENT** are trained to plan, organize, manage and supervise hotel and restaurant services; have knowledge of hotel and restaurant organization and management, contemporary marketing and advertising tendencies. They are able to have control over technological processes in hotels and restaurants, to establish a favourable socio-psychological atmosphere in the company, to work together in a team, to participate in marketing and advertising campaigns.
- After leaving school our students can work as managers, promoters, technologists, specialists in marketing and advertising in hotel business.



- Specialists in **CATERING** are trained to plan, organize, manage and supervise services connected with catering; have knowledge of technological processes, techniques and up-to-date requirements of catering, culinary arts and nutrition, contemporary marketing and advertising conceptions. They are able to create new products as well as to have control over the quality of the ready-made and culinary products. After leaving school our students can work as specialists in food technology, catering establishments, restaurants, canteens, workshops producing culinary products and pastry, etc.

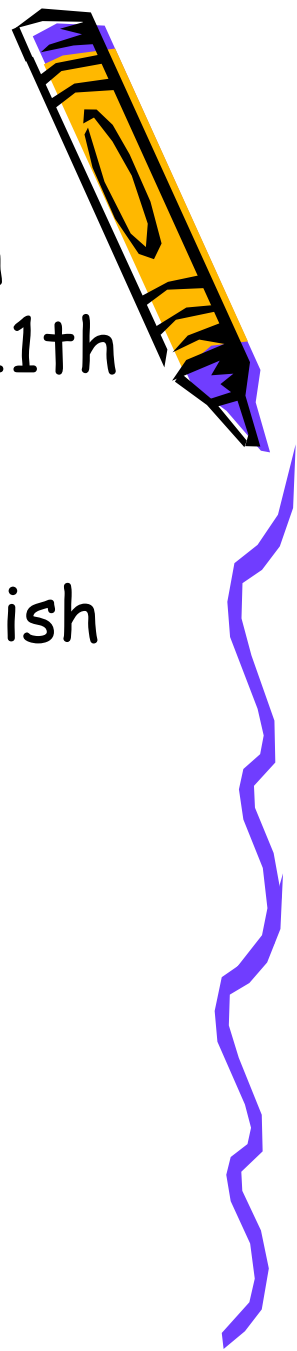
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- Specialists in **TOURISM MANAGEMENT** are trained to plan, organize, manage and supervise main tourism and recreation services. They have knowledge of organizing and managing successful tourism, hotel and restaurant business, applying up-to-date approaches and techniques of marketing and advertising policy, management and investment policy in tourism.
 - After leaving school our students can work as managers, analysis specialists, consultants, organizers, specialists in marketing and advertising in tourism – tourist complexes, hotels, restaurants, holiday houses, travel agencies, catering establishments.

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- Specialists in **SMALL AND MEDIUM BUSINESS** have knowledge of Economics as well as Humanities, Technologies and Management – macro and micro-systems, their own business, manufacturing, trade and financial interrelations with various partners. They are able to manage and supervise production, trade and finance sectors/departments of different businesses including companies, firms, holdings, etc. and work as company managers, sole traders, public administrators.
 - Specialists in **SMALL AND MEDIUM BUSINESS** are highly qualified specialists who possess profound knowledge of bank and market transactions, who can develop strategies and business-plans as well as marketing research and financial operations.

NATIONAL AND INTERNATIONAL PROJECTS

- **PHARE BG**: “Lifelong learning and Professional Training”: re-equipment of the professional training complexes and computer labs, repairs as well as teacher training courses to the total value of 300 000 lv.
- **Socrates-Comenius-1**: the projects : “Our Rivers as Sources of Life and Culture” (working language – English):2001-2004; “Once upon a time there was Europe...” (working language – French): 2003-2005; “Media Education: Possibilities and Challenges” (working language – English): 2005-2007; “European Citizenship” (working language – English): 2006-2007.

- Leonardo da Vinci: in April 2006 within the programme the students from 10th, 11th and 12th grades had practical hours in Business Administration in Sevilla, Spain. During a month 30 students studied Spanish and visited different offices in Sevilla as well as participated in the yearly Tourism Fair of Spain; in April 2007 the students from 10th grade had practical hours in Tourism Management in Florence, Italy.



Spring Day in Europe: essay contests; writing topical messages to Europeans; creating posters; debates with the local politicians and community leaders.

Junior Achievement Programme:

programmes „Virtual enterprises“ и „Business Etiquette“.

National and International Culinary Arts&Serving Contests

- 1st international Culinary Arts&Serving Contest no in Bratislava – November 2005, November 2006;
- Yearly national contests held by the Bulgarian Association of Schools for Tourism
- Contests for young cooks “Gurmino”– spring 2006”; “Gurmino”– spring 2007”.