



Erasmus+

ADVANCING HYGIENE AND CLEANING TRAINING FOR HORECA SMES

2019-1-UK01-KA202-061484
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ARE YOU AN OWNER OF MICRO AND SMALL
HORECA?

ARE YOU WORKING IN THE CLEANING, FOOD
PREPARATION AND SERVING RELATED
SERVICES IN THE MICRO HORECA SECTOR OR
LOOKING TO WORK IN THESE TASKS?

ARE YOU A TRAINING ORGANISATION, A VET
SCHOOL OR A TRAINER ALREADY PROVIDING A
CLEANING TRAINING SERVICE OR LOOKING TO
INTRODUCE A CLEANING TRAINING SERVICE?

**HYPERCLEAN4HORECA
IS HERE FOR YOU!**



Six months has passed since the previous hyperCLEAN4HORECA project newsletter. The consortium of the project lay down strong foundations for developing and incorporating new knowledge in order to provide a scientific basis for the provision of hygiene and cleaning services, in the HORECA industry.



CUTTING-EDGE, HIGHLY FLEXIBLE, AND MODULAR CURRICULA

A highly flexible, modular user-centered approach. The versatility and relevance of the hyperCLEAN4HORECA curricula makes it essential for employees in the micro HORECA cleaning sector and will equip them with the right skills to ensure compliance to the respective regulations (EU & national), guarantee public health and safety, provision of high quality services, maximizing thus its revenue and reputation.

The assessment of the training program will include extended cycles of training activities and work place centered work including skills retention. Trainers will continuously give feedback to the project team about their experiences gained at the workplace.

The impact on target groups will be substantial as they can immediately implement the best practices at their own pace and witness the benefits on their regular checks from the relevant authorities and customer's appraisal (i.e. in social media, travel review websites and interactive travel forums). In the medium term, the HORECA business can adopt public health awareness and green up approaches,

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Valencia

become more attractive overcoming difficulties in recruiting people and consolidating its workforce, and provide high quality services. In the long term, these new hygiene and cleaning behaviors of the business can be translated in revenues for the business itself and, consequently, for the national European HORECA and tourism industry competitiveness.

HyperCLEAN4HORECA TRAINING CURRICULA IN A NUTSHELL

1 Qualification profile

Hygiene & Cleaning Manager (HCM)

6 Flexible modules

Module 1: Dirt Detection

Module 2: Green-up Cleaning

Module 3: Supervision of Service

Module 4: EU & National Legislation

Module 5: Generic skills

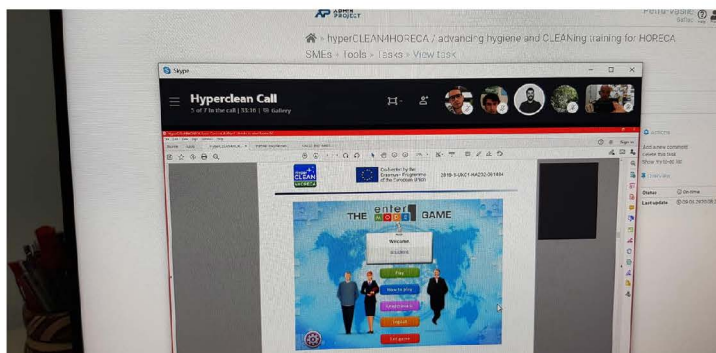
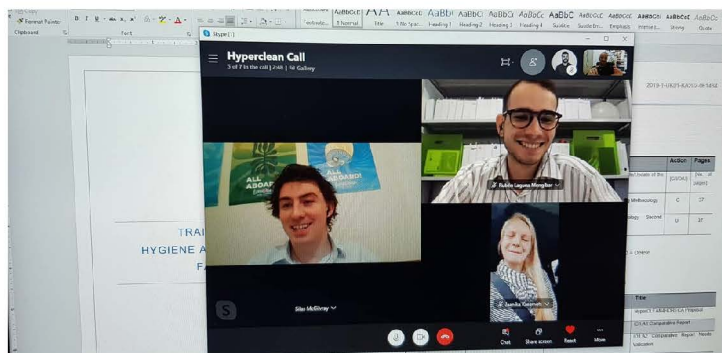
Module 6: Specific Business Skills

2nd online transnational meeting



A successful online meeting was implemented between the partners on 29th of September 2020. The second partnership meeting focused on the validation of the training methodology for the course, the elaborated strategies and the action list to materialize the strategies.

Partners had the opportunity to see the first draft of the HyperCLEAN Game that will be implemented in 5 countries! An interactive game which will deliver the project knowledge in an engaging and fun way to serve either initial training or skills retention purposes (game played again after applying the new knowledge, skills and competences at the workplace).



Follow the project website and social media to be the first to inform about the project activities

<https://hyperclean4horeca.eu/>

<https://www.facebook.com/hyperclean4horeca/>

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