



STUDY PROGRAM: "MANAGER OF SOCIAL RESTAURANT"

Erasmus +"Cook for Future: New VET Horizons for social inclusion in Food Service"

Co-funded by the
Erasmus+ Programme
of the European Union



This training curriculum is born within the framework of of the Erasmus+ project "Cook for Future: New VET Horizons for social inclusion in Food Service".

The objective is to disseminate social entrepreneurship so that it can serve to increase the possibilities of professionals in the field of hospitality and social-health care.

Ultimately we are looking for a change in the way of managing and understanding the third sector. A sector of special vulnerability that must initiate measures for sustainable and lasting maintenance, with a greater capacity for self-management and a reduction in public spending.

In this project representatives of organizations of the third sector, training centres and universities have participated; providing a multi-sector approach.



Cofinanciado por el
programa Erasmus+
de la Unión Europea



PEDAGOGICKÁ
AKADÉMIA UNIVERZIT
MATEJA BELA



What do we face when we transform an NGO into a social enterprise?

The main difficulty is getting an NGO to think like a business, even if it is socially oriented. On the other hand, other difficulties we face are the absence of strategic planning, communication and marketing plans linked only to the justification of subsidies and the inability to encourage creativity and talent of human capital

Objectives

- **Educate**, in the form of professional education, workers and managers of social enterprises that will employ citizens with different forms of disadvantage in food services.
- To promote a **sustainable** Third Sector model
- To know the **needs** of the third sector and the peculiarities that can exist in different countries.
- To know the **employment policy** at European level
- Acquiring skills in **social economy** and working with multicultural communities and groups.
- Know how to design, **manage** and evaluate a business project with social purposes.



COOK FOR FUTURE

Subject 1: European Social Policy and Employment Policy

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 1: European Social Policy and Employment Policy

DESCRIPTION

The subject deals with social policy in the European context as well as its place in society. It then links social policy with employment policy.

OBJECTIVES

When we want to talk about the employment of disadvantaged groups, it is important to clarify, first of all, issues relating to social policy and its link to employment policy, specifically related to disadvantaged groups. Given that it is an international VET education, the issue of social and employment policy needs to be seen in the European context.



CONTENTS

- Module 1** The concept and subject of social policy
- Module 2** The concept of social and politics
- Module 3** The relationship of economic and social policy
- Module 4** Social policy and social work
- Module 5** Social policy and social work; social policy principles; social policy functions
- Module 6** Social instruments policy makers



METHODOLOGY AND EVALUATION

METHODOLOGY

The subject as well as the whole course will be realized in theory - experientially. Methods such as visualization, good practice examples, dialogue learning, theoretical contextualization and the like will be used. It is important that the participant is drawn into the education process and that the presented information is subsequently consolidated by self-study, which is also planned in the subject. The theoretical content is essential to be able to work with real experience and provide information in order to understand the practical application of the subject in a real environment, as well as to understand its relevance to other subjects as well as to the entire study program.

EVALUATION

The subject will be evaluated on the basis of oral examination of the acquired curriculum. Emphasis will also be put on linking theoretical knowledge with practical application.

BIBLIOGRAPHY

Patricia Kennett - Noemi Lendvai-Bainton et al. 2017. Handbook of European Social Policy. Cheltenham/Northampton: Edward Elgar Publishing, 2017. ISBN 978-1-78347-645-9

Peter Dwyer - Sandra Shaw et al. 2013. An introduction to Social Policy. London: SAGE Publications, 2013. ISBN 978-1-4462-0758-1

Marco Vivarelli - Mario Pianta (eds). 2000. The Employment Impact of Innovation: Evidence and Policy. London: Routledge, 2000. ISBN 0-203-76692-X

The background of the entire page is a teal color with a pattern of interlocking puzzle pieces. The pieces are slightly raised, creating a 3D effect. In the top left corner, there is a solid yellow rectangle.

COOK FOR FUTURE

Subject 2: Social Economy and Social Management

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 2: Social Economy and Social Management

DESCRIPTION

The subject deals with the Social Economy perceived as a part of the economy, which is driven by solidarity, while its primary task is to fulfill social goals, where in many cases it pursues social goals. The social economy in basic terms can be expressed as a tool to modernize the welfare state and its partner. In particular, the social economy is linked to objectives such as promoting employment and social cohesion and developing social services, particularly in the two main areas of public policy: social and labor inclusion, as well as local development and job creation. Social economy as a socially beneficial area in solving social problems and unemployment in many EU countries strengthens its position in traditional sectors, for the needs of our education it will be the food services sector. The subject also deals with the management of such beneficial services.

OBJECTIVES

The aim of this VET course is to make it easier for people with disabilities to find employment in the labor market, in particular in catering services. Their application can be most common in social enterprises and therefore it is extremely important that the course participants have knowledge of the social economy and social governance.



CONTENTS

- Module 1** Social economy as a part of economy
- Module 2** Social entrepreneurship
- Module 3** Solidarity in the social economy
- Module 4** Social economy objectives
- Module 5** The social economy and the welfare state
- Module 6** Setting up social enterprises; social enterprise management



METHODOLOGY AND EVALUATION

METHODOLOGY

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EVALUATION

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BIBLIOGRAPHY

Ash Amin. 2009. The Social Economy: International Perspectives on Economic Solidarity. London: Zed Books, 2009. ISBN 9781848132825

Trish Hafford-Letchfield - Kate Leonard - Nasa Begum - Neil F. Chick. 2008. Leadership and Management in Social Care. London: SAGE publications, 2008. ISBN 978-1-4129-2960-8

COOK FOR FUTURE

Subject 3: Personal and Social psychology

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HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 3: Personal and Social psychology

DESCRIPTION

The subject deals with human psychology in its basic features. It also deals with the influence of social factors on the individual's psyche. It deals with the attitudes, roles and behavior of individuals in the group, the importance of social norms and the dynamics of social groups.

OBJECTIVES

It is important to be able to perceive the psyche of the individual and work with it in any employment, especially in the employment of disadvantaged people. And since it is a work process taking place in larger or smaller groups, it is also important to perceive aspects of social psychology.



CONTENTS

- Module 1** Fundamentals of Psychology
- Module 2** Psychology of personality; the impact of social factors on human psyche
- Module 3** individual attitudes in the group; the roles of individuals in the group; individual behavior in the group
- Module 4** social standards
- Module 5** social group dynamics



METHODOLOGY AND EVALUATION

METHODOLOGY

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EVALUATION

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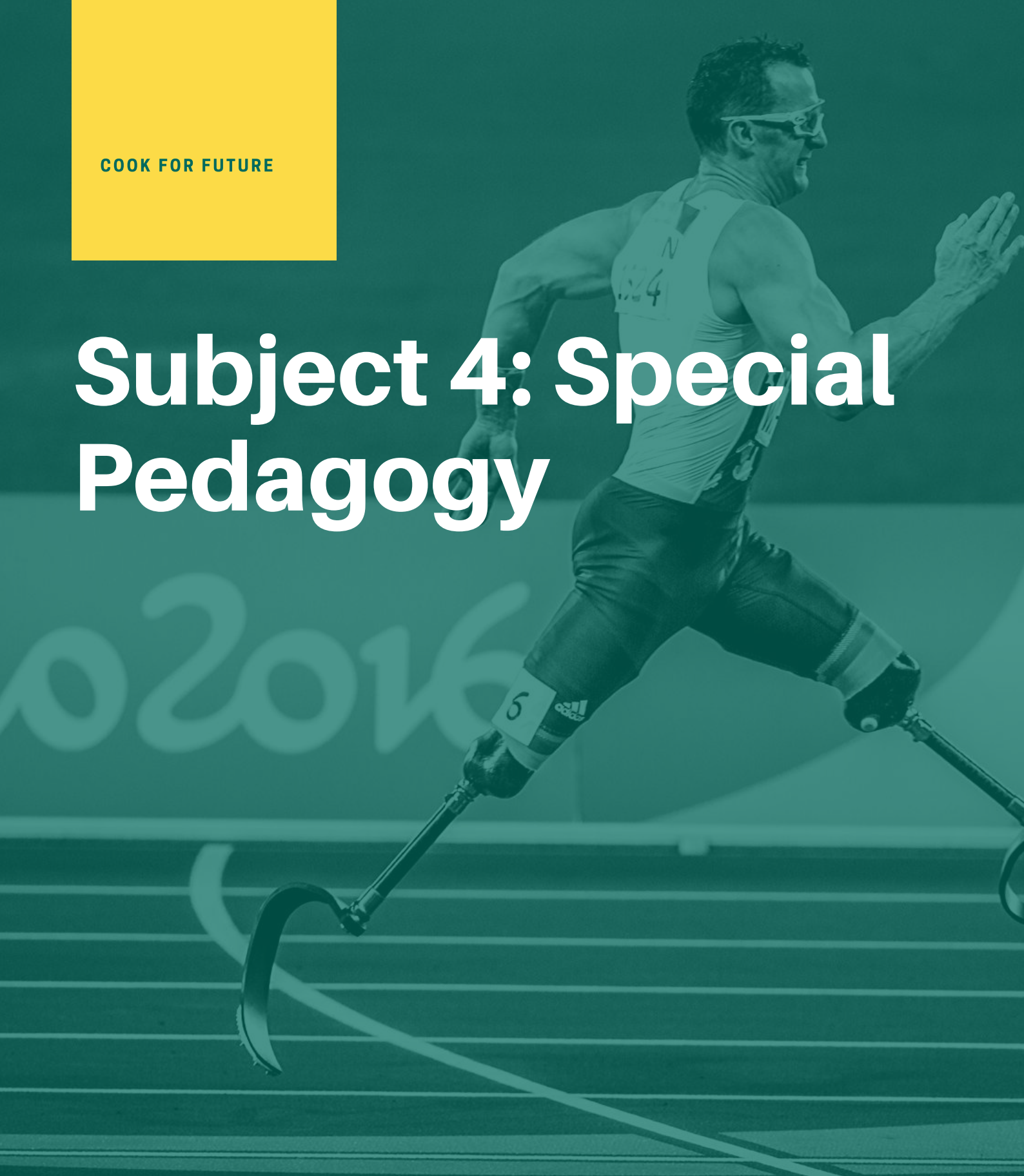
BIBLIOGRAPHY

Randy Larsen - David Buss. 2017. Personality Psychology: Domains of Knowledge About Human Nature. New York: McGraw-Hill Education, 2017. ISBN 978-1259870491

David Myers. 2019. Social Psychology. New York: McGraw-Hill Education, 2019. ISBN 978-0078035296

COOK FOR FUTURE

Subject 4: Special Pedagogy

A male athlete with a prosthetic leg is running on a track. He is wearing a white singlet with the number 124 and a bib with the number 6. The background is a teal overlay with the text '2016' visible.

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HORIZONTS FOR SOCIAL INCLUSION IN
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Subject 4: Special Pedagogy

DESCRIPTION

The content of the course is based on an overview of basic special pedagogical disciplines, professional terminology and understanding of the care system for people with special educational needs

OBJECTIVES

The course is aimed at employing people with specific needs in the area of food services. These persons can often have different types of disabilities, whether physical or mental. Therefore, it is important that the course participants have a basic knowledge of the various special pedagogical practices that are necessary to work with such persons.



CONTENTS

- Module 1** Introduction to Special Education
- Module 2** special educational needs
- Module 3** types of physical disabilities; types of mental disabilities
- Module 4** the specifics of working with people with disabilities
- Module 5** special pedagogical procedures



METHODOLOGY AND EVALUATION

METHODOLOGY

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EVALUATION

The subject will be evaluated on the basis of oral examination of the acquired curriculum. Emphasis will also be put on linking theoretical knowledge with practical application.

BIBLIOGRAPHY

Tatiana Dubayová - Jana Kožárová. 2018. Coping strategies of pupils with special educational needs in inclusion and their relation to school achievement. Brno: Tribun EU, 2018. ISBN 978-80-263-1422-6

Chris Biffle. 2013. Whole Brain Teaching for Challenging Kids. California: Whole Brain Teaching LLC, 2013. ISBN 978-0984816712

COOK FOR FUTURE

Subject 5: Methods and Techniques of Social Work

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HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 5: Methods and Techniques of Social Work

DESCRIPTION

Social work has its own methods and practices, using a wide range of methods, activities capabilities in accordance with its holistic focus on the individual and his environment. Social work is based on scientific methods. Scientific methods reflect the laws of society. A social worker does not only need one method in his or her work, but has to use several methods. Therefore, individual methods are characterized in the subject. In addition, the subject will pay attention to social work techniques, which are the skills and practices used by the social worker.

OBJECTIVES

Speaking of any employment of persons with different types of disadvantage, including employment of such persons in the area of food services, it is very important to provide participants with information about social work and about the methods and techniques that social work uses in practice



CONTENTS

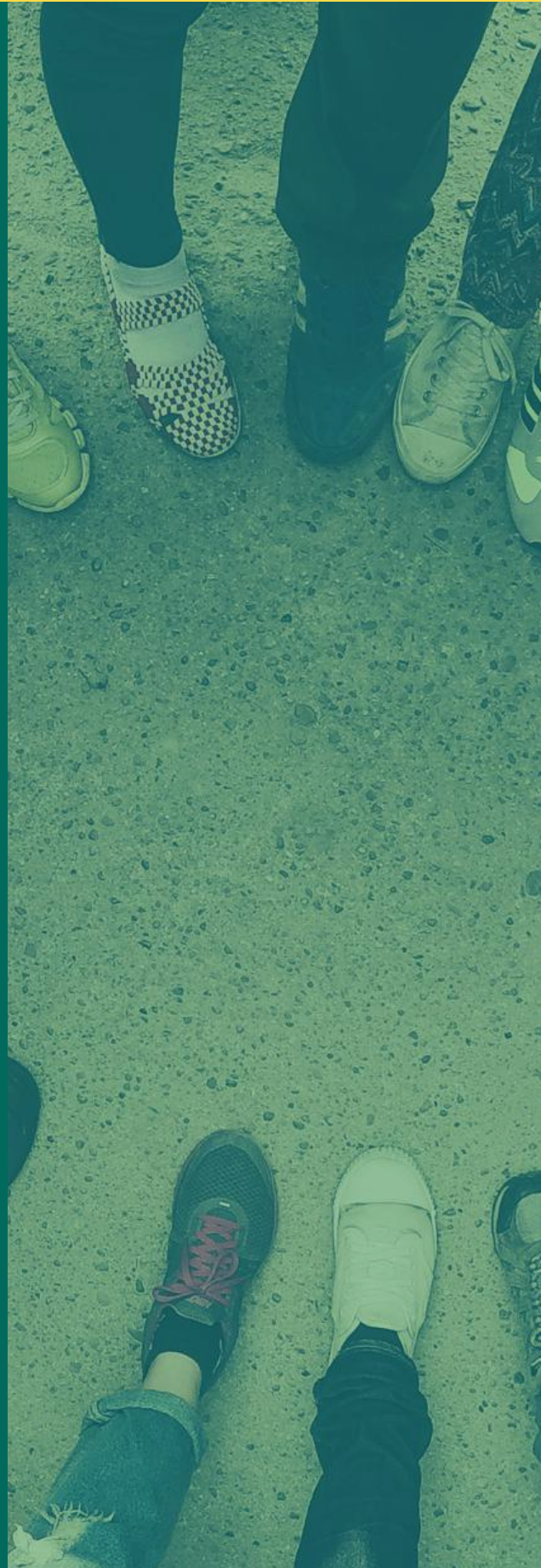
Module 1 Introduction to social work

Module 2 Social worker

Module 3 Social work practice

Module 4 Social work methods; social work techniques

Module 5 Skills of a social worker



METHODOLOGY AND EVALUATION

METHODOLOGY

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EVALUATION

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BIBLIOGRAPHY

Karen Healy. 2011. Social Work Methods and Skills: The Essential Foundations of Practice. London: Red Globe Press, 2011. ISBN 978-0230575172

Mel Gray - Stephen Webb. 2013. Social Work Theories and Methods. London: SAGE publications, 2013. ISBN 978-1-4462-0859-5

COOK FOR FUTURE

Subject 6: Community Work

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HORIZONTS FOR SOCIAL INCLUSION IN
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Subject 6: Community Work

DESCRIPTION

The subject deals with community work as one of the forms of practical social work. It deals with its background, principles, principles, stages, communication and management.

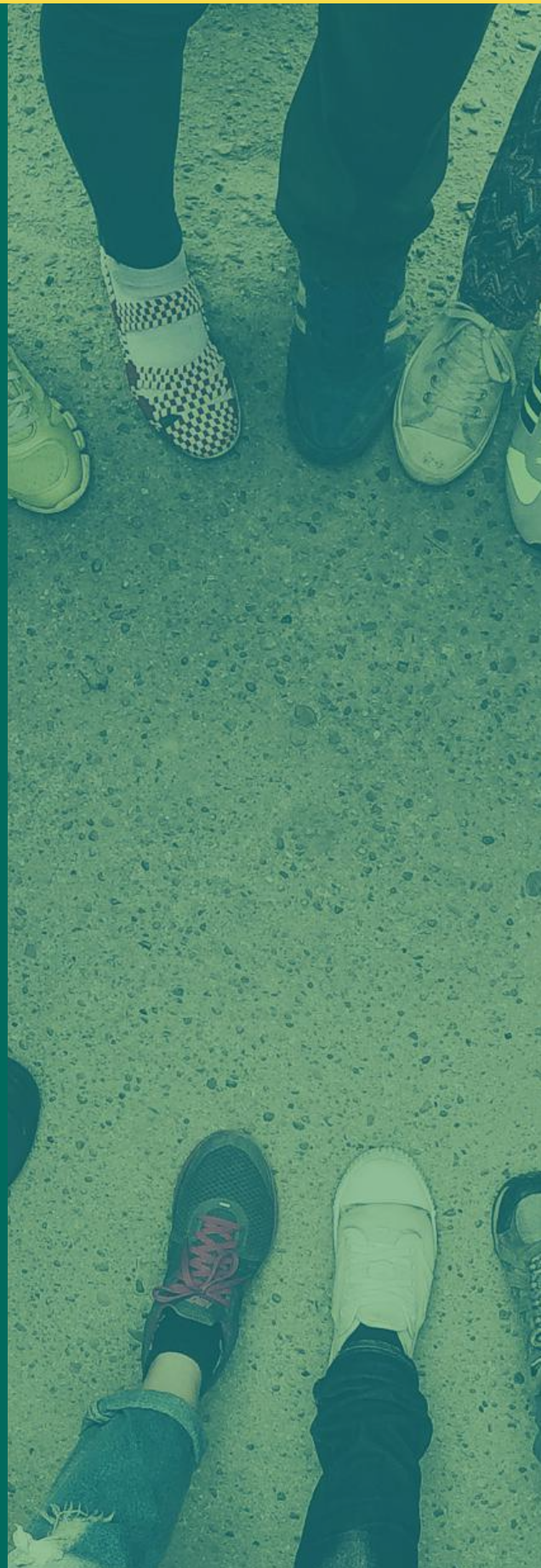
OBJECTIVES

Persons with different types of disadvantages can be seen as separate communities to work with. However, working with communities has its specifics, resulting from the actual definition of individual communities based on their specific features. Therefore, we consider it necessary for participants to have an overview of the specifics of community work.



CONTENTS

- Module 1** Community; community types; community structure
- Module 2** Historical community work development; community work assumptions
- Module 3** Community communication and management
- Module 4** community work conditions; community work; content of community work
- Module 5** Goal of community work; community work strategies



METHODOLOGY AND EVALUATION

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EVALUATION

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BIBLIOGRAPHY

Paul Henderson – David N. Thomas. 2013. Skills in Neighbourhood Work. Oxford: Routledge, 2013. ISBN 9780415520010

Zygmunt Bauman. 2001. Community: Seeking Safety in an Insecure World. Cambridge: Polity, 2001. ISBN 978-0745626352

Alan Twelvetrees. 2008. Community Work. London: Palgrave, 2008. ISBN 978-1403949998

COOK FOR FUTURE

Subject 7: Social Communication

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 7: Social Communication

DESCRIPTION

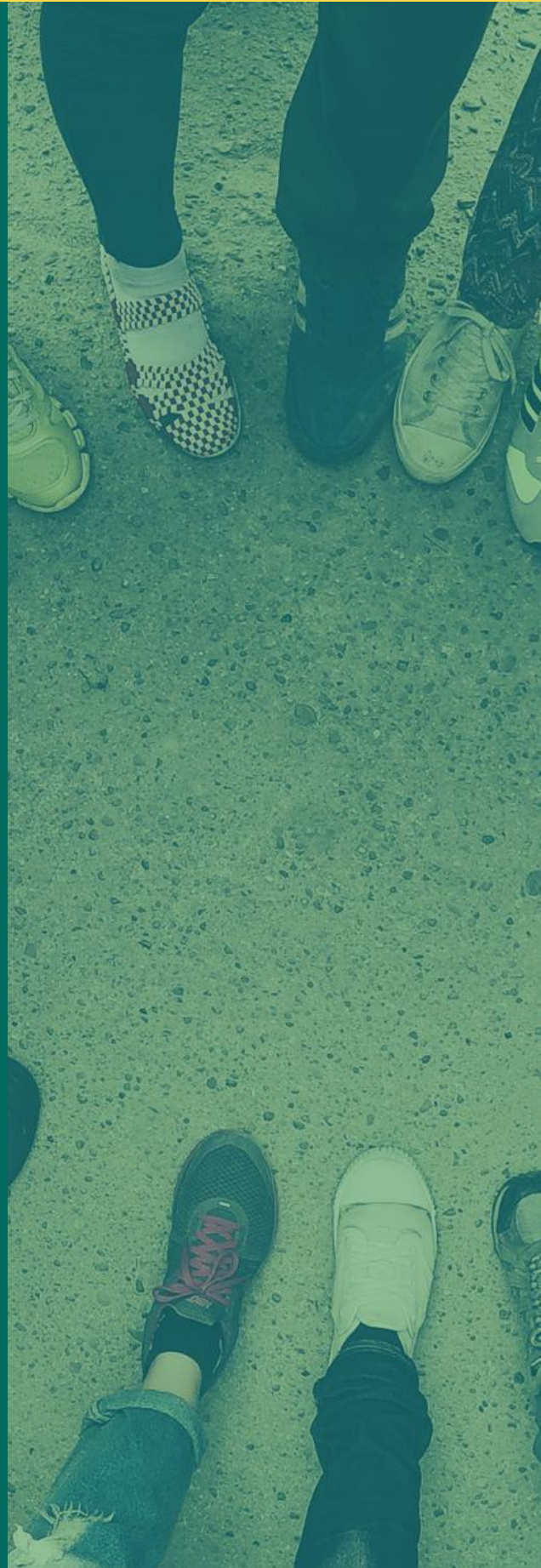
Social communication is one of the main attributes of social society. Man is a social creature and his sociality is manifested mainly in communication with other members of the society (group or certain social system). Above all, communication is becoming an important part of human coexistence, where there are more and more new ways of communication. In the past, communication was only possible within a group, and those who were physically present could communicate. Today, thanks to the Internet and modern technology, it is possible for people to communicate at any distance and any social group. Thanks to the internet and electronic media, communication has become easier in all areas of social life. Therefore, the subject pays attention to all these facts.

OBJECTIVES

Communication is important in every area of human life and hence in the employment of people with different types of disadvantages. Communication is possible in different ways and it is often necessary to adapt those ways to those with whom we communicate. Food service staff should be able to choose and use these methods appropriately. Therefore, we consider the inclusion of this subject in the content of our education important.

CONTENTS

- Module 1** Communication
- Module 2** Social communication
- Module 3** Types of communication
- Module 4** Modern communication
- Module 5** Principles of communication; rules of communication



METHODOLOGY AND EVALUATION

METHODOLOGY

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BIBLIOGRAPHY

Klaus Fiedler. 2011. Social Communication. New York: Psychology Press, 2011. ISBN 978-1-84169-428-3

Leil Lowndes. 2003. How to Talk to Anyone: 92 Little Tricks for Big Success in Relationships. New York: McGraw Hill Professional, 2003. ISBN 9780071433341



COOK FOR FUTURE

Subject 8: Intercultural Communication and Mediation

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 8: Intercultural Communication and Mediation



DESCRIPTION

In a globalized world, the multicultural character of contemporary society needs to be seen. Therefore, it is necessary to pay attention to the way of intercultural communication. There may also be several conflicts stemming from the misunderstanding of individual cultures. Therefore, in this context, the subject also pays attention to mediation as an appropriate approach to resolving conflicts.

OBJECTIVES

People working in food services often come in contact with people from other cultures or nations. Equally, the employment of persons with different disadvantages may be disadvantages resulting from their different cultural or national origin (eg migration). Course participants should therefore learn to communicate in such cases as well as to manage potential conflicts that could be caused by these aspects.

CONTENTS

Module 1 Culture

Module 2 Multiculturalism;
intercultural
communication

Módulo 3 Conflicts;
conflict
management;
mediation as a
form of conflict
management.



METHODOLOGY AND EVALUATION

METHODOLOGY

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BIBLIOGRAPHY

Jusko, P. - Papšo, P. et al. 2016. Mediation and Probation and Mediation Service in Slovakia, Czech Republic and other countries. London: G&D Publishing, 2016. ISBN 978-1-5272-0424-9

Freddie Strasser – Paul Randolph. 2004. Mediation - A Psychological Insight into Conflict Resolution. London: Continuum, 2004. ISBN 9780826475039

COOK FOR FUTURE

Subject 9: Social planning and Projecting

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 9: Social planning and Projecting

DESCRIPTION

The subject will guide the participants of education through the fundamentals of management in social work, social planning at different levels and project planning. In this subject, the learner should be aware of the specifics of strategic planning, programming and social planning, get to know examples of management decision-making, designing and factors that influence them, evaluate community-based social and service-related plans for project development, critically assess quality national and European strategic documents, to know the phases of project management and to apply the model to the project to prepare a project to solve a specific problem based on a real challenge..

OBJECTIVES

Any employment of disadvantaged persons, as well as any establishment of a social enterprise, must be based on a well-designed plan. Therefore, we consider it necessary for the participants of our course to know what social planning is, to be able to work out a quality project that is a prerequisite for sustainable assistance to people with disabilities in their employment in food services.

CONTENTS

Module 1 Basics of management in social work; social planning; levels of social planning

Module 2 Project planning; specifics of strategic planning; specificities of strategic programming

Module 3 Management decisions; project design; factors affecting social planning and design

Module 4 Evaluation of community social and service plan

Module 5 National and European strategy papers

Module 6 Phases of project management



METHODOLOGY AND EVALUATION

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BIBLIOGRAPHY

James O Midgley. 1995. Social Development: The Developmental Perspective in Social Welfare. London: SAGE Publishing, 1995. ISBN 9780803977730

A background image showing a close-up of a hand holding a pile of sand, with some sand falling away. The image is overlaid with a semi-transparent green filter.

COOK FOR FUTURE

Subject 10: Professional Ethics

**COOK FOR FUTURE: NEW VET
HORIZONTS FOR SOCIAL INCLUSION IN
FOOD SERVICE**

"MANAGER SOCIAL RESTAURANT"

Subject 10: Professional Ethics

DESCRIPTION

The subject is devoted to professional ethics in relation to the profession of social manager in food services. It is engaged in a system of standards that adhere to the professional's responsibilities to the client, the public, the supervisor, or to colleagues.

OBJECTIVES

Every profession in today's society should have its ethical standards that reflect ways of acting towards colleagues, clients, supervisors, and themselves. Food services are not an exception in this case, it could even be said that these aspects are particularly important in this case. Therefore, it is necessary that the participants of the course also address these requirements.



CONTENTS

Module 1

Éthics

Module 2

Professional ethics

Module 3

Ethical principles towards colleagues;
ethical principles towards clients; ethical
principles towards superiors; ethical
principles towards oneself

Module 4

Codes of ethics



METHODOLOGY AND EVALUATION

METHODOLOGY

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BIBLIOGRAPHY

R. Subramanian. 2013. Professional Ethics. Oxford: Oxford University Press, 2013. ISBN 978-0198086345

CREDITS



Co-funded by the
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This project has been funded with support from the European Commission. This publication Reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein