

More about Belgium...

• Belgium is famous for:

- ★ Tourism
- ★ Gastronomy
- ★ Hospitality

TOURISM

1. Coasttourism

- Mostly from June till mid-September
- 10% foreign visitors
- 90% domestic visitors
- Weekend tourism, strongly depending on the weather



Shrimp-fishermen on their horses



2. City-tourism

- Citytrips to Brussels, Antwerp, Bruges, Leuven,...
all historical city's
- Business trips
→ European Parlement, headquarters of NATO

3. Countryside

- Mostly short stays in:

familyhotels

Bed & Breakfast

windmill



countryside



4. Ardennen

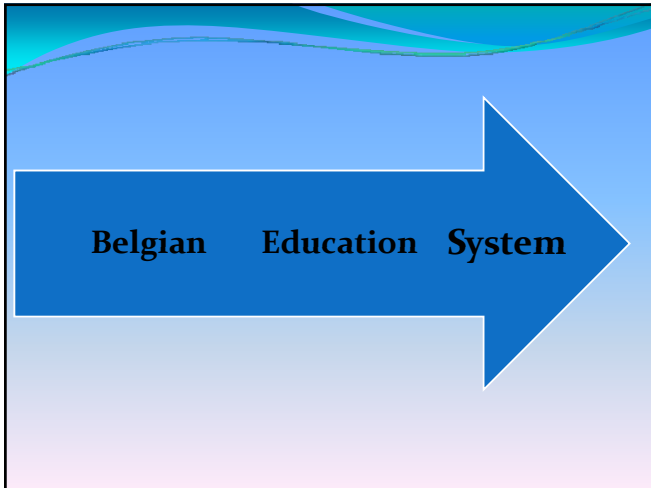
- Lots of hotels, campings
focused on outdoor activities
 - walking tours
 - canoeing
 - fishing
 - mountainbiking
 - adventure tours
 - ...

GASTRONOMY

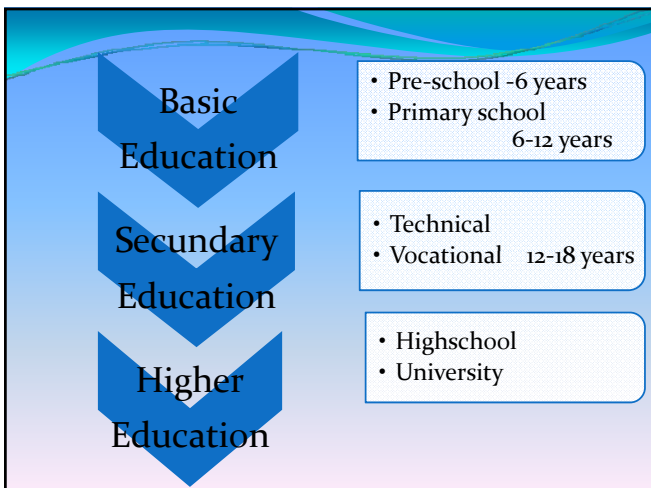
- Based on the famous French kitchen
- Influences from all over the world
- Belgian gastronomy has a very strong reputation
- Nowadays beer-cooking is very popular in Belgium
- Worldwide, people long for Belgian chocolates

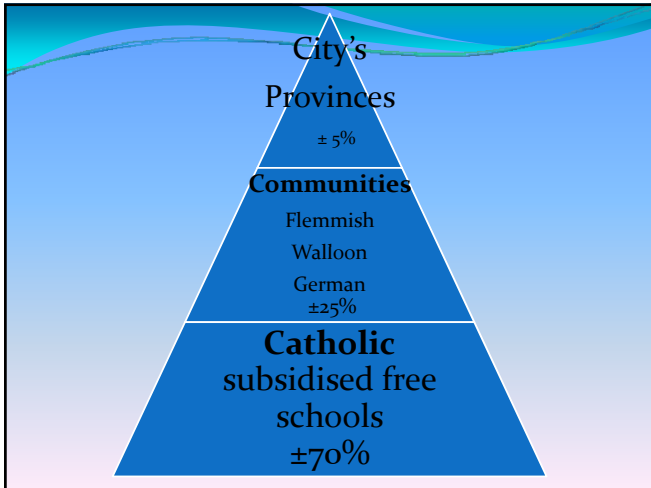
HOSPITALITY

- In general, Belgians are very friendly and hospitable
- One can measure this hospitality at the high amount of familyhotels and bed&breakfasts.
- Nowhere in the world one can find a higher concentration of restaurants, bars, pubs, bistro's, etc..









Education in Belgium is compulsory between the ages of 6 and 18

Private home education is possible, but is strictly regulated

Free pre-school is provided to children from the age of 2 & ½ years

In the 2003 PISA-study, Belgian students scored relatively high:
the results of the Dutch-speaking students were much better than the
results of German-speaking and French-speaking students.

Vocational education for students with special needs and disabilities

Secondary School

1. General Secondary Education
2. Technical Secondary Education
3. Vocational Secondary Education
4. Art Secondary Education

Secondary School

- When graduated from primary school, around 12 years of age
- Students have to choose a “direction”
General, technical, vocational or art education
- 3 cycles
 - First cycle (years 1 and 2)
 - Second cycle (years 3 and 4)
 - Third cycle (years 5 and 6)

Hospitality and Tourism

Hospitality

- *Hotel (technical level)
- *Restaurant & Kitchen (vocational level)
- *Catering and speciality restaurant (technical and vocational level)

Tourism:

- * Tourism (technical level)

Tourism (technical level)

Starts at the second cycle TSE

Timetable (courses) weekly:

General Courses		Specific courses of Tourism	
Religion	2	Public relations	2
Geography	1	Geography	2
English	2	English	1
French	2	French	1
History	1	Biology	1
Science	1	Economics	3
Dutch	4	IT	2
Mathematics	3	Tourism	4
Physical Educ.	2	(legal obligations, law)	

Courses a week: 34 h

Tourism

Timetable (courses) weekly:

General Courses		Specific courses of Tourism	
Religion	2	Public relations	1
Geography	1	Geography	3
English	2	English	1
French	2	French	1
History	1	Training	2
German	3	Economics	3
Dutch	3	IT	2
Mathematics	2	History	2
Physical Educ.	2	Tourism	4
		(legal obligations, law)	

Courses a week: 37 h

Hotel (technical level)

Starts at the second cycle TSE

Timetable (courses) weekly:

General Courses		Specific courses of Hotel	
Religion	2	English	1
Geography	1	French	1
English	2	Training Hotel	8
French	2	Technical courses of cooking, serving, hygiene..	5
History	1	IT	1
Physical edu.	2		
Science	1		
Dutch	4		
Mathematics	3		

Courses a week 34h.

Hotel

Starts at the third cycle TSE

Timetable (courses) weekly:

General Courses		Specific courses of Hotel	
Religion	2	Economics	2
Geographics	1	English	1
English	2	French	1
French	2	Training Hotel	4
History	1	Technical courses of cooking, serving, hygiene..	4
Physical edu.	2	IT	1
Dutch	4	Outdoor Training	4
Mathematics	3		

Courses a week 34h.

After graduating secondary school... (technical)

- 3rd year of the third cycle = specialising
- Via the 3rd year of the 3rd cycle of vocational education, students can go to highschool and get a bachelor-degree in Hotellery or Tourism
- The employment prospects for graduates in Hotel or Tourism are excellent.
 - * front desk employee in international hotels
 - * airhost(ess)
 - * host(ess) at international meetings
 - * PR for companies, related to the tourism bussiness
 - * International guiding
 - *

Restaurant & Kitchen

=Vocational training

Starts at the second cycle

General courses

Religion	2	
Phisical edu.		2
General-courses -project	6	
(dutch, mathematics, geography...)		
French		1

Specific courses Restaurant & Kitchen

Training restaurnt	9
Training kitchen	9
Technical courses related to restaurant and kitchen	4

Weekly courses: 33h.

Restaurant & Kitchen

=Vocational training

Starts at the third cycle

General courses

Religion	2	
Phisical edu.		2
General-courses -project	4	
(dutch, mathematics, geographic...)		
English		2

Specific courses Restaurant & Kitchen

Training restaurant	8
Training kitchen	8
Technical courses related to restaurant and kitchen	4
Outdoor training	4

Weekly courses: 34h.

After graduating...

- Via the 3rd year of the 3rd cycle one can proceed to a bachelor level
- The employment prospects for graduates at the vocational level are excellent.
 - working as a waiter
 - working as a chef in the kitchen
 - local restaurants
 - international hotels
 - catering firms
 - ...

That's all folks !!

**Thank you for your
attention !!**
