

Mr. Mury 1425/5 / 10-10-2025
Erasmus+ learning agreement

21. Purpose of the learning agreement

This learning agreement defines the conditions and expected outcomes of a learning mobility organised within the framework of the Erasmus+ programme. Parties in this agreement shall abide by the programme's rules and quality standards.

22. Information about the learning mobility

Field	Vocational education and training
Activity type:	Accredited projects for mobility of learners and staff in vocational education and training
Mode:	Physical
Start date:	19/05/2025
End date:	06/06/2025

23. Parties to the learning agreement

The learning agreement is concluded between the participant in the learning mobility, the sending organisation and the hosting organisation.

23.1. Participant in the learning mobility

Full name:	[REDACTED]
Address:	[REDACTED]
Email:	[REDACTED]@gasachi.ro
Phone number(s):	[REDACTED]

Participant's legal guardian full name:	[REDACTED]
Address:	[REDACTED]
Email:	[REDACTED]@gmail.com
Phone number(s):	[REDACTED]

23.2. Sending organisation

Organisation name:	Colegiul Tehnic „Gheorghe Asachi” Onesti
Address:	Romania, Bd. Republicii 45, Onești, 601137

23.3. Hosting organisation

Organisation name:	Hotel Soho Boutique Canalejas, Spain
Address:	Calle Grillo, 18, Salamanca. 37001

24. Learning context

At the sending organisation, the participant is currently enrolled in:	
Title of the qualification	11 th grade, „Tourism Technician” Qualification
School year / grade:	2024_2025 / 11th grade;
Level in the European Qualifications Framework:	Level 4, secondary level, technological pathway, Tourism/Food & Beverage domain

25. Learning outcomes

The parties have agreed that the following learning outcomes should be achieved during the learning mobility:

Outcome 1: Ethics and professional communication

Relevant subject, skill or competence:	Intercultural communication with customers and coworkers Focusing on own activity Ethical norms at work Discipline at work and professional secrecy Personal image
Description:	The learning outcomes achieved by the student during the activities developed during the VET traineeship, according to the unit "Practical training internship in tourism units" refers to understanding of: -the requirements of the workplace;

	-using the right communication form according to the context; -adapting the communication according to the intercultural factors (e.g., religion) -having a well-groomed appearance in front of customers and co-workers -the importance of keeping the professional secrecy -the importance of being discipline at work -using the professional ethics principles at work
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Outcome 2: Customer segmentation in tourism

Relevant subject, skill or competence:	Knowledge -Knowledge of the constitutive elements of the tourist market and its particularities -Description of the main customer segments (according to economic, geographical, socio-professional criteria) with needs and consumption habits Abilities -Studying tourist demand by identifying the main customer segments -Application of sustainable development rules regarding the protection of the environmental resources -Analysing the steps to be followed in booking a table at a restaurant or a hotel room Attitudes/behaviours -Taking responsibility in establishing customer segments according to travel habits, respecting the diversity of cultural expressions -Active involvement in the analysis of the information required for booking a table or a room
Description:	The learning outcomes achieved by the student during the activities developed during the VET traineeship, according to the unit "Practical training internship in tourism units" refer to understanding of: -offering personalised services according to the type of customers -offering information according to the requests of customers -identifying the available tables/rooms from the establishments, according to the customer preferences.

Outcome 3: Organizing the activity in the establishments of tourists' reception with functions of tourist accommodation

Relevant subject, skill or competence:	Knowledge: -Characterization of accommodation establishments -Description of the elements of the technical-material base of the accommodation units -Presentation of existing compartments in accommodation establishments -Identification of existing relationships between the compartments of establishments of tourist' reception with functions of tourists' accommodation Abilities /Skills: -Checking the existence of specific equipment in accommodation units, according to the classification level -Participation in teamwork activities inside the accommodation establishments -Participation in the organization of specific activities for accommodation establishments Attitudes: -Compliance with the principles of sustainable development in the planning of cleaning and maintenance of the technical and material base in the accommodation establishments -Collaborating with colleagues to accomplish work tasks -Active involvement in the specific accommodation establishment's activities
Description:	-knowledge of the organizational structure of the accommodation establishment -identification of the types of rooms in the accommodation establishments (Single, Double, Twin, Triple, Quad, with King size bed, with Queen size bed, adjacent rooms, studio/apartment) -identification of inventory items in the maid's cart: towels, linen, hygiene products, detergents and cleaning utensils -the use of the protective equipment (uniform) necessary for cleaning the accommodation spaces -compliance with the cleaning order in accommodation spaces: free rooms, vacated/vacantable rooms, occupied rooms -compliance with the stages of cleaning in the accommodation spaces: from top to bottom -the appropriate use of substances for cleaning depending on the surface -wiping/vacuuming the dust from the walls/furniture -checking the walls, stains and their removal or, when not possible, sending the information to the Reception/Front-Office -checking the windows, erasing fingerprints if necessary -performing cleaning in the sanitary group: washing and disinfecting the bathtub/shower, the sink, the toilet -replacing/adding consumables from the sanitary group (toilet paper, personal hygiene products – e.g. shampoo, shower gel) -floor cleaning according to type (by vacuuming – carpet, by wiping/washing – tiles/parquet) -replacement of soft inventory (bed linen, towels, curtains, drapes) -spraying room deodorizer -notifying the head governess of the completion of the cleaning of the accommodation space

Outcome 4: Organizing the activity in the establishments of tourists' reception with functions of public catering	
Relevant subject, skill or competence:	Knowledge: -Characterization of public catering establishments -Description of the elements of the technical-material base of the public catering establishments -Presentation of existing compartments in the public catering establishments -Identification of the existing relationships between the structural compartments of public catering establishments. Abilities /Skills: -Checking the existence of the specific equipment in the public catering establishments, according to the classification level -Participation in teamwork activities inside the public catering establishments -Participation in the organization of specific activities for public catering establishments Attitudes: -Compliance with the principles of sustainable development in the planning of cleaning and maintenance of the technical and material base in public catering establishments -Collaborating with colleagues to accomplish work tasks -Active involvement in the specific public catering establishments activities
Description:	-knowledge of the organizational structure of the public catering establishment -knowledge of existing furniture items in public catering establishments: tables, chairs, sofas, console, serving cart, gurney -knowledge of existing inventory items in public catering establishments: crockery (plates of different sizes, trays), cutlery of different types, glassware (glasses, decanters), etc. -cleaning the serving room using appropriate substances depending on the type of surfaces -sharing work tasks between colleagues -use of appropriate protective equipment in the cleaning process -carrying out the inventory by category: soft inventory (tablecloths, blankets, aprons, curtains, draperies, etc.), pieces of furniture, tableware, cutlery, glassware, etc.
Outcome 5: Creating the environment in the serving room	
Relevant subject, skill or competence:	Knowledge: -Description of the operations necessary to create the environment for the reception of consumers -Identifying ways to customize the service room for private events (weddings, parties, etc.). Abilities /Skills: -Carrying out current cleaning operations, arranging the furniture, and completing the console with inventory items necessary for the customer service process -Participation in the activities of the work teams in the public food establishments Attitudes: -Responsible assumption of the operations for setting up the serving room in compliance with hygiene standards, through an active involvement in the work teams in the public catering establishments.
Description:	-checking cleanliness in the serving room -ensuring an optimal environment through lighting, ambient music, personalized decorations depending on the event -arrangement of the furniture in the serving room according to the event -preparing the console with inventory items (cutlery, plates-support, napkins, glasses, etc.) -compliance with hygiene rules both in the cleaning process and in the process of handling the serving inventory.
Outcome 6: Realization of different types of mise-en-place in the serving room	
Relevant subject, skill or competence:	Knowledge: Description of the necessary steps to carry out the welcome mise-en-place in the serving room of public food establishments Description of the required steps to accomplish the mise-en-place for breakfast, lunch/dinner, special events; Clearing tables after customers leave or when necessary Abilities /Skills: Carrying out current cleaning operations, arranging the furniture provided, and completing the console with inventory items necessary for the customer service process Participation in the activities of the work teams in the public catering establishments Attitudes: Responsible assumption of the operations for setting up the serving room in compliance with hygiene standards, through an active involvement in the work teams in the public catering establishments.
Description:	-placing the fleece on the table -setting the table; -placing the apron; -placing the plate-support, the cutlery, the glass/glasses depending on the time of day; - preparing tables for serving new customers -placement of decoration elements (flowers, table numbers, etc.) -clearing tables of inventory items when the customer leaves or when necessary

6. Learning programme and tasks

To achieve the agreed learning outcomes, the participant will complete the following activities and tasks during their mobility activity, which will take place in Salamanca Spain - Tellus Spain – part of Tellus Education Group, and in local companies that are Tellus' educational partners in the delivery of its qualifications and training programmes. The Project based Learning (PBL) will offer to students, during specialised work-shops, the possibility to actually work in accommodation or public catering establishments from Salamanca. Tellus is not intermediary organizations, but the PBL methodology allows Tellus to engage local partners on work-based learning programmes that become more relevant for the realities of the labour market. Its learning activities enable student to use or reinforce his/her ability to work on a variety of tasks according to their qualification as per the learning outcomes described above.

Activity 1: Week 1, Theme 1 Introduction in the practical activities specific for tourist accommodation

Description:	Day 1: The internship tutor from the tourist accommodation establishments where the students are assigned will present the general rules from the establishments, the organizational chart of the unit, internal order regulation, and labour protection aspects. The students will know who is the direct responsible person they have to address in any moment of the internship. The tutor will present the establishment, the spaces where the student has access. The students will make a short tour of the company. Besides these, the student will be informed about the protective equipment which he/she has to use during the time schedule. The participants' initial evaluation - the professional competence level, will determine through a brief interview the students' ability to use Spanish language, without problems, avoiding excessive and long breaks and speaking clearly, using correct words, but also experience on which they acquired during the three years of high school related to the touristic activity of a company. At the end of the day the tutor gives feedback, and advice to the participant. Day 2-5: The student will deal with the maid and the chief governess from the Housekeeping Department. The maid will introduce all the spaces the student has access to and will present the equipment they use daily. The student will be introduced to the staff of the tourist accommodation establishment. The chief governess and the maid will introduce the student to the storage places and will present him/her the use of the substances according to the cleaning surface, the components of the maid's cart (detergents, consumables, towels, personal hygiene products etc.). The student will accompany the maid during the cleaning process of the tourist accommodation establishment, paying attention to the details and to the importance of following the exact order of steps in order to achieve a quality cleaning process of the rooms. In these days, the student will help the maid with replacing the cosmetic products from the bathrooms, bringing towels, bed sheets, checking the availability or the status of the room by direct communication with Front-Office Department. The student will also pay attention to the details and will help the maid to identify if the cleaning process must be revised. Also, one of the activities of the student will be to check the proper functioning of the devices inside room (TV, AC, heating system, cold/hot water, shower, lighting etc.) and report the malfunction to the maid or directly to the chief governess or Front Office Department which will deal with solving the appearing problems. At the end of each day the tutor will give feedback to the student.
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Activity 2: Week 1, Theme 1 Introduction in the practical activities specific for catering establishments

Description:	Day 1: The internship tutor from the public catering establishments where the students are assigned will present the general rules from the establishment/restaurant, the organizational chart of the unit, internal order regulation, and labour protection aspects. The students will know who is the direct responsible person they have to address in any moment of the internship. The student will be introduced to the staff of the restaurant/public catering establishment. The tutor will present the establishment, the spaces where the student has access. The students will make a short tour of the restaurant. Besides these, the student will be informed about the protective equipment that she has to use during the time schedule. The participants' initial evaluation - the professional competence level, will determine through a brief interview the students' ability to use Spanish language, without problems, avoiding excessive and long breaks and speaking clearly, using correct words, but also experience on which they acquired during the three years of high school related to the touristic activity of a company. At the end of the day the tutor gives feedback, and advice to the participant. Day 2-5: The student will be supervised by a waiter. During these days, the student will accompany and help the waiter to: -clean/prepare the serving room in order to receive clients -arrange the serving room (checking the furniture – chairs, tables, sofa) -prepare the tables according to the number of customers; the plates, cutlery, glasses, napkins etc. for the console from the serving room; the soft inventory for the serving room (fleece, tablecloths, apron etc.) -create the mise-en-place according to the moment of the day -clearing the tables after the customer's departure. At the end of each day the tutor will give feedback to the student. Day 5 Intermediate evaluation: Practical test: Fills-in check-in/check-out form, requisition of supplies and materials form Creates the mise-en-place for a simple breakfast menu, respecting hygiene rules and labour protection norms. The trainee tutor evaluates the activity of the participant and gives him / her feedback.
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Activity / task 3: Week 2 – Theme 2: “Practical activities specific for tourist accommodation establishments”

Description:	Day 6-8: The student will perform the following operations inside the room by himself, under the supervision of the maid: -identifying the room status according to the file received from the Front-Office Department (free rooms, vacant/vacantable rooms, occupied rooms) in order to start the cleaning process -verification, and completion of the inventory items in the maid's cart: towels, linen, hygiene products, detergents and cleaning utensils -checking and using of the work equipment (e.g. vacuum cleaner) -respect the cleaning order in accommodation spaces: free rooms, vacated/vacantable rooms, occupied rooms; -follow the phases of cleaning in the accommodation spaces: from top to bottom -use the adequate substances for cleaning depending on the surface -wiping/vacuuming the dust from the walls/furniture -checking the walls, stains and their removal or, when not possible, sending the information to the Reception/Front-Office -checking the windows, erasing fingerprints if necessary Day 9: The student will perform the following operations inside the bathrooms, under the supervision of the maid: -perform cleaning in the sanitary group using the adequate substance according to the surface: washing and disinfecting the bathtub/shower, the sink, the toilet -replace/add consumables from the sanitary group (toilet paper, personal hygiene products – e.g. shampoo, shower gel) -clean the floor according to the type of surface (by vacuuming – carpet, by wiping/washing – tiles/parquet); -replace of soft inventory (towels, bathrobe); -spraying deodorizer -notifying the maid of the completion of the cleaning of the bathroom Day 10: The student will carry out cleaning operations in the hotel hallways and in the annexed storage spaces. At the end of each day the tutor will give feedback to the student.
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Activity 4: Week 2 – Theme 2: “Practical activities specific for tourist public catering establishments”

Description:	Day 6-8: The student will do by himself/herself the next activities: -assist the receptionist/hostess during the process of booking the tables by phone, paying attention at the specific vocabulary used -check the equipment used in the cleaning process inside serving room -clean the serving room using substances according to the surface of furniture or floor -prepare the furniture in the serving room according to the number of persons/booked tables (e.g. for group of people)> tables, chairs, sofas, console, serving cart, gurney -prepare: crockery (plates of different sizes, trays), cutlery of different types, glassware (glasses, decanters), etc. for the console in the serving room Day 9-10: The student will perform by himself/herself the next activities: -carry out the inventory by category: soft inventory (tablecloths, blankets, aprons, curtains, draperies, etc.), pieces of furniture, tableware, cutlery, glassware, etc. and place them on tables -ensure an optimal environment through lighting, ambient music, personalized decorations depending on the event -preparing the console with inventory items (cutlery, plates-support, napkins, glasses, etc.) -creating the mise-en-place; -assist the waiter in the process of serving the client -clearing tables of inventory items when the customer leaves or when necessary -preparing tables for serving new customers/new mise-en-place according to the moment of the day Day 10 Intermediate evaluation: Practical test: -Creates the mise-en-place for a simple breakfast menu, respecting hygiene rules and labour protection norms. -Presents the rules of storage and compliance with the food waste circuit The trainee tutor evaluates the activity of the participant and gives him / her feedback
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Activity 5: Week 3 –Theme 3: Advanced practical activities specific for tourist accommodation establishments

Description:	Day 10-14: The student will handle by himself/herself: -communicating with the Front-Office Department in order to receive the evidence of free rooms, vacant rooms or occupied rooms; -preparing the equipment for cleaning the rooms/bathrooms/hallways -preparing the maid' cart with all cleaning substances, towels and inventory needed in order to fulfil the cleaning process; -cleaning both, the room, inside bathroom, hotel hallways, and in the annexed storage spaces ; -inform the maid/chief governess or directly the Front Office Department about the status of each room. Day 15: Evaluation and final feedback The tutor evaluates the competences and abilities acquired in the activity within the company. The participant will complete a practical test (e.g. cleaning one vacant room) The evaluation aims to record the progress of the student using as evaluation tools: practical test, the progress sheet and the practice journal. At the end of the day the tutor gives the final feedback to the participant. Competences validation by signing the Europass Mobility documents by the receiving organisations and the certificate of participation.
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Activity 6: Week3–Theme 3: Advanced practical activities specific for tourist public catering establishments

Description:	Day 10-14: The student will be responsible for: -preparing the furniture in the serving room according to the event (e.g. parties, weddings, anniversaries etc.); -placement of decoration elements (flowers, table numbers, etc.) according to the event -creating a special mise-en-place according to the event; -assisting the waiter in serving the clients during the events; -clearing tables of inventory items when the customer leaves or when necessary Day 15: Final evaluation and feedback The tutor evaluates the competences and abilities acquired in the activity within the company. Practical evaluation/final test: each student has to fill in a specific form (one for each department: Front Office, Housekeeping, and Food& Beverage); each student has to perform one mise en place for breakfast/lunch/dinner, taking into consideration the menu information provided by the tutor. The evaluation aims to record the progress of the student using as evaluation tools: practical test, the progress sheet and the practice journal. At the end of the day the tutor gives the final feedback to the participant. Competences validation by signing the Europass Mobility documents by the receiving organisations and the certificate of participation.
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7. Monitoring, mentoring and support during the activity

7.1. Responsible persons at the hosting organisation

The following person(s) at the hosting organisation are tasked with introducing the participant to their activities and tasks at the hosting organisation, providing practical support, monitoring their learning progress, supporting them to achieve the expected learning outcomes, and helping them to integrate into the daily routines and the social context at the hosting organisation.

Full name:	Marina Cucuta
Job title:	Student Services
Email:	marina.cucuta@tellusspain.com
Phone number(s):	+34 690 340 992
Responsibilities:	-Content supervisor, emergency contact, facilitation. -Direct observation of the professional Training program at the practice venues. -Initiation of individual and group discussions, daily, with participants. -Consultation with the persons in charge from the hosting organisation.

7.2. Responsible persons at the sending organisation

The following person(s) at the sending organisation are tasked with following the participants' progress and providing content or practical support from the side of the sending organisation.

Full name:	Sandu Ionela
Job title:	VET Teacher/ coordinator project
Email:	ionelasandu@gasachi.ro
Phone:	+40725449565
Responsibilities:	Providing content and practical support -Daily observation of students' involvement in activities and their filling in of the Practice Diary -Individual observation sheets -Checking the documents issued by the partner, the documents stipulated in the contract: final report, internship certificates -Passing the professional skills certification exam. -Follow up whether the learner has adapted to the placement, discuss with the learner and the host organisation any inconveniences and find solutions -The VET coordinator is in contact with the host organisation -When calculating the final grade, the participant's involvement in the activities, the respect of time standards and the quality of service during the traineeship will be taken into account in addition to the practical test -Competences are considered acquired if the assessors (tutor and Tellus) rate at least "good".

7.3. Accompanying persons

The following person(s) will accompany the participant during their mobility period:

Full name:	Sandu Ionela
Position:	Teacher
Email:	ionelasandu@gasachi.ro
Phone:	+40725449565
Responsibilities:	Ensuring the integrity and health of participants throughout their mobility (domestic and international transport and traineeship); Accompanying participants throughout the mobility, including transport and internships, and socio-cultural activities. Daily observation, focus group, individual discussions with mobility participants.

	Possession of appropriate language and communication skills to facilitate mobility and effective interaction with participants and host institutions. Ensure good communication and collaboration between participants and placement tutors or representatives of host institutions. Monitoring and reporting: Daily observation of participants, completion of monitoring sheets and internship log, and supervision of reporting on return from the placement. Maintaining a high moral character, communicating constantly with the sending institution and reporting on progress and challenges encountered. Informing students about the host environment Identify and manage risks to participants and self, and ensure compliance with rules of conduct in all environments. Promptly informing the sending institution in the event of non-adherence to scheduled activities or major problems that could affect mobility. These responsibilities reflect the chaperones' commitment to ensuring a safe, productive and learning experience for mobility participants.
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21.1. Mentoring and monitoring arrangements

1. The sending organisation through the accompanying teacher will monitor the students through: daily observation, focus group, individual discussions with the mobility participants, communication and collaboration with the placement tutor; through monitoring tools (observation and evaluation sheet), placement diary. It will also monitor the physical attendance at activities for each trainee and personal involvement in activities according to the agenda. The traineeship diary will include the name of the training module, the day and place of the traineeship, the name of the traineeship tutor, the activities carried out during the traineeship, personal observations. This diary will be taken into account in the evaluation of the learning outcomes acquired during the mobility. Obtaining credits for this placement is conditional on the assessment of learning outcomes and the certification of these outcomes. On return home, the accompanying teacher will draw up a follow-up report.

2. The host organisation through the traineeship tutors who will apply the following monitoring methods: tracking the trainee's trajectory towards the learning objectives in order to progress, individual and group discussions with the trainees, corrective actions, if necessary, to reduce/cancel deviations from the learning objectives initially set. Tellus Spain will monitor the participant's attendance at each of the training activities, their progress and provide feedback. Both organisations will have team meetings to resolve any adverse situations.

22. Evaluation of learning outcomes

After the mobility activity, the participant's learning outcomes will be assessed in the following way:

Evaluation format: oral examination - The participant's learning outcomes will be assessed continuously through the observation and evaluation practical task sheet as well as at the end of the mobility about: students' practice books (learning journal); evaluation of the content of the internship program and the way in which the participants carry out the activities, the interview, the self-evaluation, the intermediate and final reports;

Evaluation criteria:

The weekly practical assessment test, the practice logs will form the basis of the assessment of the learning outcomes achieved. The assessment of results will be done through grading. The following will be taken into account: practical knowledge acquired, observance of the rules, punctuality and attitude of the student; correct use of equipment; practical tests; assessment of the practical tutor. The Commission will take into account the correspondence of the learning outcomes achieved with those set out in the Memorandum of Understanding and the Learning Agreement. The results obtained by the participants will be recorded in a personal certificate. The traineeship will be validated by the Europass Mobility document issued by the sending institution and signed and stamped by the legal representative of the receiving institution.

Evaluation procedures: The evaluation process is going to take place at the hosting organisation; the evaluator will be a commission that consists of the tutor and the representative of the host organisation who will complete the observation and evaluation sheet. The results are reflected in the mobility documents. The Europass Mobility Document will have the competences and skills acquired by the participant. It will be validated by being signed by the sending/host organization/ participant. The final result is not the arithmetical average of the marks resulting from the evaluation of the practical tests. When calculating the final grade, the participant's involvement in the activities, compliance with time and quality standards, etc. will also be taken into account. The competences are considered to have been acquired if the assessors mark at least "GOOD".

23. Recognition of learning outcomes

The learning outcomes attained by the participant will be recognized in the following way:

- The learning outcomes achieved by the participant will be recognized through the Europass Mobility Document, LA and Participation Certificate

Recognition conditions:

The participant must physically participate in the programme, obtain the Certificate of Participation and the Europass Document and submit his/her individual report in the Mobility Tool within 30 days of the stage - At the end of the mobility, the learning outcomes will be validated by a committee composed of the project manager, the classroom teacher trainer and the legal representative of the institution, taking into account the evaluation tools: Europass Mobility Document, Certificate of Participation, Practice Journal, Monitor Observations, Monitoring Report, Individual Participant Reports.

The learning outcomes transferred and validated by marks by the sending organization are recorded in the supplement to the Certificate of Professional Competences of the participant at the end of the study period, after passing of the Professional Competence Certification Examination

Recognition procedures:

At the end of the traineeship, the receiving organization signs the Mobility Document, and the sending organization, when returning from mobility, registers it in the school's entry / exit register once the learning outcomes have been validated and sends it to the participating learners. The learning outcomes will be transferred and validated in Romania on the basis of OMEC 4931 / 29.07.2008, by the validation committee established by the Director. For this purpose, an Internal IR Transfer and Validation Procedure is developed for the transfer and validation of learning outcomes.

Because the competences developed through the internship are included in the SPP approved by Annex no. 4 to OMENCS no. 4121 of 13.VI.2016, Curriculum according to Annex 1 to OMEN 3501/29.III.2018, the school officially transfers and recognizes the skills, abilities and knowledge acquired through the internship with two marks and the student does not go through the assessment process related to these competences.

The grades transferred by the validation committee are subject to validation by the Teaching Board of the reference institution. The validation will be recorded in the Register of Minutes.

Modality:

1. Validation, within one month of the return of the mobility participant:

- registration of the Europass Mobility document in the school's entry-exit register

- Verification of the existence of all signatures from the host institution attesting that the Europass Mobility Learning Outcomes are acquired by the participants.

- comparison of the learning outcomes (competences, skills, attitudes) recorded in the Learning Agreement and in the Europass Mobility document with those in the Professional Training Standard to be acquired by the participant and, if they are identical, equivalence of the outcomes

2. Transfer

-conversion by the committee of the mark obtained by the participant in the final assessment, obtaining the Europass Mobility is equivalent to the maximum mark, if not otherwise mentioned by the accompanying VET teacher, in the monitoring report.

Recognition documentation:

Europass Mobility Document, Learning Agreement and the Participation Certificate - the responsibility of the both partners, at the end of the mobility period. Accepted report in the Mobility Tool

24. Reintegration at the sending organisation

Following the completion of the mobility period, the participant will be reintegrated at the sending organisation in the following way:

Reintegration destination:

The trainee will continue his/her education on return from the mobility period in the same school, 11th grade, technological high school, Qualification Tourism technician; Vocational training field: Tourism; Profile: Services.

Reintegration conditions:

The learner will not have to complete any actions to catch-up with the curriculum as the practical test grid with the activities that the learner carried out during the mobility will be graded in the class register: „Practical training in tourism units”

25. Additional provisions

The participant will receive information about the location of the accommodation, dress code, meeting time/date/location and supervisor in the document 'Participant programme information'. This PPI will be sent by Tellus Spain 2 weeks in advance of the mobility

26. Signatures

The signatories confirm that they understood and approve the content of this agreement.

Participant		Participant's legal guardian	
Full name:	TEODOR	Full name:	Orgeta
Date and place:	10. IV.2025 Onești	Date and place:	10. IV.2025 Onești
Signature:		Signature:	
For sending organisation		For hosting organisation	
Full name:	URSACHI MIHAI	Full name:	GONZALO HIERRO SILVIA LEÓN
Position:	Director	Position:	Manager Tellus Spain Hotel Soho Boutique Canalejas Salamanca Supervisor VET
Date and place:	10. IV.2025, Onești	Date and place:	19.V. 2025, Salamanca
Signature:		Signature:	
			 B90268350 Alameda de Colón 9, 3º-6 29001 MÁLAGA