

Pilot project for the elaboration and development of a professional card for people employed in the hospitality sector that registers and recognizes the professional skills and related training of the holders.

July 2019 – January 2020

Fundación Estatal
PARA LA FORMACIÓN EN EL EMPLEO



THE PROJECT

The project (1/3): OBJECTIVES

To develop a professional card for people employed in the Hospitality and Tourism sector with the aim of:

Improving the qualification of professionals

Maintaining and strengthening employment

Promoting and consolidating the sector

To support the professional and personal development of workers by promoting training among professionals in the Hospitality and Tourism sector

Advance in the extension of the processes of accreditation and recognition of the professional competences of its workers

The project (2/3): SCOPE

TEMPORAL

August-20/12/19

SECTORIAL

Accommodation services (CNAE 55)
Food and beverage services (CNAE 56)
CNAE National Classification of Economic Activities

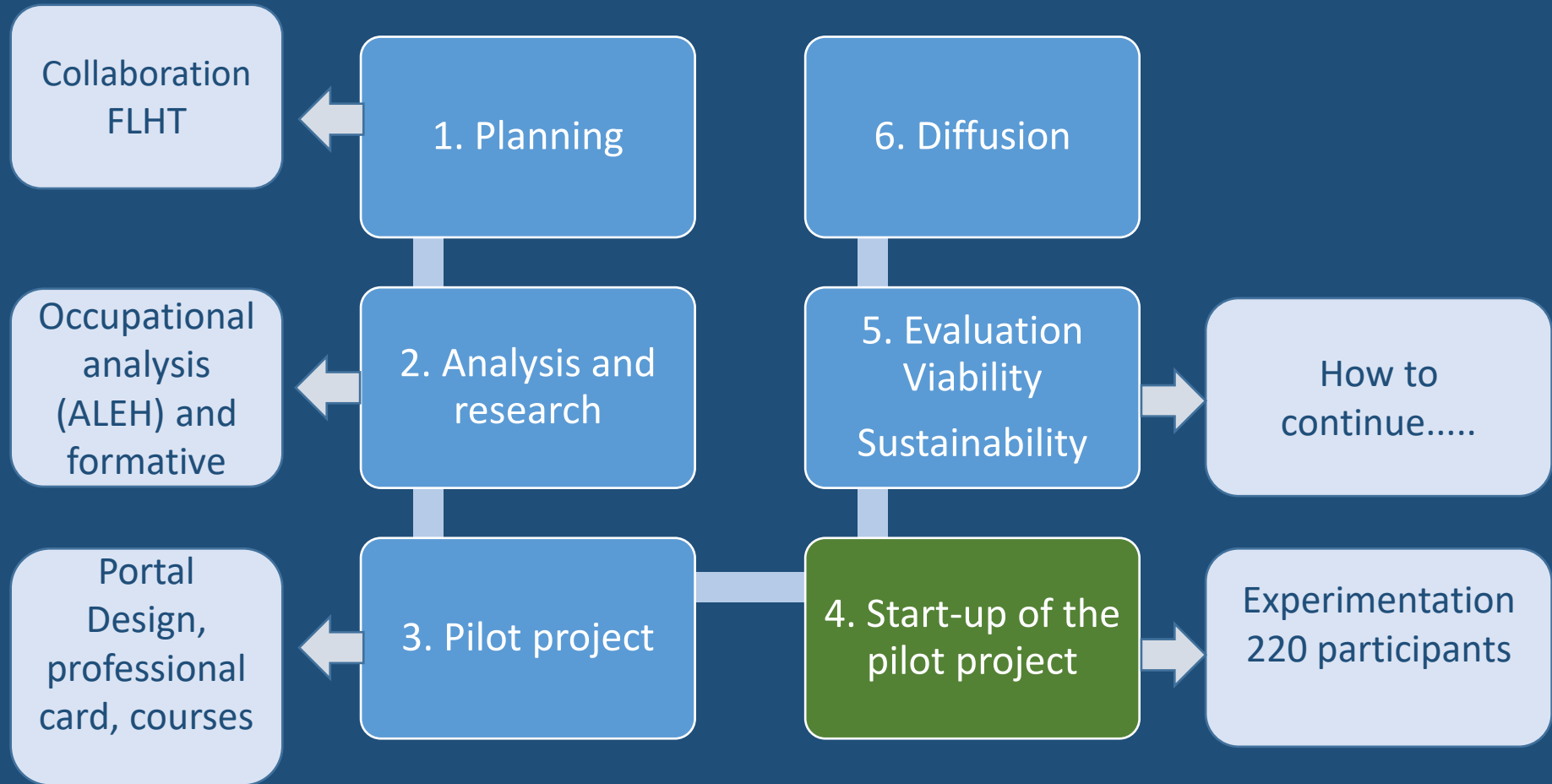
GEOGRAPHICAL

Andalucía, Aragón, Asturias, Canarias y Madrid.

OCCUPATIONAL

Receptionist
Chef
Kitchen assistant
Waiter/Waitress
Waiter's assistant
Hotel's housekeeper

The project (3/3): PHASES



FLHT Hospitality and Tourism Labor Foundation
ALEH State-level labor agreement for the Hospitality sector



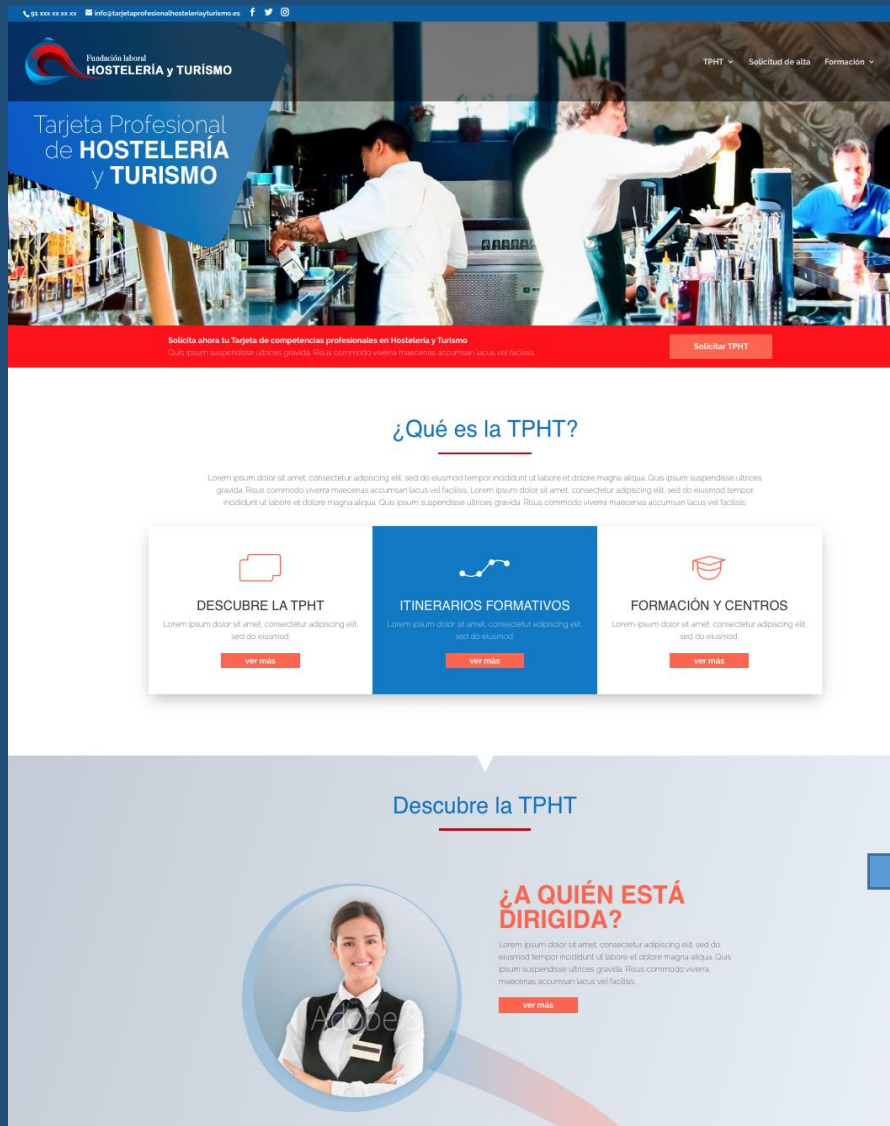
THE PROFESSIONAL CARD OF COMPETENCES IN HOSPITALITY AND TOURISM

TPHT

The professional card (1/4): Who can obtain the TPHT?

- ✓ Employed and self-employed persons in the HOSPITALITY and TOURISM sector (CNAE 55 and/or 56).
- ✓ Employed persons in the HOSPITALITY and TOURISM sector, who in the last year would have been working in companies belonging to the Hospitality and Tourism sector for at least three months.
- ✓ Self-employed people in the HOSPITALITY and TOURISM sector who in the last year would have been registered for at least three months.
- ✓ Workers transferred by temporary employment agencies to companies within the scope of the ALEH.

The professional card (2/4): HOW IT WORKS AND WHAT IT INCLUDES



Holder CV:

- Training of the holder
- Work Experience

Service

TRAINING

ITINERARIES:

- Essential training
- Specialization training

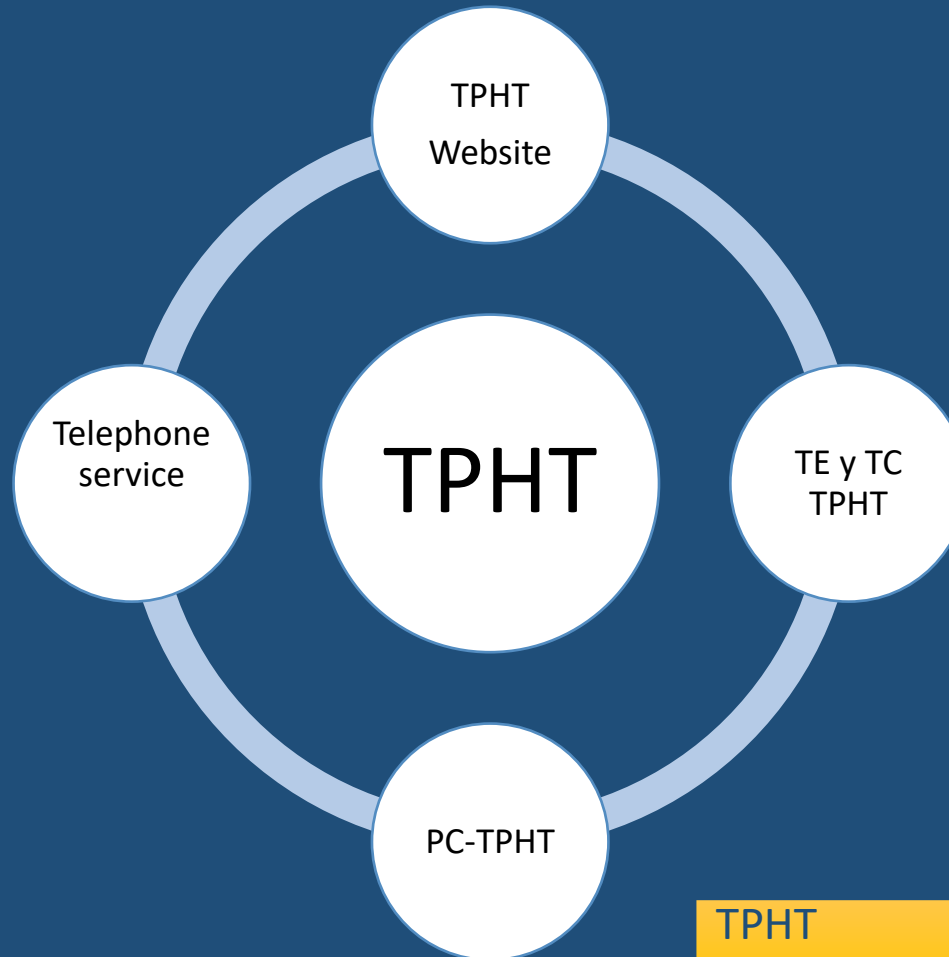
The professional card (3/4): TPHT PHILOSOPHY

General considerations on which the processes and procedures of the TPHT are structured



The professional card (4/4): TPHT SYSTEM.

Operating resources



Training entities and centers included in the NETWORK OF CENTERS OF THE TPHT

TPHT
Processing
centres

THE PILOT PROJECT

The holder registers in the system and requests the professional card



The holder goes (scheduled appointment) to a PC which applies the procedures



The holder carries out a training in a TC-TPHT



The system saves the information, updates it and uploads it to the professional card

TO TEST
REGISTRATION/
REQUEST
PROCEDURES
FOR THE
PROFESSIONAL
CARD

TEST PROCESS
OF TRAINING
RECOGNITION
ASSOCIATED WITH
COMPETENCES

CARRY OUT A
SMALL
TRAINING
UNDER THE
PROTECTION
OF THE TPHT

TO PROVE THAT THE
TRAINING IS INCLUDED
IN THE
PROFESSIONAL CARD
CORRECTLY

THE PILOT PROJECT

	Andalucía	Asturias	Aragón	Canarias	Madrid	TOTAL
Participants	70	20	20	40	70	220



Occupations under study

Courses	7	2	2	4	7	22
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Short time courses

Competencial / specialization

Content: Specific, Food Safety,
Occupational Risk Prevention and
Ergonomics

EXAMPLE

First 220 physical cards



OCCUPATIONS	Jobs 2018	Contracts 2018
1. Receptionist	31.237	54.908
Number of contracts per job 1.76		
2. Chef	194.799	396.856
Number of contracts per job 2.03		
3. Waiter/Waitress 4. and waiter/waitress assistant (The system does not provide disaggregated information on both occupations)	905.782	2.757.693
Número de contratos por puesto 3.04		
5. Hotel's housekeeper	504.487	1.227.055
Number of contracts per position 2.43		
Total contracts of the 5 occupations in 2018		4.436.512
Total system-entire contracts in 2018		22.291.681