

## Holder of the document

1 Surname(s)

Müller

2 Given name(s)

Martina

4 Photo



3 Address (street, number, postcode, town/city, state/country)

Müllerstraße 1  
12345 Müllerhausen

5 Date of birth dd.mm.yyyy

03.03.1989

6 Nationality(/ies)

DE

## Issuing Organisation

8 Name of the issuing organisation

Totnes European School  
4 Birdwood Court  
Totnes TQ9 5SG Devon

9 Europass Mobility Number

DE-03-2012-123-36-4

10 Issuing date dd.mm.yyyy

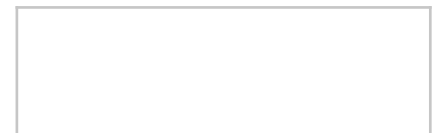
31.01.2017

## Sending Partner

11 Name, Type and Address

Bildungsmarkt e.V.  
Heinrich-Mann-Str. 31  
13156 Berlin

12 Stamp and/or signature



13 Surname(s) and first name(s) of reference person/mentor

Mustermann, Hans

15 Telephone

030/123456

16 E-mail

polk@bibb.de

## Host Partner

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17 Name, type (faculty, specialisation as appropriate) and address

Totnes European School  
4 Birdwood Court  
Totnes TQ9 5SG  
Devon (UK)

18 Stamp and/or signature

19 Surname(s) and given name(s) of reference person / mentor (ECTS subject co-ordinator, as appropriate)

John Miller

21 Telephone

+44 1234 5678

20 Title / Position

General Manager

22 E-mail

Miller@tones.uk

## Description of the Europass Mobility experience

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23 Purpose of the Mobility initiative

pass one part of the educational training abroad

Target degree

Certificate of participation in an internship in "Restaurant specialist"

24 Initiative during which the Europass Mobility is completed, if applicable

Lifelong Learning Programme - LEONARDO DA VINCI

26 Community or mobility programm involved, if any

E) Programm für lebenslanges Lernen - Leonardo da Vinci

Real time of stay abroad

27 From dd.mm.yyyy

01.11.2012

28 To dd.mm.yyyy

30.11.2012

## Skills and competences acquired

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### 29a Activities or tasks performed

Assignment in the service of the hotel-restaurant "The Belmont Hotel". Carrying out tasks as waiter's assistant:

- Mise en place
- serving guests in à la carte, serving food and drinks, setting the buffet
- preparing simple dishes
- serving dishes and dispensing drinks
- preparing cold and hot beverages

### 30a Professional skills and competencies acquired

She knows:

- regional English cuisine
- appropriate types of preparation and serving according to the dish, beverage and dessert.
- English company's working processes
- tasks, authorities and responsibilities in the procedural organization in the company

She is able to:

- prepare dishes and beverages at the guests table
- welcome guests and look after them
- inform guests about the products and services offered
- advise guests according to their wishes
- advise guests on the menu and corresponding beverages
- apply new methods and techniques to prepare dishes and desserts

### 31a Language skills acquired (if not already covered under "professional skills and competencies")

She is able to:

- arrange working tasks with colleagues from different European countries in English, to name problems and propose solutions.

### 33a Organisational skills and competencies acquired (if not already covered under "professional skills and competencies")

She is able to:

- become integrated in an existing team
- arrange the working tasks with colleagues
- arrange the tasks, authorities and responsibilities in the procedural organization in the company with colleagues

### 34a Social skills and competencies acquired (if not already covered under "professional skills and competencies")

She is able to:

- work together with colleagues from different cultural backgrounds
- carry out given tasks independently and responsibly
- exchange cultural and professional experiences with colleagues
- orient oneself in a foreign societal environment and play an active part in social activities

35a Other skills and competencies acquired

She knows:

- basic aspects of the vocational training in Great Britain
- basic requirements on the English labor market in her vocational field
- English habits, lifestyle and language

36a Date dd.mm.yyyy

37a Signature of the reference person/mentor

38a Signature of the holder