

PROJECT OF INTEGRATED ITINERARY OF LABOUR INSERTION. CEAR KITCHEN

(2015-2016)



The Canary Islands Employment Service, beneficiary of the programme, approved the call for the award of grants to non-profit organisations in the territorial scope of the Autonomous Community of the Canary Islands, aimed at carrying out projects of Integrated Itineraries of Labour Market Insertion of people in a situation of social exclusion or at risk of suffering it, immigrants and people with disabilities for the 2016 financial year, co-financed by the European Social Fund (OP ESF Canary Islands 2014-2020).

Within the framework of this call, the project 'Cear Cocina' 2015-2016 was carried out, led by the Spanish Commission for Refugee Aid in the Canary Islands (CEAR), with the aim of improving the employability and autonomy of refugees, non-EU immigrants and unaccompanied minors over 16 years of age, at risk of exclusion and residents of Gran Canaria, favouring their integration into the labour market, through training in the occupation of cooking.

The project contributed to raising society's awareness of this group and their personal and family circumstances, in addition to the discovery and knowledge of their gastronomy and culture.

<p><i>Area of activity:</i> (select one or more areas)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Access to employment for the active and inactive population <input type="checkbox"/> Gender equality and reconciliation of personal and family life with work <input type="checkbox"/> Mobility <input type="checkbox"/> Sustainable integration of NEETs (Young people) <input type="checkbox"/> Entrepreneurship and business creation <input type="checkbox"/> Adapting to change for companies <input type="checkbox"/> Adaptation to change for employees <input type="checkbox"/> Active ageing <input type="checkbox"/> Reducing truancy and improving access to quality primary and secondary education. <input type="checkbox"/> Improving tertiary education, attainment and access <input type="checkbox"/> Lifelong learning <input checked="" type="checkbox"/> Integration of marginalised communities <input type="checkbox"/> Promoting social enterprise <input type="checkbox"/> Community-led development strategies <input type="checkbox"/> Improved access to social services <input checked="" type="checkbox"/> Active inclusion <input checked="" type="checkbox"/> Anti-discrimination <input type="checkbox"/> Modernisation of labour institutions and transnational mobility
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	<input type="checkbox"/> Institutional capacity and efficiency of public administrations and services <input type="checkbox"/> Competence building for stakeholders <input type="checkbox"/> Sectoral and territorial pacts mobilising for reform <input type="checkbox"/> Low carbon economy <input type="checkbox"/> Digital diary <input type="checkbox"/> Research and development <input type="checkbox"/> SME Competitiveness
<i>Specific objective within which the project is framed</i>	This operation is framed within Axis 2. Investment priority 9.1, specific objective 9.1.1, to improve the socio-labour insertion of people in situation or risk of social exclusion through activation as well as integrated and personalised insertion itineraries.
<i>Date of implementation/ Duration</i>	2015-2016
<i>ESF contribution</i>	113,526.00€
<i>Total Budget</i>	133,560.00€
<i>Participants (Disaggregate by sex, if available)</i>	The project consisted of training the students enrolled, with non-labour internships in companies in the hotel and catering sector and their subsequent job placement, for which they received complementary training and techniques for job-seeking orientation.
<i>Country</i>	Spain
<i>Organisation</i>	Spanish Commission for Refugee Aid in the Canary Islands (CEAR-Canarias)
<i>Web</i>	https://www.cear.es/projects/cear-canarias/
<i>Social Networking</i>	https://www.facebook.com/CEARrefugiado/ https://twitter.com/cearefugio?lang=es
<i>Video</i>	https://www.facebook.com/145869162551495/videos/2785632258229069
<i>Contact Details</i>	CEAR CANARIAS 928 297271 cear.canarias@cear.es

JUSTIFICATION OF GOOD PRACTICE CRITERIA:

1.- High dissemination among beneficiaries and the general public.

The project was disseminated in local administrations and social entities to attract and register people interested in this training and in companies, to detect the most demanded professional profiles, the design of training plans, non-labour practices and labour insertion.

In addition to the beneficiaries themselves, dissemination was aimed at the general public, with an awareness-raising campaign to publicise the reality of the group.

These actions were carried out in different social and cultural events with the participation of a large audience, in which CEAR took part, including the Womad Canarias, BioAgaete and ESPAL Canarias festivals, as well as in conferences organised by the University of Las Palmas de Gran Canaria, public administrations and other entities.

CEAR also publicised this project on its official website, on social networks and on the Radio Refugio programme broadcast on the regional radio station Canarias Radio for the whole of the Canary Islands.

- **CEAR WEBSITE:**

<https://www.pear.es/projects/pear-canary/>

Proyecto: PIIL CEAR COCINA 2017/18



FONDO SOCIAL EUROPEO



Del 29 de enero al 22 de diciembre de 2020

Dirigido a inmigrantes extracomunitarios, solicitantes de asilo y refugiados/as, menores inmigrantes no acompañados mayores de 16 años, demandantes de empleo, incidiendo principalmente en el colectivo de mujeres.

El proyecto consiste en formar a quince personas en la ocupación de Cocina a través de la obtención del Certificado de Profesionalidad de Operaciones Básicas de Cocina (MOTR0108) ampliando los conocimientos con módulos de la especialidad:

- Ofertas gastronómicas sencillas y sistemas de aprovisionamiento.
- Reelaboración y conservación de alimentos.
- Técnicas culinarias.
- Productos culinarios. Cocina española e internacional.
- Certificado de Manipulación de Alimentos.

Además, se impartirán los módulos de competencias básicas en español y matemáticas, orientación laboral de carácter grupal e individual, sensibilización medioambiental, igualdad de género y alfabetización informática.

Los objetivos principales son:

- Que al menos el 80% del alumnado obtenga el Certificado de Profesionalidad y adquiera destrezas suficientes para ejercer como ayudante de cocina.
- Que el 100% del alumnado realice prácticas no laborales en empresas.
- Que al menos el 25% de las plazas obtenga la inserción en el mercado de trabajo una vez finalizada la formación.

Todas estas acciones son de carácter gratuito y están cofinanciadas por el **Fondo Social Europeo**.

<https://www.cear.es/proyecto-de-itinerario-integrado-de-insercion-laboral-cocina-2015-2016/>




QUÉ HACEMOS PERSONAS REFUGIADAS QUÉ DECIMOS QUIÉNES SOMOS ÚNETE **HAZTE SOCIO/A**

Proyecto de Itinerario Integrado de Inserción Laboral "CEAR COCINA 2015-2016"





PROYECTO DE ITINERARIO INTEGRADO DE INSERCIÓN LABORAL "CEAR COCINA 2015- 2016"

"El proyecto consiste en formación en la ocupación de Cocina, prácticas no laborales en empresas del sector y en la posterior inserción laboral del colectivo. Asimismo, recibirán formación complementaria y técnicas de búsqueda de empleo, orientación e inserción laboral

Se trata de una iniciativa que pretende potenciar la capacitación profesional, la empleabilidad y la autonomía de las personas que conforman el colectivo de atención, favorecer su inserción laboral promoviendo la igualdad y la calidad en el empleo a través de la formación, tanto ocupacional en el sector de hostelería como complementaria. En este sentido, además de la formación en inserción laboral, sensibilización medioambiental, igualdad de género y alfabetización informática, para la adaptación de la formación al colectivo, se impartirán los módulos de competencias básicas en español y matemáticas"

TODAS ESTAS ACTUACIONES TIENEN CARÁCTER GRATUITO

-Fecha de Inicio: 30 de diciembre de 2015

-Fecha de Finalización: 30 de diciembre de 2016

-Nivel de acceso mínimo requerido: Sin estudios y con nivel medio del idioma castellano.

- Proceso de inscripción: A través de las Oficinas de Empleo o en la propia Entidad.



Formación Profesional para el Empleo

Comisión Española de Ayuda al Refugiado

En este Centro se desarrollan

Proyectos de Itinerarios Integrados de Inserción Laboral Convocatoria 2015

CEAR COCINA 2015/16

ACCIÓN GRATUITA



Acciones cofinanciadas con Fondos Comunitarios del Fondo Social Europeo a través del programa operativo FSE de Canarias, para el periodo 2014-2020, con un porcentaje de 85%.

– LEAFLET THAT WAS DISTRIBUTED:

¿POR QUÉ CONTRATAR A PARTICIPANTES DEL PROYECTO COCINA?

Porque es un conjunto de profesionales que, a lo largo de 11 meses, ha recibido una sólida formación teórico-práctica que les capacita tanto para desarrollar recetas y técnicas culinarias como para ejecutar otras gastronómicas.

Porque reúnen las condiciones necesarias para optar con garantías a un puesto de trabajo en cualquier empresa del sector hostelero.

Porque reciben una formación integral que incluye el desarrollo de destrezas para el trabajo, la mejora de sus aptitudes personales y el fomento de la convivencia en el seno de la empresa.

Porque además, están asistidos por las instituciones tanto públicas como privadas, que han impulsado el proyecto.

Si usted o su empresa están interesados en la contratación de nuestros profesionales, podrá contactar con nosotros en:

alicia.rodriguez@cear.es Teléfono: 928 297 271
german.macias@cear.es Fax: 928 247 143
silvia.garcia@cear.es
maria.garcia@cear.es

COMISIÓN ESPAÑOLA DE AYUDA AL REFUGIADO

CEA(R)
Comisión Española de Ayuda al Refugiado

www.cear.es

OFICINAS EN GRAN CANARIA
c/ Luis Antón, 32 1º
35006 Las Palmas de Gran Canaria
Tel.: 928 297 271 - Fax: 928 247 143

Acciones cofinanciadas con Fondos Comunitarios del **Fondo Social Europeo** a través del Programa Operativo FSE de Canarias, para el periodo 2014-2020 con un porcentaje del 85%.



COMISIÓN ESPAÑOLA DE AYUDA AL REFUGIADO

 

PROYECTO INSERCIÓN LABORAL COCINA 2015-16



CEA(R)
Comisión Española de Ayuda al Refugiado

- **CEAR CANARIAS NEWS SECTION:** <https://www.pear.es/event/taller-pear-cocina-womad/>



QUÉ HACEMOS PERSONAS REFUGIADAS QUÉ DECIMOS QUIÉNES SOMOS ÚNETE

HAZTE SOCIO/A

Este evento ha pasado.

Taller de CEAR Cocina en WOMAD Gran Canaria-Las Palmas de Gran Canaria

11/11/2017 - 11:00 a 12:00

CEAR Canarias impartirá, dentro del programa de WOMAD Gran Canaria-Las Palmas de Gran Canaria, un taller de cocina que se enfocará en la preparación de cuatro aperitivos del mundo: senegalés, cubano, venezolano y marroquí. El taller en el que podrán participar 30 personas será en el edificio Miller y comienza a las once de la mañana. Se extenderá durante aproximadamente 50 minutos. Al finalizar, habrá una degustación para los asistentes tanto si han participado como si asisten como espectadores.

La inscripción la puedes hacer [aquí](#)

• GOOGLE CALENDAR

• EXPORTACIÓN DE ICAI

- **SOCIAL NETWORKS:**

- <https://www.facebook.com/CEARRefugiado/>
- <https://www.facebook.com/CEAR-Canarias-145869162551495/>



<https://twitter.com/cearefugio?lang=es>



2.-Incorporation of innovative elements.

The working methodology used in the project was based on individualisation and the construction of knowledge through innovative learning actions such as the 'mock company' catering sessions, developed weekly within the framework of practical training, where, on a rotating basis, the students were divided into groups, occupying all the existing jobs within a gastronomic establishment. Each student worked as a head chef, organising all the orders and supervising the preparations, creating their own menu; as a head chef, controlling the cold preparations, first courses or desserts; or as a cook, creating, plating and presenting each preparation.

One of the most motivating processes for the students was their participation in gastronomic and cultural events open to the public, in which they prepared culinary preparations in full view of the customer. In this way, they participated in the WOMAD festival, Bioagaete Cultural Solidario and in the celebration of Youth and Canary Islands Day. At these events, the students were able to demonstrate their acquired knowledge to the public and lose their 'stage fright' and, at the same time, gain visibility in the business sector, which led to some contracts after the training period.

Another activity that attracted the interest of the business community and increased the motivation of the students was the annual cooking competition, which was held before the end of the training and the internships in the companies. In this competition, a jury made up of hospitality entrepreneurs and gastronomic experts judged the culinary creations of each student. The recipes were published on social networks for dissemination, so that the public could get to know their preparations with gastronomic touches of the different cultures they represent.

3.- Adequacy of the results obtained in relation to the objectives set.

According to the Canary Islands Institute of Statistics, in 2016, the non-EU foreign population reached 5.05% of the total population of the islands. During the same year, 746 applicants for training and/or employment registered at the Placement Agency of the Spanish Commission for Refugee Aid in the Canary Islands (CEAR). A high percentage (67%) have compulsory studies, many of them without completing them, and those who have completed them, most of them are not recognised in our country, nor can they be recognised. 2.76% of the people assisted in the service do not have any kind of studies.

The economic contribution of the European Social Fund has allowed, in recent years, the training of the immigrant group, offering the only specific training project for the foreign population in the Canary Islands. The main objectives designed in the itinerary are aimed, as a priority, at improving the employability of the group through training, and their subsequent integration into the labour market through quality employment.

These objectives mean that at least 80% of the students who have remained in the project during the training in Basic Cooking Operations obtained the corresponding certificate and that at least 30% of the places have been inserted in the labour market through an employment contract, with a duration of no less than 3 months, full time or 6 months part time.

The results obtained exceed the percentages initially established. 93.33% of the students passed all the modules that make up the certificate and were therefore able to obtain the Certificate of Professionalism Level I Basic Cooking Operations, a result that shows that labour market insertion was more satisfactory than expected. At the end of the first quarter of 2018, 67% of the students had found a job in the hotel and catering sector, 70% of them obtained a contract with a duration of no less than 3 months, full-time, or 6 months, part-time.

The supply of qualified professionals contributes to the reinforcement of the workforces of small businesses (restaurants) and large companies (hotel groups), and to the good performance of the same, with the students of the different editions of the cookery project being in great demand, due to the quality of the training received.

4.-It contributes to the resolution of a problem or weakness detected in the area of implementation.

In this project, the students received quality training in one of the most in-demand professions in the Canary Islands. They also improved their level of Spanish and gained access to employment, thus increasing their job opportunities and their social integration in the community, responding to two of the most common problems within the group: poor training or the impossibility of homologation of the training received in their country of origin and the difficulties of access to the labour market due to their condition as foreigners.

Participation in this project has broken these repetitive dynamics and has given them the opportunity to choose a job that better suits their skills and personal needs.

An additional difficulty for this group is related to their administrative file, as they are people who only have a residence permit and who depend on obtaining a job offer in order to complete the process of obtaining the permit that will allow them to work.

Another of the profiles detected, which has been increasing in recent years, is that of asylum seekers, people who, due to humanitarian circumstances, leave their country and arrive in our country with

the aim of starting afresh. These are the profiles with the greatest presence in the pre-registration of training offers. Their documentary instability, in constant study by the public administration, makes it difficult for them to remain in training for a long period of time, as their administrative file can be resolved negatively at any time. Even so, they receive the opportunity to receive training and constant advice and support from the legal department, which works hand in hand with them to defend their rights and consolidate their opportunities.

From the companies' side, the project responds to their need for well-trained professionals, which, in their own words, is not easy despite the many existing training resources.

5.- It has a high degree of coverage of the target population.

The itineraries not only provide a response to the problems of the migrant population, but also provide skilled labour for the service sector, the main source of income for the islands, which is constantly growing, especially in recent years as it has established itself as a priority tourist destination among the population of European origin. According to the latest Border Tourist Movement Survey (Frontur), the Canary Islands received 13.2% more tourists in 2016 than the previous year, making it the second most popular tourist destination in Spain, behind Catalonia.

The Employment Observatory of the Government of the Canary Islands (OBECAN) shows that the sector with the greatest increase in the hiring of foreigners during 2016 is the hotel and catering industry, with more than half of the contracts signed in this sector for foreigners, specifically 54.45%, reaching a total number of 64,434 contracts.

On the other hand, the multiculturalism of the students contributes both within the company and in society in general, through the knowledge of cuisines from other countries, to the awareness of these groups and to the construction of a more tolerant, empathetic and supportive society.

6.- Consideration of the horizontal criteria of equal opportunities and non-discrimination, as well as social responsibility and environmental sustainability.

Within the group, greater difficulties are found in the MENA (unaccompanied foreign minors), young people formerly under guardianship and women. The latter suffer double discrimination for being women and immigrants, which is why special emphasis is placed on their participation in training projects that help them to improve their employability and to make the leap from the private sphere (family care and raising children) to public life, with their incorporation into jobs that meet their professional expectations.

With regard to young people, individualised training provides them with a hitherto unknown vision of the reality of work, and allows them to take on responsibilities and challenges that make them grow personally and professionally.

As far as possible, and in compliance with the access requirements and the objectives of the project, MENAs (unaccompanied foreign minors) and/or training seekers with only a residence permit in Spain are included in the action. In these cases, an assessment is made to ensure that they obtain their work permit during the course of the itinerary or the possibility of regularising their work permit is arranged with the employer.

In parallel to the professional training of students, work is being done to eliminate existing barriers in the recruitment of foreign staff, developing awareness-raising strategies with companies in the hotel and catering sector based in Gran Canaria, managing cultural diversity, promoting the creation and consolidation of intercultural companies and avoiding discrimination in access to employment

and in its maintenance. The Spanish Refugee Aid Commission in the Canary Islands addressed companies in terms of "employability of the individual", "corporate social responsibility" and "profitability of cultural diversity".

In terms of environmental sustainability, throughout the training, the entity insists on and practices water and energy saving, responsible waste management, the donation of surplus production, the use of zero kilometre, seasonal and ecological products as far as possible, and the appropriate temporary management of perishable products so that there is as little waste as possible due to expiry.

7.- Synergies with other policies or instruments of public intervention.

To develop this project, the Spanish Refugee Aid Commission in the Canary Islands had the collaboration of different companies to carry out the cooking internships: restaurants, hotels, etc., as well as events and festivals, such as WOMAD and Bioagaete Cultural Solidario.