

**Our school's 12 students – studying as Hospitality Technicians, Pastry Chefs, and Industrial IT Specialists – along with accompanying teachers Puskásné Hegedüs Tímea and Kurucz Csilla Boglárka, participated in the ERASMUS+ 2024-1-HU01-KA121-VET-000207406 program as part of a student mobility project in Sepsiszentgyörgy, Romania, from September 30, 2024 to October 11, 2024.**



The students, along with their accompanying teachers, departed early on September 29, 2024. After a full day of travel, they arrived late in the evening in Sepsiszentgyörgy, where their Erasmus contact hosts welcomed them with great joy!

The staff at the host organization were incredibly helpful and approachable, so after their first day of work, the students returned to their accommodation in high spirits, happily sharing how kind the reception was and how much they liked the practical training sites. Positive experiences accumulated over the two weeks, as the students gained new knowledge and also discovered cultural differences between the two countries. They were able to actively participate in the daily activities of the companies and their work.

The students' professional development was greatly supported by being introduced to local customs and specialties, which they have since incorporated into their professional practices. The host institution, VET Center Romania, met every request and even took on extra tasks to further support our students' professional growth, including taking the industrial IT students to an international IT conference in Bucharest.

The students were generally satisfied with their accommodation and meals. Alongside their professional program, cultural activities were also organized. These included visits to the city of Braşov, the Dracula Castle in Bran, and Lake Saint Anna. Additionally, at their own expense, students visited the Praid Salt Mine, the Bicz Gorge, and the surrounding areas of Miercurea Ciuc.

Overall, it can be said that students from all three fields (Industrial IT, Hospitality Technicians, and Pastry Chefs) made progress in terms of their professional knowledge and skills. The feedback from the students was very positive, with no negative experiences. They were motivated and enthusiastic about their work. One student had even visited Sepsiszentgyörgy before and would gladly go back for a third time. Throughout the two weeks, the students improved both their professional and language skills, which made them even more motivated.

**Csuday Ámon Dániel: Opinion about the internship:**

*"Creating the website sparked my interest, so I'm sure I'd like to develop in this field in the future. Our workplace was extremely well-equipped, and our mentor helped us with everything he could."*

(Excerpt from the student's Work Diary)

**Szarka Evelin Viktória: Opinion about the internship:**

*"I gained experience in a new type of business, as I had not worked in a pizzeria before. The pizzeria really appealed to me. I seriously started thinking that I might work in a pizzeria in the future."*

(Excerpt from the student's Work Diary)

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