Together with the Ministry of Education and Higher Education (MEHE) and the Federation of Chambers of Commerce, Industry and Agriculture (FCCIAL) in Lebanon, and with the support of the German Agency for International Cooperation (GIZ) acting on behalf of the Federal Ministry for Economic Cooperation and Development in Germany (BMZ), the DSME program strives at improving the technical education in Lebanon by strengthening its practice and market-oriented aspects.

QUICK FACTS

- 72% of Dual System & Meister Graduates are employed after graduation
- About 1800 students are registered in around 30 Dual System Public and Private Schools & Institutes across Lebanon
- About 800 companies are training in the Dual System

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Study Tour to Essen, Germany: Lebanese delegation gets an insight on the German Dual System

Traveling abroad with a group of school directors is – by itself - a learning event. In fact one of the objectives of travelling is to exchange cultural values and to meet people with mutual interest. This study tour was programmed for 18 directors of vocational institutions, supporting the Dual system in Lebanon from the 1st to 8th December 2013. The choice of Essen, a city at the heart of the industrial Ruhr-Region in Germany, as a destination was to shed the light on the huge effort done by the region to assimilate the economic changes, as a consequence to the loss of the mining industries which result was the great number of unemployment that reached around fifty thousand persons.

The group visited two vocational colleges the “Berufskolleg Mitte” and the “Berufskolleg West”. In those vocational institutions they met directors and teachers and they shared with them experiences and challenges that they face when implementing the Dual System. Also as planned they have visited two companies: “Mercedes-Center Lueg” (Automotive) and “Spicer Gelenkwellenbau” (Mechanical Engineering) where they could observe students in the “field” and where they had the chance to discuss coordination issues with the person in charge of the staff training.

Later on, the directors visited other key players in the German system of vocational education; such as a training center belonging to a Chamber of Crafts, dedicated to some small companies that cannot afford to have expenses machinery, as a training place for their students. The directors were also welcomed at the Ministry for School and Further Education of the State of North Rhine Westphalia where they acquired a view about education in Germany in general and about vocational education in particular. A warm welcome was made by BIBB (Federal Institute of Vocational Education) in Bonn, which impressed the participants in regards to the important role played by this institution in fostering the relation between the market needs and the curricula contents. Last but not least, the directors had the chance to learn about the services of the Labor Agency in Essen to support labor exchange and further qualification of the work force.
The program of the study trip also included a visit to the former coal mine named “Zollverein”, accredited by UNESCO as a World Heritage Site. The main achievement of the trip was the great impression felt by all participants regarding the collaboration between the different stakeholders of the vocational education in Germany.

Decree Nr. 8590: Check out your possibilities in vocational education!
This issue’s Recipe: Malakoff Cake
One of the typical Austrian cakes!

Ingredients:

For 1 cake mold ~25 cm

Start with:

- 12 leaves of gelatin
- 3/8 L of liquid milk
- Around 2 packs of finger biscuits
- 1 L of cream
- 3/8 L of water
- Around 3 teaspoons of Nescafe
- 150 g of sugar
- Some vanilla
- Some powdered sugar
- Some fresh orange or mandarin juice
- 3 egg yolks
- And still:
- ¼ L of Rum (You can replace it with fruit juices)
- And then:
- Some fresh orange or mandarin juice
- And then:
- ½ L of cream
- Chocolate curls
- Raspberries

Prepare all tools, bowls, strainer, put cling film into cake mold, weigh ALL ingredients...

Steps:

- Soak gelatin in cold water
- Prepare the finger biscuits
- Whip cream
- Fold in cream
- And then:
- Blend rum with mandarin juice and sugar to soak the finger biscuits
- Put layers of soaked finger biscuits and cream into cake mold
- Set cake to cool over night

Then:

- Pour the water and the milk into a small casserole, add Nescafe, sugar and vanilla
- Set on medium heat and stir until it starts thickening slightly
- Do not let boil, as egg yolks will clot!
- Take off from fire and stir in soaked gelatin, sieve into big bowl
- Let cool

And Last!

Whip cream, cover cake and decorate it with chocolate curls, biscuits and raspberries...

Do not forget the main ingredient: LOVE!