



hotelschool koksijde
'TER DUINEN'

WWW.HOTELSCHOOLKOKSIJDE.BE



SUPPLIER OF TOP CHEFS SINCE 1946

Subscribe via our website
www.hotelschoolkoksijde.be

Hotel school Ter Duinen is a modern school, linking 70 years of tradition with an open view to the future. This combination of tradition and innovation makes the school internationally renowned. Students from all over Belgium and the Netherlands come and taste the unique training that the hotel school in Koksijde offers.

In an atmosphere of warm hospitality and calm discipline Ter Duinen stimulates the interest in all aspects of catering and extends professional skills:

The school's vision reaches beyond sophisticated, expert training for later careers.

Ter Duinen gives special attention to (inter)cultural openness and fostering social responsibility. The school ensures a long-term acquisition of knowledge with an open view to the world.



Theory

A FIRM FOUNDATION FOR LIFE IN CATERING

At Ter Duinen theoretical lessons are not dull and abstract. The theory provides a firm foundation for the practical training and increases students' understanding of catering as a sector.

Each day interactive training focuses on efficiency and multilingual communication. Social skills are also enhanced and IT skills are kept up-to-date with access to all the latest information media.





Practice

REAL LIFE

During cooking lessons, students are thrown into real-life situations: working under pressure, managing the heat amongst steaming pots and pans, transforming ingredients into genuine works of art. During service practice, they learn to cope with the pressure of a restaurant packed with people – a situation which requires the waiter's undivided attention. This is the world in which students should feel at home eventually.

The teachers, all long-established professionals, demonstrate how things should be done. They correct, guide and help, where necessary. To make all this possible, the school provides cutting-edge, fully equipped kitchens and restaurants.

Students can follow two vocational pathways at secondary education level: BSO-Restaurant & Kitchen-RK and TSO-Hotel-HT. BSO comprises very intensive practical "Restaurant & Kitchen" training. Intensive pastry training has also been introduced this year in the sixth year of study (6 RK).

In TSO during the practical lessons the students also get hotel and pastry training in addition to restaurant and kitchen training in the sixth year of study.

Apprenticeship

A WORLD SCHOOL

The apprenticeship is a key part of training and a focus of the schooling. Fourth-year students follow a six-week training programme, third-year students follow a two-month training programme. Motivated, adult students can go abroad. Training is guided professionally: the school and the company bear full responsibility together. With a view to his/her future environment the apprentice discovers his/her own professional motivation.

In addition to being an ideal experience, the training is also beneficial to personal growth and the development of team spirit. Trainees abroad can discover other cultures and further develop their language skills.

Boarding school

FREEDOM IN RESTRAINT

As students from all over Belgium find their way to Ter Duinen, 90% of them stay at boarding school. But this is not a must. Students who live near Koksijde and go home every day are just as welcome, of course.

Our school community tries to create individuals. In catering, a correct attitude, cordiality and hospitality are not just empty concepts. Our living environment is based on the same principles. At hotel school Ter Duinen politeness, a neat appearance and respect in everyday contacts are as important as learning the tricks of the trade. Our community is not an island, disconnected from the world around us, but an open space, an "open school" which is part of everything that happens in society.

Through culture, sports and recreation our students get the opportunity to develop themselves and to grow towards adulthood.



ALUMNI

With its job placement service, the school helps graduates in building their future. Approximately one in five ultimately becomes self-employed. The majority are employed, for instance as chefs or headwaiters in renowned establishments. Others fill executive positions in large catering companies or travel the world on behalf of a multinational. A few graduates go on to higher education or university. Those that hold Koksijde close to their hearts, stay faithful to their school and keep in touch through the alumni association. The magazine "Hospes" ensures a lasting, emotional bond with the school.



Specialisation in seventh year of study: Gastronomy

LA CREME DE LA CREME

Some students also have an inner kitchen fire burning. In the seventh year of study students get acquainted with high-quality gastronomic products. Under the supervision of the teachers they prepare gastronomic delights.

They offer these in their gastronomic restaurant, which easily bears comparison with top restaurants.



In addition to classic cuisine, there is also a focus on dishes of foreign origin, new trends and modern techniques.

Youngsters attending this year are getting to know new ingredients, dishes, drinks and cooking methods from Spain, Scandinavia, Italy, North Africa and the Far East (Vietnam, China, Japan). During the school year, these students intern in top restaurants, at home and abroad.

It is, of course, impossible to turn students into specialists of all these cuisines in just one year.

Broadening horizons and stimulating creative cooking are our main objectives.

Specialisation in
seventh year of study:

Knowledge of
wines & beverages
(DR)

NO FOOD WITHOUT DRINK

With tastings, company visits and presentations 7 DR offers strong, hands-on training in becoming a sommelier.

Wine trips optimise the knowledge acquired. This experience is often rewarded with prizes in national and international competitions.

During the school year students take a sommelier internship in famous top restaurants at home and abroad. To better understand the process from grape to wine the students work in the school's vineyard.



Specialisation in seventh year of study: Hotel reception (HO)

CUSTOMER-ORIENTED HOSPITALITY

7HO gives the students all-round training with a focus on customer-oriented hospitality.

Thanks to our collaboration with the catering industry the practical part can be organised with company visits and presentations. The students take turns in working at the school reception. Furthermore, they receive assignments to work on various projects. During the school year, the students get front-of-house training at a hotel or they take on another reception role within the catering industry.



Se-n-Se – 1-year hotel management training

EFFICIENT HOSPITALITY

Students aspiring to become an (assistant) manager or a self-employed hotel manager get exactly what they need in this course. The training is true to life and invaluable for shaping personality.

Presentations by experienced professionals, visits to a diverse array of catering companies and a practical project give the students the necessary experience to compete well in the employment market.

An internship at a hotel as a receptionist or manager makes the training even more relevant.

