ISSUE NO 18 SPRING 2024



INSIDE TRACK-TOURISM EDUCATION

News from Hungary

Helló from Hungary



"Nóra Lili Daru, Nóra Friedmann, Petra Pém, Boróka Tóth"

GTTP HUNGARY: The local program is hosted by the Hungarian Travel and Tourism Association. The association recommends the Travel & Tourism program as an interdisciplinary subject to be taught in the last two years of secondary education as a supplementary subject, in vocational schools that specialise in teaching tourism and hospitality, and as a general subject in other secondary schools.

The aim of the program is:

- to help Hungarian youth become cultured and discerning tourists and hosts;
- to increase the likelihood of students finding employment in the field of tourism;
- career orientation;
- to provide a comprehensive overview of the opportunities and key characteristics of the domestic and international tourism industry.





GTTP STUDENTS: Before the Christmas break, on 19 December, the class 10.T of Sárvári Technical School of Tourism travelled to Budapest. One of the highlights of the day trip was the visit to Budapest Marriott Hotel*****.

Rima Pradhan, Event Planning Manager and Talent Acquisition of EMEA Marriott International, who I met in November during the GTTP Student Conference, helped me find a contact in Budapest Marriott and introduced me to Zsuzsanna Nagy, multi-property Director of Human Resources. We were able to set the time of the visit in a few emails. At 1:30 pm Csilla Varga welcomed at the hotel conference room, where we were offered some snacks, coffee, tea and mineral water.

Ms Varga made a fantastic presentation, she shared information about the history of the hotel and also about the features and location of the building. We got to know details about the rooms and the famous guests. The briefing was modern, including short videos so this made the students pay more attention. It was a pleasure to see them happy and interested. Finally, Csilla Varga talked about the career options in the hotel chain then she gave us a short tour around. We were shown the M Club Lounge with a Danube panorama, a room and an enormous ball room that was already set up for a company Christmas event. The special scent of the hotel and the whole five-star atmosphere of the rooms were both inspiring and amazing.

Horváthné Tischler Noémi Class teacher







GTTP HUNGARY DIRECTOR Viktor Vight



My name is Viktor Vigh. I am a master teacher of biology and geography. I have taught the subject of travel and tourism for 20 years as a GTTP teacher. Since 2021, I have been the Program Director for the Hungarian program. My hobby is my profession. In my free time, I travel and climb mountains. I love getting to know the cultures of other nations.

As part of the Hungarian program, we also hold training and meetings for GTTP teachers.

Currently, students aged 14-18 are studying the subject of Travel & Tourism, as well as the curriculum "Passport to the World," in six high schools. As part of the program, students participate in professional excursions, field trips, visits to restaurants and hotels, tourism events, and competitions. Students receive a certificate on completion of the course.



ISSUE NO 18 SPRING 2024



From a teacher of tourism in Hungary



In keeping with the traditions of the VVSZC Sarvar Technical Secondary School for Tourism, it organizes fieldtrips for its students. The students of the GTTP accompanied by their class teacher Ádám Dugmanits, traveled to Budapest. Among the programs of the trip were ice skating on the Városliget Art Ice Rink and Csónázázótó, wandering through the Advent fair on Vörösmarty Square, and visiting to Onyx Muhely and Gerbeaud patisserie, which received a green Michelin star.



The weather was favorable for those who wanted to skate, and the Advent whirlwind on Vörösmarty Square served as a memorable experience for everyone. The students learned a lot of professional information about the Onyx Workshop, including why Onyx received a green Michelin star. The chef said that the restaurant only orders ingredients for cooking from within a 30 km, and uses coffee grounds to produce eating utensils that contain 50 percent coffee grounds. It was interesting information for the group, that chips are made from the non-usable part of the vegetable, which everyone could taste





Now let's hear from GTTP Executive Director Anne Lotter

It is so encouraging to witness how wholeheartedly GTTP Hungary teachers and students have embraced the ethos of GTTP's programme, visiting a Marriott hotel in Budapest and tourism locations in the city.

It reflects a commitment to broadening horizons and embracing diversity for students and teachers, helping to shape a more informed and empathetic global citizen.





