2022

CENAFFIF
Ms. Sana DARMOUL
General Director
OUR MISSION

1. To develop and implement training systems engineering that enable the Vocational Training System to be in harmony with the changing requirements and needs of its environment.
2. To Enhance and recognize the skills of training professionals in order to make them more efficient and able to adapt to pedagogical and generational changes.
HOW WE ACCOMPLISH OUR MISSION

Training professionals upskilling

Training Engineering

Research, Innovation and Foresight
Training professionals upskilling

- Pedagogical, technical training
- Assessment and Certification
Curriculum and standards development

Development or actualization of new curricula

547 curricula and standard
13 SECTORS ARE COVERED BY OUR CURRICULA

Agriculture
Fishing and Aquaculture
Construction and connex works
Services and various industries
Textile and clothing
Leather and Shoes
General Mecanics and Metal construction
Electricity and Electronics
Clerical jobs, trade and computer
Agri-business
Transport, Driving and construction and agricultural vehicles
Tourism and Hospitality
Arts and Handcraft jobs
Didactic engineering

Textbooks and didactic material design

Guidebooks
Videos
Textbooks covering many sectors
RESEARCH, INNOVATION AND STUDIES

- Preliminary studies
  - Sector studies
- Ex: Leather and shoes sector study

- New training modules development
- Ex: Entrepreneurship Innovative curriculum for dropout students
TOURISM AND HOSPITALITY SECTOR
DISTRIBUTION OF JOBS IN THE SECTOR

- Catering: 66%
- Room division: 29%
- Travel agency: 5%
Tourism and Animation

This sub-sector contains five specialties divided by level as follows:

- **BTP Professionnal Technician Certificate:**
  - Technician in Tourism Animation
  - Technician in the sale of tourism products

- **BTS High Technician Certificate:**
  - Tourist guide
  - Higher technician in tourism option promotion and development of touristic products
  - Higher technician in tourism option promotion and management of travel sales
Hospitality and Catering

This sub-sector contains 22 specialties distributed by level as follows

- **Certificate of Competence:**
  - Hall employee
  - Cook’s helper
  - Waiter
  - Pastry helper
  - Bakers helper
  - Chocolate maker’s helper
  - Pizzaiolo
  - Store employee
  - Maintenance and cleaning employee
  - Laundry room employee

- **Certificate of professional competence:**
  - Kitchen and Pastry Agent
  - Bar and Restaurant Agent
  - Maintenance and Cleaning agent
• **BTP**:  
  • Technician of restaurant and Bar,  
  • Technician of Pastry,  
  • technician of Kitchen,  
  • technician of reception,  
  • Technician of floor and laundry room.  

• **BTS**:  
  • Higher technician in the hospitality option room division,  
  • Higher technician of kitchen,  
  • Higher technician of pastry  
  • Higher technician of restaurant and Bar.
Training of trainers in Tourism sector

2020 - 2022

423
Trainers trained in 6 modules

14
Inspectors trained in 4 modules
GENERAL STUDIES CURRICULUM

1. THIS SECTION OF THE CURRICULUM AIMS TO CONSOLIDATE THE TECHNICAL COMPETENCIES ACQUIRED WITHIN THE TECHNICAL CURRICULUM, WITH MORE INCLUSIVE AND CITIZENSHIP COMPETENCIES.

2. IT CONTAINS 9 competencies
THE MODULES ARE TAUGHT IN A CROSS CURRICULAR APPROACH
<table>
<thead>
<tr>
<th>Language</th>
<th>Environment and Sustainability</th>
<th>Rights and Citizenship</th>
<th>Health and Wellbeing</th>
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<tr>
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<td>English</td>
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</table>
Moreover, we develop the sustainability and environment spirit in our trainers. We have a training of trainers module.
Digitalisation of training:
- Content material
- On-line tutoring and mentoring
- In-service trainers' assistance

Training and preparation of TIC certification according to international standards:
- Microsoft
- CISCO
- Moodle
SERVICES

1. Training of trainers and certification
2. Training professionals trainers:
   • teaching staff,
   • Supervisors in vocational training centers,
   • pedagogical inspectors....
SERVICES

1. Curriculum and standards development
2. Teaching and learning material production
3. Assisting in-company training centers
CENAFFIF is certified
In progress
Education organizations management system
EOMS
RESOURCES
15 classrooms including 3 computer labs

Dormitory (44 beds)

Cafeteria

3 restaurants (250 person)
IN AFRICA

Burkina Faso

Democratic Republic of Congo

Gabon
THANK YOU!

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www.cenaffif.nat.tn