

DE ROOI PANNEN

THE PLACE TO BE FOR PROSPECTIVE ENTREPRENEURS



ADDITIONAL INFORMATION

Comprehensive college De Rooi Pannen is named after the monastery which is the main building of the college. This monastery was easy to recognise by its red roof tiles and that is why it was popularly called "De Rooi Pannen."

At the moment the comprehensive college "De Rooi Pannen" has been the centre for self-employment training in central Brabant for more than 30 years. The departments of Hotel and Foodservice, Tourism and Leisure, Bread and Pastry offer a comprehensive package of full time and part time vocational courses and training facilities at supervisory and junior management levels.

The full time courses aim at equipping young students with the practical commercial and business skills that offer them excellent prospects for employment. A high level of individual study results is achieved by a comprehensive learning support system and by our internal structure to move on to a higher level within the college.

The departments also provide courses and training for private persons, companies and institutions and are aimed at all aspects of the trade. Easily recognisable, result-oriented, intensive courses and training sessions for all who want to expand their business and career horizons.

"De Rooi Pannen" trains students in each of its four branches.

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For more information: www.derooipannen.nl

Contact us for information about:

- Secondary education in Tilburg, Eindhoven
- Intermediate vocational training
- Commercial training Tilburg
- Catering in Tilburg, Eindhoven, Breda
- Tourism and Leisure in Tilburg, Eindhoven, Breda
- Bread and Pastry in Eindhoven

Information will be sent to you by return of mail.

HOTEL AND CATERING INDUSTRY

Hospitality is the key of this industry

The Hotel and Catering industry is an extremely fascinating industry, with an enormous variety of exciting areas to work in: from five-star hotels to the local pub and hospitality is their binding feature. You'll find this key feature at all the branches of De Rooi Pannen Hotel and Catering colleges in Tilburg, Breda and Eindhoven. If you like working with people and have a service oriented, customer caring attitude, you are well-suited for the Hotel and Catering industry.

Catering courses vary from one year (assistant) to four years (self-employment / management). Becoming an independent chef or waiter / waitress - host/ hostess will take two years, and a three-year course will enable you to become owner / manager of a small-scale catering establishment such as a pub or fast food restaurant.

Training Hotel

De Rooi Pannen has its own hotels for educational purposes which came about in conjunction with several national and international hotel chains. Of course, all students, have the most modern and well-equipped kitchens and restaurants in the school at their disposal.

The part-time Hotel and Catering department offers a selection of different courses and training sessions, to all who want to increase their career prospects in the industry. Many of these courses offer recognized certificates or licences for hotels or food service establishments.



TRADE AND COMMERCE

An exciting group of courses for ambitious youngsters

Our Trade and Commerce courses prepare young people both for a future as self-employed business men and women and for a great variety of managerial or supervisory functions in the fields of retailing, international trade, banking and insurance, communication, spatial design and sign.

The courses, at secondary and at tertiary levels, aim to familiarize students with the various aspects of their prospective fields of employment, such as commercial knowhow, communication, creativity, organizing and planning, as well as being able to improvise. They gain these skills via a thorough theoretical curriculum, combined with practical training through external and internal work experience projects. Prospective retailers will be offered the chance of having one or more of their work experience projects at our own Shopping Mall. We are the only Dutch Vocational College offering this opportunity. In these work experience projects students learn to cope with the task of offering this opportunity. In these work experience projects students learn to cope with the task of dealing responsibility in a great number of business situations.

It is our experience that our graduates find it relatively easy to find interesting jobs. However, more and more of them move on to institutes of Higher Education before choosing for careers in e.g. marketing, management, business administration, or running their own businesses.



TOURISM AND LEISURE

The "World" is your station

The department of Tourism and Leisure (MTRO) prepares people who find it a challenge to entertain.

We equip our students with practical business skills required for supervisory / junior management positions in this industry.

Students who like to give information about holiday trips or to accompany groups during their holidays choose the Travel / Tourist Information training.

Students more interested in organizing activities for people during their holidays choose the Leisure training.

Besides, the MTRO department offers a one year course to become a ground-steward(ess) and a three year Tourism and Leisure Management course which is completely in English.

Focus is on aspects such as transport, entertainment and accommodation. During the course work experience programmes, field trips and international exchange programmes prepare students for a wide variety of positions in the tourist industry.

The MTRO department offers several part-time courses and training sessions in the field of Tourism/Leisure for groups and teachers. We also offer customized courses for companies.



BREAD AND PASTRY

Bread and pastry, a delicious trade

Our courses Bread and Pastry train students for a trade in which they work according to traditional methods and in which they show their creative qualities, both in a team and on an individual basis.

Working in the Bread and Pastry industry means working in an industry which deals with one of our basic needs, at the same time it means working in a dynamic industry.

During their training in the field of Bread and Pastry at Lower Vocational Level and Intermediate Vocational Level the students are introduced to all aspects of the trade, theory and practice.

Working in our bakery shop is part of the courses.

Vocational training at the college is supported by periods of industrial release in qualified enterprises.

Intermediate Vocational courses are given in two streams:
Full time courses on levels 1 and 2 at our location Kaakstraat 1 in Eindhoven.

