

## **THE 1st EUROPEAN SCHOOL NETWORK STUDENT FOOD SEMINAR "ALL AROUND THE TABLE" - SARNICO, ITALY - 12 - 16 MARCH 2013 REPORT**

The 1st ESN food seminar "All Around the Table" was held at "Istituto Riva", Sarnico, Italy from the 12th to the 16th March 2013. Twenty students coming from 5 countries and six schools took part.

The aim of the project was to let the students reflect on one of the basic aspects of life: food and its relationship with culture in its manifold sides. Istituto Riva got students and teachers together to share their projects and food culture.

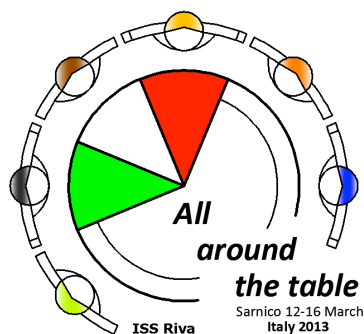
The ESN Mission Statement, contains the overall aims of the seminar:

- to create an inspiring, open and safe environment for friendships between schools and students from all over Europe;
- to increase mutual understanding in order to improve the quality of our schools and sustain peace and welfare in Europe;
- to stimulate the finding of a common ground and respect for the diverse cultural values.

Since September 2012, Istituto "Riva" has started a new hotel and catering school which allowed the host school to involve its young pupils to cook and cater those who were involved in the project. All the students were hosted in local students' families. The teachers in a B&B in front of the school.

## SCHOOL NAMES, PARTICIPANTS, PROJECTS AND PROGRAM

No	ESN		Project Students	Project Title	Project Advisor
	Country/City	Name of the School	Name Surname		Name Surname
1	TURKEY / Istanbul	Istek Belde School	Ceren Gülbay	The classics of Turkish cuisine (1)	Özlem YIĞİT ATALAY
			Derya Kara		
			Aysegül Candan	The classics of Turkish cuisine (2)	
			Seda Nur Engiz		
2	TURKEY / Istanbul	Istek Atanur Oğuz School	Cem Karasoy	Turkish coffee, delights and sweets	Selma Önkol
			Ilayda Günbatan	Traditional Turkish food	
			Metehan Özen		
			Susan Naz Kale		
3	GERMANY / Zülpich	Karl-von-Lutzemberger Realschule	Antonella Rizzuto	Colour in food	Martina Viess
			Nicole Niessen		
4	FINLAND / Nokia	Nokian Lukio	Pia Viitaniemi	Finnish superfood	Anu Jokinen
			Ronja Raitanen		
5	HOLLAND / Amersfoort	Corderius College	Hosna Anwar	Fair Trade: ins and outs	Josha Sietsma
			Darya M. Pour		
6	ITALY / Sarnico	Istituto Riva	Gabriele Tengattini	The ingredient "Air"	Anna Tiraboschi
			Leonardo Tosini	All roads lead to Italy	Silvia Hellebrand
			Nadia Elgaut		
			Nanim Chakir	The leavening process	Giuseppe Amalfa
			Diego Barbieri		
Greta Tengattini					



Day	Activities	Time	Place
<b>Tuesday 12<sup>th</sup> March 2013</b>	Arrival Meeting with host families and students' accommodation Tutors' accommodation at the B&B "Il Battello"	15.30 ...	School
	Welcome dinner for guest teachers, principal, school staff, local authorities	20:00	School dining room
	Guest students have dinner with their host families		Host families
<b>Wednesday 13<sup>th</sup> March 2013</b>	Opening and Welcome Ceremony	09:00-10:30	Auditorium
	School tour, orientation	10:30 - 11:00	School
	Project Presentation (first session) - 4 projects	11:00-13:00	Auditorium
	Lunch	13:00-14:00	Dining room
	Posters and projects display in the halls	14:00-15:30	Entrance hall 1st floor hall
	<i>coffee break</i>	15:30-16:00	Dining room
	Project Presentation (second session) - 2 projects	16:30-17:30	Auditorium
	Students go back home with their hosts families Dinner for guest teachers at a local Restaurant	17:30 20:00	Host families Villongo
<b>Thursday 14<sup>th</sup> March 2013</b>	Project Presentation (third session) - 4 projects <i>coffee break</i>	08:30-10:30 10:30-11:00	Auditorium Dining room
	Posters display presentation	11.00-13:00	Entrance hall 1st floor hall
	Lunch	13:00-14:00	Dining room
	Guided tour to BERGAMO ALTA	14:30-18:30	
	Students go back home with their hosts families	18:30	Host families
	Dinner with guest teachers at the Bed & Breakfast	20:00	<i>Il Battello</i>
<b>Friday 15<sup>th</sup> March 2013</b>	Guided tour to a local Dairy Farm (Caseificio "Monti - Laghi") and a wine cellar (Villa Crespia Muratori - Adro) in the Franciacorta area	08:00 - 12:30	Vigolo, Lake Iseo, Adro, Franciacorta,
	Lunch in a local restaurant for guest students and teachers	13:00 - 14:00	Sarnico
	Back to the school building	14:30	
	Workshops	15:00 - 16:30	Entrance Hall
	- How to make pizza (group 1 and 2)		School kitchen
	- How to present food and dishes (group 3)		Dining room
	- Between East and West (group 4)		Il Battello
	Free time Goodbye Meeting for all the people involved in the seminar	17.00 20.00	
<i>All Around The Table</i> : International dinner with students, teachers, host families, principal, local authorities, staff	20:30	School Entrance Hall classrooms	
<b>Saturday 16<sup>th</sup> March 2013</b>	Evaluation meeting	08:30 - 10:00	Auditorium
	Departures	10:00 -	

## COMMENTS AND FEEDBACK

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### **likes**

- The title of the project was very creative
- The logo was great
- The students enjoyed staying in Italian families and sharing their culture
- Families were kind and friendly, students felt like they were at home
- Host families did a great job and helped a lot in the project
- All the activities were interesting and enjoyable, especially the trips
- It was useful for us to meet people from other countries
- The young "Chefs" were very good
- Presentations were useful because we shared something new from different countries with different people
- Even if it was the first time, the organisation was great, everything was all right
- workshops were funny and useful

### **dislikes**

- Better communication before the seminar and more information
- We could have saved some time between each presentations and have more free time
- Too short, we would have liked to stay longer
- Italian students smoke in the school area, they shouldn't be allowed to smoke
- The schedule was not always clear

### **Recommendations**

- While matching the students you should choose those who can speak English better
- More free time for excursion
- The seminar should last one week at least
- We really want to repeat a similar experience
- Do it also next year, maybe longer, please