

Contract number: 2019-1-HU01-KA229-060948

## **Report about Italian meeting**

The short-term joint staff training events of <u>All different</u>, <u>all the same</u> Erasmus+ project was held in Viterbo, between 10<sup>th</sup> and 15<sup>th</sup> October 2021.

The participants of the project program were:

- From the part of the hosting school, from Italy: teachers and students
- From the part of Hungary: 6 teachers
- From the part of Turkey: 6 teachers
- From the part of Spain: 6 teachers
- From the part of Latvia: 6 teachers
- From the part of Poland: 6 teachers

According to the project timetable <u>before the</u> <u>mobility</u>, the visitor's partners prepared for the Italian mobility which means:

- on-line meeting on 1<sup>st</sup> September 2021.<sup>1</sup>
- keeping in touch regularly on the WhatsApp platform and via email
- teachers are selected, who participate in Italian mobility. List of the involved teachers has been made in advance (Who is who? list)<sup>2</sup> making a presentation about own national cuisine of all partners which mean the differences among the national cuisines

During the week the **learning**, **teaching** and **training** activities (LTT) were organised according to the programme schedule that was previously sent to partners via the internet and which is enclosed. The targeting teaching, learning content of teachers meeting in Italy was the **Italian culture and Cuisine**.



<sup>&</sup>lt;sup>1</sup> https://drive.google.com/file/d/1ckFiRuhkT7ZKXUauxl7ou2uLEDMfUQwF/view?usp=sharing

<sup>&</sup>lt;sup>2</sup> https://drive.google.com/file/d/1dhr9wkr2eTaeDuZrLpL6LekCBzent53d/view?usp=sharing



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The guest teachers were accommodated in the same hotel (exception Latvian teachers) in the old town in a historical district, which made the staying there much more unique and fascinating. This provided us with a good opportunity to get to know each other, talk with each other. We all together had breakfast then left walking to host school while we have been getting to there we could speak.

Welcome ceremony in the host school:

After arriving at the school on the first project day Italian host teachers and students gave guests a warm welcome. All countries sang their national anthem then we all together listened to the EU anthem.













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Learning, teaching and training (LTT) activities in Italy

- National cuisine in the partners' countries presentations
- Role of gastronomy in partners' school education good practices

All countries presented about own <u>national cuisine</u>, representing the differences among the national cuisines. The partners upload their presentations on this Drive platform:<sup>3</sup>













<sup>&</sup>lt;sup>3</sup> https://drive.google.com/drive/folders/1koKQGuZGMbwB09pmEnBsj5QXv5wGdd q?usp=sharing



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Giving **good practice** for partners related to gastronomy in school education:

- How to build gastronomy into the education to raise knowledge about nations and form community

Hungary: Culture of the Nations

This is a school event. Tenth-grade students choose 4-5 nations and present some facts about those for example: dress, dance, flag, national foods





 Gastronomy can contribute also to shaping our teaching staff into a community
Hungary: teaching staff celebrate all together the end of the school year with a picnic where traditional Hungarian goulash is cooked.





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Learning, teaching and training (LTT) activities in Italy Italian gastronomy in practice:

- traditional Italian pizzeria La Cava
- artisan ice cream and chocolate maker L'antica Latteria
- traditional Italian winery Sergio Mottura

Cooking traditional Italian pizza with a <u>traditional Italian pizzeria</u> owner's instruction and secret recipe: Clementi Guiliano. The restaurant is the Pizzeria La Cava Viterbo (Via Della Cava N. 15.)











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Visiting an artisan ice cream and chocolate maker family business "L'antica Latteria". Located in the centre of Viterbo, via Della Verità 25











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**ALL THE SAME** Visiting a <u>traditional Italian winery</u>, the name of it: Sergio Mottura, which is located in Civitella D'Agliano.











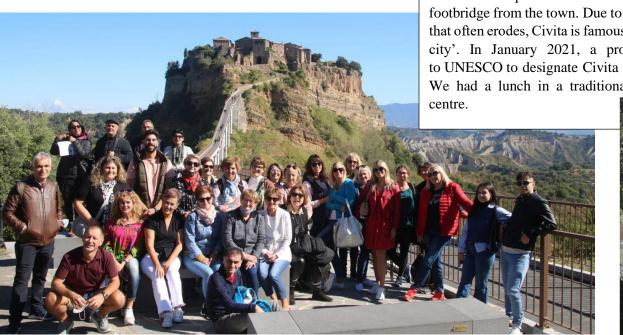


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Learning, teaching and training (LTT) activities in Italy

## **Italian culture**

- Civita di Bagnoregio
- Ferento Ancient Roman City
- National Etruscan Museum of Viterbo Albornoz Fortress
- Tale village
- Villa Lante at Bagnaira
- Rome



Visiting Civita close to Bagnoregio. The small village was built on top of the mountain and the only access is a footbridge from the town. Due to its unstable foundation that often erodes, Civita is famously known as 'the dying city'. In January 2021, a proposal was submitted to UNESCO to designate Civita a World Heritage Site. We had a lunch in a traditional restaurant of Civita

OSTERITA AL FORNO DI AGNESE INTERNA BISTROT

Among the most interesting things to be seen at **Ferento** are a **Roman theatre**, the Roman baths and the remains of the old road.







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The former fortress gives home the **Etruscan Museum**, which is located in the historic centre in Viterbo and it was constructed in 1354. The **central fountain** in front of the museum was designed at a later period. This is popular meeting point.







Visiting in a little village which was threatened by depopulation but tales painted on the wall saved it.







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The **Villa Lante** is formed by two castles. The main attraction was the gardens, especially the water features and fountains. We spent almost two hours in the garden and it was lovely as we climbed each terrace for a newer view.



Handing over of certificates









