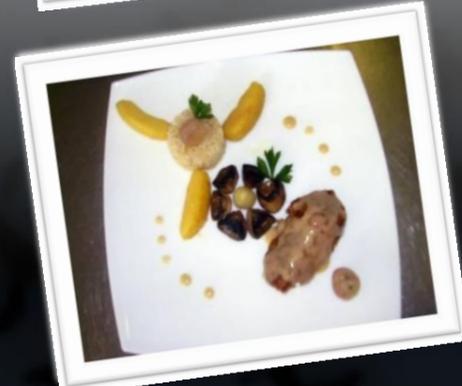
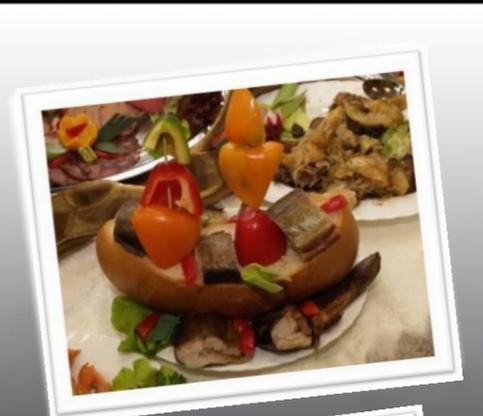


Comenius

Europe on a Plate - 2009/2011

Introduction

"Europe on a plate" was a multilateral partnership project (2009 – 2011) during which students from six schools discovered the traditional cuisine of their partner countries. All the partner institutions were technical and vocational secondary schools, and, therefore, the main aim of the project was boosting students' interest in vocational subjects – mainly those connected with gastronomy.



Methodology



To achieve the objectives, the following methods and activities were used:

- preparation of materials, and analysis of the materials prepared by partner schools (DVD with cookery program, dictionary with cookery vocabulary explained in English)
- participation of students and teachers in cooking lessons, workshops, presentations, and exhibitions prepared by partners during the visits
- preparation of materials and products with the use of IT tools (DVD, calendar, dictionary, diplomas, survey, website, newspaper articles)
- analysis of the increase in students' knowledge and skills before, during, and after the project (evaluation survey)



FINAL SURVEY RESULTS

QUESTION 7:

How would you rate your vocational skills on a scale from 1 to 10 (1 being the lowest)?



Possible answers	% of answers in 2009	% of answers in 2011
1	1	0
2	0,5	1
3	1	0,5
4	1,5	1
5	10	9
6	8	13
7	18	15
8	23	21
9	25	22
10	12	17

Conclusion

The main aims of the project have been fulfilled in Poland, Belgium, Bulgaria, Romania, France and Portugal. Students maintain their big interest in vocational subjects. The level of the knowledge of the partners' cuisines and cultures has significantly risen, which has led to the development of students' skills in the area of gastronomy and cookery. Finally, students also expressed their improvement of English in the field of gastronomy/cookery, and everyday life language.

2. Students had grown to appreciate mobilities as a means of learning, as majority of them answered in the survey that going abroad is the best way of learning how to prepare foreign dishes. Other methods of teaching used in the project also seems to have been positively recognised, as a lot of students concluded that learning cooking from the internet and from their peers, who have previous experience in preparing such dishes, is also vital.