



Education and Culture
Lifelong learning programme
GRUNDTVIG

Minutes for first project meeting of “Let’s Go Cooking in Europe” (LEGOCIE) Grundtvig Partnership Project

22nd-26th October 2012, Newcastle UK

Present:

Ireland: “The Food Hub”/ Fergal McPartland

Italy: “Most SAS”/ Lucia Veleva & Fabrizia Lovarini

Portugal: “Agrupamento de Escolas de Miranda do Corvo”/ Cristina Costa & Ana Margarida Santos

Romania: “EUROPANET” Association/ Cristina Chert

Turkey: Educational Directorate of Gumushane Province/ Serdar Serhat Salantur

Cyprus: Troodos Regional Tourism Board/Christos Eliades & Konstantinos Konstantinou

Greece: “ICT EUROPE SA”/ Chrisanthi Galanou & Alexandros Despotopoulos

Slovakia: “Restart”/ Martin Kubis & Ivana Kubis

UK: “Accentuate North East”/ Stewart Deas, Rick McCordall, Sarah Binns, Andy Hook & Maggie Lauder

Not present:

Lithuania: “VARTOTOJŲ ŠVIETIMO FORUMAS (Consumer Education Forum)”

Monday 22nd October 2012

All partners arrived (except Cristina Chert, (Europamet-Romania) because of travel weather conditions (she arrived on 23rd)

All partners were hosted at “Premier Inn” hotel in Newcastle, situated in the middle of town, having very good services for the offered price.

Before arrival, Stewart Deas (project manager) provided all participants with a “Kit of informations” for an easy travel and understand routes inside of town.

All partners’ participants had the opportunity to visit Newcastle Centre, to see historical places of their own choice: “Monument”, Laing Art Gallery, Quayside area, The Sage Music Centre, The Baltic modern art Gallery, the Gateshead Millenium Bridge and for the evening they took the opportunity to try inter-cultural tradition and food presented in different national restaurants as: Pani’s or Strada (Italian Restaurants), Nando’s (Chicken Piri Piri restaurant), Number 1 Buffet (Chinese buffet), Pizza Express (Italian restaurant); English pubs (The Town Wall, Bacchus, Crown Posada, Brew Dog, Lady’s Grey’s Bar, The Bridge Hotel) or Istanbul Bistro (Turkish restaurant).

Tuesday 23rd October 2012

Working place: Holy Trinity Church Hall, Jesmond, Newcastle

Present participants were divided into group by badge colours and they started to cook different traditional recipes from UK. The group was supervised by Sarah Binns and Maggie Lauder, trainers of UK partner.

There were cooked all courses for a menu: aperitif, soup and dessert. From the chosen recipes we made:

- Leek and Potato Soup;
- Carrot and Coriander Soup;
- Winter Root Vegetable Soup;
- Fruit Yoghurt World Cups;
- Basic Scone Recipe;
- Apple and Blackberry Crumble;

All recipes were provided by UK partner (project coordinator) and participants had the opportunity to read and understand: which method to use, what to prepare now and what to prepare later inside of a recipe; needed equipment; what ingredients you need; "Top tips" for good cooking, something to try next time, even how to use a recipe for a fundraising event.

Lunch was a common one in which all participants has the opportunity to taste and eat what they cooked, discussed similarities and differences between national habits.

Rick McCordall and Andy Hook, stakeholders from UK partners' side were present and gave a short introduction about themselves and their participation into our project; Rick is the owner of an organic bakery and café, and Andy owns one of Newcastle's top restaurants.

After lunch, Sarah and Maggie were helped by participants in cleaning the room and all participants started their afternoon project meeting by having an introduction presented by the project manager Stewart Deas.

In this second part of the day, Stewart Deas asked us to present all our organisations, respond to partners questions and, since we were not able to hear every partner's presentations, proposed that we continue these discussions on the third day of work, giving the opportunity to each partner to present their country, their institution, their specific interest into this project and in the topic of "LEGOCIE".

After a list proposed by Stewart Deas, all partners took the floor and presented their national specifics, their own institutional work, and their institutional interest in the topic.

All audio-video materials will be handed to Stewart Deas or to Martin Kubis (Slovakia) for up-loading into the project website.

All partners' participants provided also printed presentations, brochures and leaflets about their own institutions or about habits and traditions of local gastronomy.

Because time ran out, Stewart suspended the presentations before the Romanian partner, agreeing that the other presentations will be continued in the morning session of 25th of October.

Stewart Deas presented the next day's proposed programme, the visit to "Beamish Museum" a living museum near Newcastle that is presenting life in north east England in earlier times.

The common dinner as a place for more non-formal discussions on our work was at Pan Haggerty Restaurant in Newcastle.

Wednesday 24th October 2012

Study visit to the "Beamish Museum"

It was a study visit in which partner's participants had the opportunity to see, feel, and understand better the UK traditions from the last century. All the buildings were rebuilt as in old times, inside of houses you could speak with volunteers or paid employees that have role-plays as old servants, old owners, old bankers, old doctors, etc. The visit to a coal mine and also a visit to a "fish and chips shop" made a total view of how was life in Newcastle before the mining industry disappeared.

We had visits in such places as: Regional Museum Store; The Town: Pockerley Farm; Georgian Landscape; Pockerley Waggonway; Colliery; Pit Village; Home Farm, etc.

We had discussions on "new skills for new jobs" topic, giving life to history, differences between old and present day food, and habits and changes to our national gastronomic approaches.

Free evening for partners to explore Metrocentre (regional shopping mall) and Newcastle night-life

Thursday 25th October 2012

The morning session started with the remaining participants' presentations of their national traditions, their specific institutional work and also on their interest in the project topic.

All audio-video materials used will be up-loaded into our project web-site.

Later in the morning session Stewart Deas, project manager, took the floor and we came back to our specific project, when we reviewed and discussed:

- the original application form;
- planning details of the project agreement regarding the objectives, and allocation of partners tasks;
- we agreed on proposed dates for the next planned project meeting with staff and learners;
- we discussed and explored ideas on how we can provide better communication between partners (at both staff and learner levels);
- Martin Kubis (SK) gave us a first look at what he had planned and prepared for our project web-site (even a prepared LOGO).

Points from common discussions:

- Stewart had produced an evaluation form and asked for a completed form before leaving the meeting;
- we discussed our concepts of "healthy diet" and "adult learners";

Alex (Greece): We have our own learners but we will extend the group of learners by bringing people who are not in our institution for a better transparency of our work;

Lucia (Italy): In Italy we will also involve public authorities and local newspapers for a better dissemination of our project;

Common discussions moderated by Stewart:

- Are we going to do a common survey? Are we going to do it in a national way?
- Alex (Greece): Maybe it is good if we will involve more nutritionists? professionals? They will give us more ideas;
- Andy (UK): Maybe is better to go on our survey with basic questions;
- Martin: start and work with common questions; he would be moderating the common work of all;
- Topics of the survey: numbers of meals, ways of cooking, habits of cooking, the keeping or not of traditional, family or individual ways of eating, ingredients and food habits (Martin: in Slovakia we are using a lot of salt and because of this many people in Slovakia have heart diseases);

We agreed on a simple questionnaire with basic questions and we started to work on refining it;

We divided the questionnaire into: Cooking Skills and Eating Skills;

We discussed the number of people that we have to participate into our National Survey;

This survey will be translated by each participant into our national language and applied to the respondents in our national language.

The questionnaire was finally agreed in general.

Stewart said that he wanted to fix the date of the next project meeting because we would have to change the Lithuanian meeting because of their absence in the programme.

It was important to take these dates into consideration:

April 15th 2013: Orthodox Easter

April 22nd 2013: Catholic Easter

Each meeting has to have 5 consecutive days (3 days of meeting, 4 nights)

Location of the next project meetings:

-Second Project meeting: 18-22nd of March 2013 in Cyprus (we did not know exactly the airport and location, our Cyprus partner will keep in touch and inform us as soon as possible);

-Third Project meeting: June 2013 (or end of May 2013): Italy (they change with Slovakia) - Stewart will propose a date in 2 or 3 weeks;

-Fourth Project Meeting: Sept-Oct 2013: Slovakia;

-Fifth Project Meeting: February 2014: Portugal? Turkey? Romania? Ireland? Lithuania? (We will discuss in Cyprus);

-Sixth Project Meeting: May 2013: Greece/last meeting –evaluation meeting.

Martin Kubis (Slovakia):

-presented the web-site steps;

-they will be IT responsible partner in this project;

-he will set up a Google group/ a Drop-box account and the web-site;

-He will send invitations to each partner;

-legocie-project@googlegroup.com

- we can share through email: interviews; eating habits; experts' opinions
 - each partner has to send to him a short description for a blog;
 - Facebook will be active;
 - the logo of our project was presented by Martin: a chef's hat with the European flag inside, and also the Legocie name on it)
- Martin will be responsible for communication;
- dead-line for the questionnaire to be finalised: end of November; first to be agreed in English and then translated into our each national language;

End of work and evaluation time moderated by Project Co-ordinator Stewart Deas.

The final common dinner was at Blackfriars Restaurant and Stewart Deas offered those who were interested to have a taste of non-food local culture with the opportunity to see a football match between Newcastle United and FC Brugge in the Europa League. Some partners attended the football match whilst others remained at the restaurant for dessert, coffee and conversation.

Written by Cristina Chert
2nd of November 2012
Iasi, Romania