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**ISTITUTO COMPRENSIVO "D'ALESSANDRO-VOCINO"
SAN NICANDRO GARGANICO – FOGGIA**

ERASMUS + KA229 "We are European, We are Equal"

3RD SHORT-TERM EXCHANGE OF GROUP OF PUPILS - #EQUAL IN ITALY

24th February – 1st March 2020

PRESENTATION OF THE ACTIVITY

Teacher's Name	Maria Celeste Malerba
Title of activity	Bread: a traditional food in a healthy diet
The activity is relevant to	<ul style="list-style-type: none">– Understand that traditional food is a source of healthy compounds– Learn the importance of traditional food in Apulia
Methodology of activity	<ul style="list-style-type: none">– Laboratory of sensory analysis on bread at the Department of the Science of Agriculture, Food and Environment (SAFE), University of Foggia– Bread and living microorganisms: microbiology activity at Dept. SAFE
The aim of activity	<ul style="list-style-type: none">– To discover that bread is the product of yeast– To understand how to perform a sensory analysis on bread
Short description of activity	<ul style="list-style-type: none">– Students carry out the activities at the Department of the Science of Agriculture, Food and Environment (SAFE), University of Foggia– Students perform a sensory analysis on 2/3 different kinds of bread to recognize odour, colour, flavour and texture of bread– Students watch under microscope to recognize baker's yeast
Pre-mobility material	<ul style="list-style-type: none">– Research the Italian, Spanish and Greek bread recipe (everyone has to research the own country recipe)– Watch about making Italian Altamura DPO (denomination of Protected Origin) bread:<ul style="list-style-type: none">– https://vimeo.com/118694369– https://youtu.be/lXyowkDduNo
Post-mobility requirements	Answer few questions on the activities
Anything else to add	Compare Italian, Spanish and Greek bread recipes (bring your own country recipe)