INTERCULTURAL BRUNCH AT JUAN ANTONIO FERNÁNDEZ PÉREZ HIGH SCHOOL

**Participating countries**: 8 (Spain, Finland, Wales, Italy, Reunión, Morocco, Portugal and Sweden).

**Development of the activity:** The expected results of this activity is showing the typical gastronomy of each participating country by the design of a brief power point presentation where students will explain the process of elaboration of the recipe that will later be cooked in our kitchens in groups. After the power point presentations or short videos students will be grouped in teams to cook a different recipe from the one from their own countries. In the teams, there will be one student who will be in charge of showing his/her cooking mates how to elaborate the recipe assigned to that group. That is to say, if the team is elaborating the Italian recipe, there will be a Italian student who will lead his/her team in the elaboration of the recipe. The international dishes will be tasted by the students and teachers in the High School Café as a mid-day brunch.

**Objective**: this activity will be organized by the Cook teachers in our High School and it will be carried out by the students participating in the project and the migrant students who are following basic vocational studies in Cooking in our centre.

**Design of the activity**: in the choice of the recipe we must take into account the following circunstances:

Timing of the activity: 2´5 -3 hours ( presentations of the recipe, elaboration and tasting the dishes!!!!)

Participants: the cooks will be the students so the recipes shouldn´t be too complicated to prepare!!! And the recipes should be popular so that all of us will like to taste them!!!

Availability of the ingredients: We have to be sure that we can buy the main ingredients in Melilla but you can bring any special ingredients from your own countries .From your first proposals we will tell you if we need you to bring anything.

Quantities: We have planned to elaborate 30 small portions of each recipe ( each country must send us a recipe ). The menu should be varied and healthy, with a represention of different groups of food so the proposals will be based on salty and sweet dishes. After the cooking of the recipes, the dishes will be tasted in a buffet during brunch time ( around 12 p.m)

The Cooking teachers have thought of different proposals for each country. We would like each country to tell us if these proposals are appropiate so please, make your own suggestions and we might share the recipes in Facebook and eTwinning ( we are going to create a new folder called RECIPES where we all can load our final proposals of the recipes we are cooking in Spain).

* Finland: a dessert based on fruits of the forests, wild berries , liquorice,species ( cinnammon cake or biscuits….)
* Wales: easy recipe based on meat or cheese ( Welsh Rarebit ) or a dessert.
* Italy: we can prepare easy pizzas.
* Reunión : Samoussas or something similar or a dessert based on tropical fruits ( we can buy strawberries, mangos, melon in Melilla)
* Portugal : easy starter based on fish or shellfish or a dessert ( Pastel de Belem, Dulce de Naranja)
* Sweden: starter based on cold salmon and potatoes , Karelia cake or similar ( salty ingredients)

Spain and Morocco: we will elaborate some easy typical Spanish and Moroccan recipes such as pastela ,Spanish Omelette or gazpacho ( cold tomato soup)