

**“MOLECULAR GASTRONOMY IN EUROPEAN PERSPECTIVE” IS AN INTERDISCIPLINARY PROJECT CONNECTING A SOCIO-CULTURAL ASPECT WITH SCIENCE AND ICT.**

**AS FAR AS MOLECULAR GASTRONOMY IS CONCERNED, IT IS A SUBDISCIPLINE OF FOOD SCIENCE THAT TAKES ADVANTAGE OF MANY INNOVATIONS FROM THE SCIENTIFIC DISCIPLINES. OUR MAIN PURPOSE IS TO TEACH CHILDREN SCIENCE: PHYSICS, CHEMISTRY, BIOLOGY AND MATHEMATICS BY SHOWING THEM UTILITY OF THOSE SUBJECTS.**

**WHEN IT COMES TO EUROPEAN PERSPECTIVE, ALL THIS PROCESS OF LEARNING AND TEACHING TAKES INTO ACCOUNT THE SOCIO-CULTURAL ASPECT OF PARTNER COUNTRIES' DIVERSITY.**

**DURING THE EXCHANGES THE STUDENTS ARE GOING TO FAMILIARISE THEMSELVES WITH THE CUISINE OF EACH HOST PARTNER. AFTER THAT, THE STUDENTS, WORKING IN GROUPS OF 4 PERSONS INCLUDING ONE HOST AS AN EXPERT, ARE GOING TO TRY TO MAKE A RENDITION OF THOSE DISHES USING SOME PHYSICAL AND CHEMICAL PROCESSES.**

**DURING THE WHOLE PROJECT THE STUDENTS ARE GOING TO RUN A BLOG ABOUT THE PROJECT (REFLECTIONS, IMPORTANT EVENTS, REPORTS ON PROJECT PROGRESS) AND MAKE A WEB PAGE ABOUT THEIR WORK AND ACHIEVEMENTS (SOME ARTICLES ABOUT MOLECULAR GASTRONOMY, PHYSICAL AND CHEMICAL PROCESSES USED IN THE KITCHEN, NATIONAL DISHES, RECIPES AND REPORT OF EXCHANGES).**

**OUR MAIN OBJECTIVES ARE INCREASING A PRACTICAL APPROACH TO LEARNING SCIENCE SUBJECTS FOR IMPROVING QUALITY OF TEACHING, HELPING OUR STUDENTS DEVELOP PRACTICAL SKILLS AND COMPETENCES, INCREASING CRITICAL THINKING, DEVELOPING THE ABILITY TO USE THEORY IN PRACTICE AND RAISING AWARENESS OF LEARNING SCIENCE SUBJECTS, INCREASING PRACTICAL SKILLS AND COMPETENCES IN ICT AND RAISING CULTURAL OPENNESS AND TOLERANCE.**

**THE PARTICIPANTS OF PROJECT ARE GOING TO BE 60 STUDENTS (15 FROM EACH COUNTRY) CHOSEN BY PROJECT COORDINATORS USING THE CRITERIA SELECTED AND SET. OUR STUDENTS ARE GOING TO BE PROFOUNDLY MOTIVATED AND AWARE OF SIGNIFICANCE OF LEARNING SCIENCE SUBJECTS. THEY ARE GOING TO DEVELOP THEIR PRACTICAL SKILLS AND COMPETENCES IN SCIENCE, ICT, FOREIGN LANGUAGE AND FOREIGN CULTURE AND HISTORY.**

**ALSO, THEY ARE GOING TO EXPAND THEIR PERSONAL SKILLS LIKE SELF-CONFIDENCE, TOLERANCE, OPENNESS TO NEW CULTURE, TRADITIONS, BELIEFS AND CUSTOMS.**

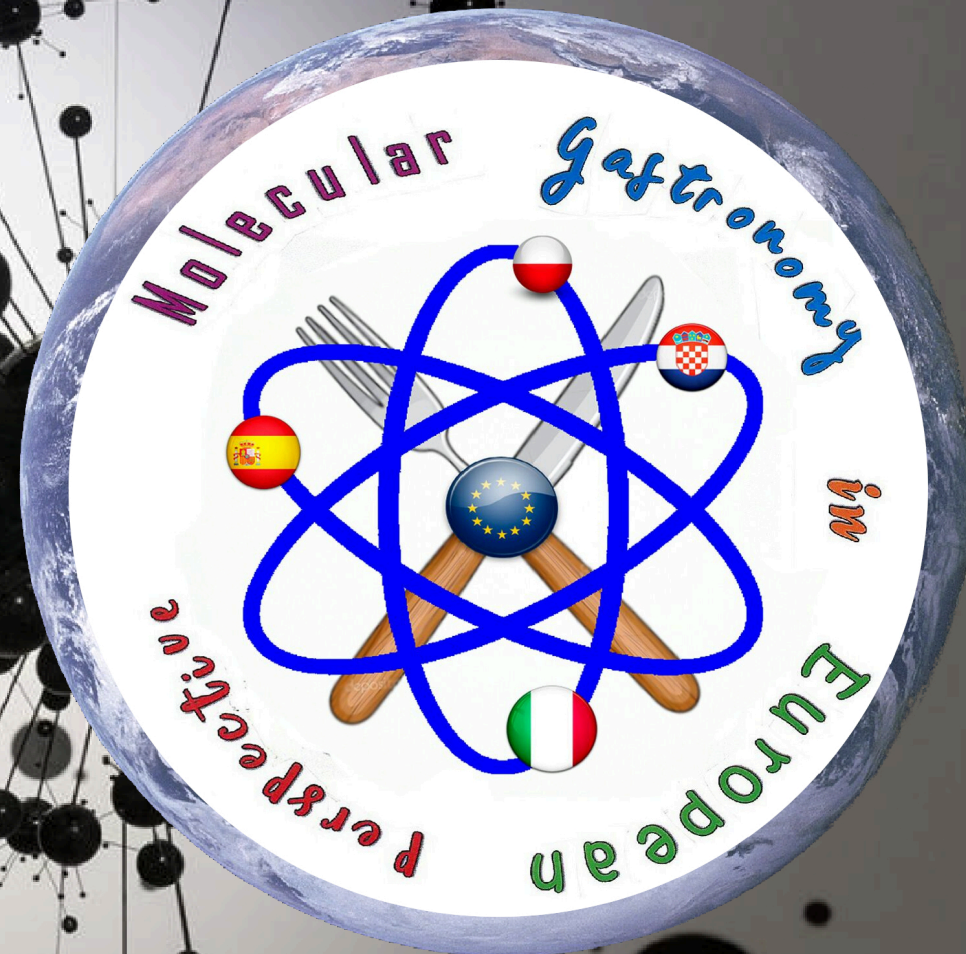
**THE PROFITS WILL BE AVAILABLE FOR WHOLE LOCAL COMMUNITIES: EXCHANGE OF GOOD SCHOOL PRACTICES CAN ENHANCE THE QUALITY OF TEACHING AND INCREASE MOTIVATION TO LEARN SCIENCE SUBJECTS, FOREIGN LANGUAGES AND ICT ELEMENTS AMONG ALL STUDENTS IN PARTNERS' SCHOOL.**



ORGANISING CONFERENCES, PRESENTATIONS FOR TEACHERS AND WORKSHOPS FOR ALL THE SCHOOL STUDENTS AND THEIR PARENTS, ALL THE SCHOOL TEACHERS AND ADMINISTRATIVE EMPLOYEES, LOCAL INHABITANTS ARE GOING TO ENHANCE POSITIVE ATTITUDE OF STUDENTS, THEIR PARENTS AND LOCAL COMMUNITY TOWARDS THE SCHOOL, IMPROVE ENGAGEMENT OF STUDENTS AND THEIR PARENTS' IN SCHOOL LIFE, INCREASE COOPERATION AND PROMOTE THE SCHOOL AMONG ITS LOCAL COMMUNITY.

THE RESULTS OF PROJECT MAY BE USED BY EVERY TEACHER AND STUDENT INTERESTED IN THAT SUBJECT BECAUSE THE PROJECT WEB PAGE AND BLOG ARE GOING TO BE AVAILABLE IN FOUR OFFICIAL LANGUAGES OF PARTNER COUNTRIES AND IN ENGLISH.

IN TERMS OF IMPACT ON OTHER TARGET GROUPS, THEY ARE GOING TO INCREASE THEIR KNOWLEDGE BY FAMILIARISING THEMSELVES WITH PROJECT'S RESULTS.



**MOLECULAR GASTRONOMY**  
**IN**  
**EUROPEAN PERSPECTIVE**



Erasmus+