

KA229 'On the move for social inclusion' in Vitoria-Gasteiz, April 7th to 12th, 2019.

The time had come to receive our guests in our city and in our school.



On Monday we started the day with the

reception by our headmaster, Peio Garmendia, of all the international delegations and we continued with a coffee



break where we could taste typical products



from different countries brought by the different delegations and an assortment of pintxos cooked by our 1st year Basic Vocational Training students,

guided by the kitchen teacher, Juan Serrano, and served by the same students and guided

in this case by the service teacher, Juanjo Lazkano.

Once we regained our strength, we continued with our agenda in the new Ethazi classrooms of the school, where each of the countries explained



the characteristics of the different educational systems of each country and, in our case, it was explained to teachers and students of the different international delegations the learning system based on challenges that is being implemented in the



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Vocational Training schools throughout the Basque Country, the ETHAZI system.



At noon we tasted a typical menu of Basque cuisine prepared and served by the 1st year Basic Vocational Training students under the direction of professors Juan Serrano and Juanjo Lazkano and, as transmitted by the members of the different delegations, the result was great. We also had a time for fun at

a nearby bar, where in addition to tasting good coffee, we celebrated an International Erasmus+ 'Minifootball' Championship.





We continued to invest the afternoon in different workshops:

workshops of concepts related to the project such as Mobility Tool+, dissemination of the

project and future strategies for teachers and cooking workshops for students, where foreign students could put into



practice their skills and culinary arts with the



help of our 1st and 2nd year students of Cooking and Restoration. We also celebrated dinner at the



school, made by the different groups of students who prepared different recipes proposed by each international delegation.



The result was simply fantastic. The students, meanwhile, really enjoyed these cooking workshops.



Tuesday On morning we visited two museums in our city, the Armory Museum and the Museum of Fine Arts. The truth

is that both teachers and students enjoyed the cultural visit with great interest. Later we went to the Estadio restaurant to eat all together and the students were able to mix after eating to practice different sports in the sports facilities located in the restaurant environment.





But there was still another halfday to develop at school... the second day of cooking

workshops for students (in this case pastry), to which we joined the teachers after finishing our work in the workshops for teachers.

Sweet afternoon that we completed with a buffet dinner prepared by a group of students



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from the afternoon shift of our school. under the direction of Professor Andoni Without Racero. getting too late we



ended Tuesday's workday to regain strength for the next day.



On Wednesday we got on a bus to go to the Gipuzkoan town of Oñati, where, despite the adverse weather, visited we the

sanctuary of Arantzazu, an important icon of peace, and an unusual educational center today, the school of Gomiztegi shepherds,

where а group of students are trained in the skills of traditional Basque sheep grazing and in



the production of artisanal cheese.



After the visit and the demonstration of the Basque shepherd dog, we headed back to our school where we ate a

typical menu of Basque cuisine prepared by students of higher grade of the school, under the direction of Professor Aitor Etxebarria. and after the succulent food we went to the nearby town of Salinas de Añana, where we

could enjoy the Salty Valley of the Añana, spectacular Roman-era salt flats that are still



being exploited and where a high quality salt



is made and much appreciated by the great chefs.



Both the guided tour of the environment and the salt tasting workshop we could enjoy were spectacular and very enriching.





Both students and teachers enjoyed the day very much, which we concluded at the El Boulevard Shopping Center, where students

and teachers were able to do a little shopping and where students and teachers had dinner together.

The week passed in great harmony, but the end was approaching ... On Thursday morning we met students and professors from the different delegations to know the heart of our city and at 13 hours we were received by the municipal authorities in the town hall of Vitoria-Gasteiz and later we went to eat together.



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Already in the afternoon we visited the medieval town of Vitoria-Gasteiz starting with the Plaza de la Virgen Blanca and the monument of the battle of Vitoria of the War of Independence, where we walk through its streets, discovering civil buildings, palaces, tower houses, and beautiful witness temples of undoubted interest in Gothic, Renaissance, Baroque or Neoclassical art. The culmination of this visit was the farewell dinner offered to

international delegations in the emblematic El Portalón restaurant, located in a historic 15th century enclave.





After enjoying a pintxos tasting, elaboration of miniature haute cuisine, it was time to say goodbye... once again, a very emotional farewell to the students of the different delegations who had shared much more than a few days of tourism in our city.

Friday was the time for the departure of the various delegations...

... See you in Kirikkale, Turkey! Thank you!