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## VALDEPEÑAS MEETING PROGRAMME

SUNDAY	
14:30	Gathering at the airport. (The bus driver will be waiting)
17:30	Arrival at the Hotel "Hospedería Museo Valdepeñas"

MONDAY		ROOM
8:15	Students are ready to meet at the main entrance of the hostel.	HOSTEL
8:15-8:30	Students walk to IES Gregorio Prieto High School. ( <i>Irene will be waiting at the main entrance</i> ).	HOSTEL- HIGH SCHOOL
8:30	<ul style="list-style-type: none"> <li>- Welcoming head director.</li> <li>- Presentation of Valdepeñas region and Slowfood products by Spanish students.</li> <li>- Presentation of vocational training system in Spain and in our High School.</li> <li>- Presentation of the week program.</li> </ul>	PRESSROOM
10:15	Guided tour through the cook degrees facilities.	
11:00	Coffee break.	Cafeteria
11:30	<p><b>Teamwork.</b> There will be 4 groups/ 7-8 students:</p> <ul style="list-style-type: none"> <li>- 3 groups to prepare the Slowfood menu: descriptions of recipes, composition of menus, plate design and evaluation, cost calculation, design the list. Elaboration the fact sheet of recipes.</li> <li>- 1 group for the mise and place and service: Design the decoration and mise and place.</li> </ul>	PRESSROOM
14:00	Lunch at School.	CAFETERIA
16:00-18:00	Free time	
19:00-21:00	Spanish Slowfood products tasting: ham (with a show of a ham cutter), wine and cheese.	PRESSROOM



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<b>TUESDAY</b>	
<b>8:30</b>	Meeting point: <b>LA MOLINETA SQUARE.</b>
<b>8:30-18:00</b>	Excursion to Pago de la Jaraba Solwfood Production. <i>Villarrobledo.</i> <a href="http://www.lajaraba.com/en/">http://www.lajaraba.com/en/</a>  Student's reports about the different types of wine, cheese and oil production.  Lunch in route. <i>El Encinar de Haldudo.</i> (Pedro Muñoz)  Guided tour: the windmills in <i>Campo de Criptana.</i>
<b>20:00</b>	Dinner at <b>Don Te</b> restaurant.

<b>WEDNESDAY</b>		<b>ROOM</b>
<b>8:30</b>	Pre-production of Slowfood menu: ⇒ <b>Blue group:</b> cold room, 8 students ⇒ <b>Yellow group:</b> cookery, 8 students ⇒ <b>Pink group:</b> Bakery, 7 students ⇒ <b>Green group:</b> Service, 7 students.	KITCHEN FACILITIES
<b>11:30</b>	Coffee break.	OILPRESS ROOM
<b>12:00 – 13:30</b>	Pan de Cruz IGP product tasting	OILPRESS ROOM
<b>13:30</b>	Teamwork. Evaluation of the tasting.	OILPRESS ROOM
<b>14:00</b>	Lunch at school.	CAFETERIA
<b>17:10</b>	Meeting point: <b>LA MOLINETA SQUARE</b>	
<b>17:10-19:30</b>	<ul style="list-style-type: none"> <li>- Visit to the cheese ecologic factory (<i>El Peral</i>).</li> <li>- Student's reports on different topics about ecologic productions.</li> </ul>	EL PERAL
<b>20:00</b>	Dinner at <b>Don Te</b> restaurant.	RESTAURANT



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	THURSDAY	ROOMS
8:30	<p>Teamwork:</p> <ul style="list-style-type: none"> <li>- Creation of an awareness video for sustainable consumption of food and the protection of local traditions and products. (3 Italian, 4 Spanish and 3 German students.)</li> <li>- Design of a brochure that contains information about the benefits of the slowfood movement. (3 Italian, 4 Spanish and 3 German students.)</li> <li>- Creation of the menu data sheets in the original language and in English. (4 Italian, 4 Spanish and 4 German students.)</li> </ul>	21 <sup>st</sup> CENTURY ROOM
9:30	Visit to the street market	CERVANTES PARK
10:30	Coffee break.	CAFETERIA
11:00	<p>Production of Slowfood menu Slowfood:</p> <ul style="list-style-type: none"> <li>⇒ <b>Blue group:</b> cold room, 8 students</li> <li>⇒ <b>Yellow group:</b> cookery, 8 students</li> <li>⇒ <b>Pink group:</b> Bakery, 7 students</li> <li>⇒ <b>Green group:</b> Service, 7 students.</li> </ul>	KITCHEN FACILITIES
14:00	Slowfood Lunch	CAFETERIA
18:00-20:00	Valdepeñas Sightseeing and Actionbound	
20:00	Dinner at <b>Don Te</b> restaurant.	RESTAURANT



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	FRIDAY	ROOMS
<b>8:30</b>	Continuing with the teamwork activities: <ul style="list-style-type: none"><li>- Creation of an awareness video for sustainable consumption of food and the protection of local traditions and products. (3 Italian, 4 Spanish and 3 German students.)</li><li>- Design of a brochure that contains information about the benefits of the slowfood movement. (3 Italian, 4 Spanish and 3 German students.)</li><li>- Creation of the menu data sheets in the original language and in English. (4 Italian, 4 Spanish and 4 German students.)</li></ul>	21 <sup>st</sup> CENTURY ROOM
<b>11:00</b>	Coffee break	CAFETERIA
<b>11:30</b>	Finishing the teamwork activities.	21 <sup>st</sup> CENTURY ROOM
<b>12:30</b>	Evaluation of the week. Slowfood conclusions of the three meetings.	21 <sup>st</sup> CENTURY ROOM
<b>13:00</b>	Lunch: Spanish Wine	CAFETERIA
<b>17:30- 19:30</b>	Free time in the city	



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