

A project in strategic partnership for vocational education and training with the following partners



# **“Slow Food” – living Europe, encouraging the regions**



Co-funded by the Erasmus+  
programme of the European  
Union

## **Slow Food - living Europe, encouraging the regions**

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the  
Erasmus+ programme of  
the European Union

## **Welcome to Germany**

**Dear students**

**This portfolio will guide you through your week in Germany. Use it to get all the information you need and take notes if you have to work on a task.**

**Take some time to study it.**

**We wish you a great week in Germany.**

# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Teams

These are the teams that will work together.

Teams	Germany	Italy	Spain
1. Team Green(6)	•	•	•
2. Team Blue (5)		•	•
3. Team Orange (6)	•	•	•
4. Team Red (6)	•	•	•
5. Team Yellow (5)	•	•	
6. Team Pink (5)	•	•	•
7. Team Violet (6)	•	•	•

due to data protection, the names of the participants will not be published here.






## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

**Monday 07/10/2019**





Time and place	Activity	Responsible students	Responsible teachers
9:00 – 9:30 > Room 10	<b>Welcome meeting:</b> <ul style="list-style-type: none"> <li>• Presentation of the project week</li> <li>• Presentation of the “Fachakademie” (our school)</li> </ul>	Michael, Natalie, Vitus, Norbert	E. Gebhardt, S. Tauber, R. Wallner
9:30 – 11:00	<p>One of our main tasks during this project week will be to elaborate if and how it is possible to cook healthy, natural and good food in canteen kitchens.</p> <p><b>Forming the teams:</b></p> <ul style="list-style-type: none"> <li>• Team <b>Green</b>: Calculation Menu Monday</li> <li>• Team <b>Blue</b>: Calculation Menu Tuesday</li> <li>• Team <b>Orange</b>: Calculation Menu Wednesday</li> <li>• Team <b>Red</b>: Calculation Menu Thursday</li> <li>• Team <b>Violet</b>: Organization Dinner</li> </ul> <p><b>Working in groups:</b></p> <p> <b>Get to know each other and start to organize your group.</b></p> <p> <b>Calculate the cost of goods / price of the menu in total and per person for one days. About 250 people eat in our canteen each day. See calculation sheets below.</b></p> <p> <b>Evaluate your menu according to criteria like nutritional value, effects on our environment and other aspects. See worksheet “Evaluation of the dishes”.</b></p>	German members of the 5 Teams	M. Fröhlich, V. Amrhein
9:30 – 11:00	<p><b>Forming the teams:</b></p> <ul style="list-style-type: none"> <li>• Team <b>Yellow</b>: Organization Cooking Wednesday</li> <li>• Team <b>Pink</b>: Organization Cooking Thursday</li> </ul> <p><b>Working in groups:</b></p> <p> <b>Get to know each other and start to organize your group.</b></p> <p> <b>Please organize the personnel deployment (Arbeitseinsatz). Create a staff deployment plan (Arbeitseinsatzplan). See worksheet “Staff deployment plan”.</b></p>	German members of the 2 Teams	M. Fröhlich, V. Amrhein
10:35 – 10:40	<b>Announcement schoolhouse</b>	Annika, Paula	

## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

11:00 – 11:30	Coffee break	Marie, Laura	A. König
11:30 – 12:15	Presentation of the “Slow food” movement		G. Sych
12:30 – 13:30 > Cafeteria	Lunch		S. Tauber
13:30 – 14:00 > various places	Tour through the schoolhouse of Klara-Oppenheimer-Schule  The German students will guide the others through the schoolhouse. Have a look at the list where to start. Enjoy the tour. Ask the Germans if you have questions on the German school system or other things.	German members of the 7 Teams	S. Tauber
14:00 – 14:15 > Room 10	Presentation of the city of Würzburg	Claudia, Ayse, Barbara	S. Tauber
14:15 – 15:30	Working in groups  Continue working on your topic in groups.	German members of the 7 Teams	C. Büttner
15:30 – 16:00	Coffee Break	Laura, Marie	A. König
16:00 – 17:00	Continuing to work in groups  Finish working on your topic in groups. Upload your results on eTwinning. Save as “Monday - group name.docx”. Present your results in short.	German students	C. Büttner
17:00	Re-arranging the room		
17:00 – 18:00	Dinner / Team Violet	Ayse, Barbara, Michael	M. Fröhlich
18:00 - ?	Lecture on local wines and fungus-resistant varieties „Pilzwiderstandsfähige Rebsorten“, Josef Engelhart (Landesanstalt für Wein- und Gartenbau)  Wine tasting  Taste the wine and evaluate it. See worksheet “Wine tasting 1”	Darja, Madeline, Carolin	G. Sych J. Engelhart
	Cleaning	everyone	



# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Evaluation of the dishes

Go to [www.nahgast.de](http://www.nahgast.de) → Rechner.

The website will help you to evaluate your menu. It's in German, but you can translate it by using tools like Google translator or DeepL. Ask your teachers for information.

Use it on one of the dishes.

Dish:

Environment / Umwelt	
	Result:
Materialaufwand / material costs	<input type="text"/>
Treibhausgasemissionen / greenhouse gas emissions	<input type="text"/>
Wasserbedarf / water requirements	<input type="text"/>
Flächenbedarf / space requirements	<input type="text"/>

Health / Gesundheit	
	Result:
Energiegehalt / energy content	<input type="text"/>
Ballaststoffe / dietary fiber	<input type="text"/>
Fettgehalt / fat content	<input type="text"/>
Kohlenhydrate / carbohydrate	<input type="text"/>
Sugar / sugar	<input type="text"/>
Salzgehalt / Salt contents	<input type="text"/>

Fair für Mensch und Tier? / Fair for human and animal?	
	Result:
Artgerechte Tierhaltung / animal welfare	<input type="text"/>
Fair trade Anteil / Fair trade share	<input type="text"/>

Final evaluation (take notes):

What do you think about the result? Do you agree?

Is there anything you could change to improve the dish?



# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Wine tasting 1

Taste the wine and evaluate it.

Wein/ wine	Farbe/ color	Geruch/ nose	Geschmack/ taste	Körper/ body	Rating
2014 Regent Rotwein trocken <a href="http://www.weingut-ludwig-schmitt.de">www.weingut-ludwig-schmitt.de</a>					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2018 Regent Roséewein <a href="http://www.biobausewein.de">www.biobausewein.de</a>					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2018 Johanniter Weißwein trocken <a href="http://www.3-zeilen.de">www.3-zeilen.de</a>					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2018 Fränkischer Satz, Weißwein <a href="http://www.wein-ruppert.de">www.wein-ruppert.de</a>					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2018 Solaris Auslese, Weißwein lieblich <a href="http://www.weingut-strobel.de">www.weingut-strobel.de</a>					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>




## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

**Tuesday 08/10/2019**

Time and place	Activity	Responsible students	Responsible teachers
<b>8:15</b> <b>At school/ at the hostel</b>	<p><b>Start – Tour through the “Rhön Mountains”</b></p> <p>Today we will tour the “Rhön”. It’s a group of low mountains in the center of Germany where the German states Bavaria, Hesse and Thuringia come together. In 1991 UNESCO declared parts of the Rhön a Biosphere Reserve on account of its unique high-altitude ecosystem. The Rhön is home to unique animals like the Rhön sheep and offers different culinary delights.</p>		
	<p><b>Working in groups</b></p> <p>We need to work on a document to publish the results of our project week. Today you will collect information.</p> <p> <b>You will have to do research on different topics in teams. See worksheet “Group tasks”.</b></p>		
<b>9:00 – 11:00</b>	<p><b>Visit to the “Landmetzgerei Kleinhenz”, a rural butchery in Unterleichtersbach</b></p> <p><b>Visit to the “Biohof Weber”, a farm which produces sustainably</b></p>		
<b>11:00 – 12:00</b>	<b>Lunch</b>		
<b>12:00 – 13:30</b>	<b>Tour through the Rhön Mountains and Biosphere reserve</b>		
<b>13:30 – 15:30</b>	<p><b>Visit to the “Pax” brewery in Oberelsbach</b></p> <p>Mr Seufert will present his brewery, tell us about his philosophy and maybe offer some beer.</p> <p><b>Group 1: 13:30 / Group 2: 14:30</b></p>		
<b>16:30 – 17:00</b>	<b>Tour to the Volkersberg</b>		
<b>17:00 – 19:30</b>	<b>Guided tour and lunch at the convention center Volkersberg</b>		
<b>19:30 – 20:30</b>	<b>Return to Würzburg</b>		
	<b>Writing reports</b>		



# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Group tasks

**Work in groups. Take notes on Tuesday during our trip so you can summarize your topic on Thursday. You will have to write a text which is about 2 pages long.**

**Please be active to get the needed results. Listen carefully and take notes during the visit. You may have to interview our experts to ask further questions or do research on the internet. Photos might support your results.**

**Your topics are:**

### Comparing conventional and sustainable producers/companies:

- Present the producer in short.
- Summarize differences to conventional producers (including examples).
- Describe negative aspects of conventional production. Ask the producer for his/her opinion.
- Summarize advantages and disadvantages of the sustainable production of goods.

Group	Task
Green	Landmetzgerei Kleinhenz
Blue	Biohof Weber
Orange	Pax-Bräu

### Marketing of sustainable producers/companies:

- Describe the following aspects by comparing the visited producers (Landmetzgerei Kleinhenz, Biohof Weber, and Pax-Bräu)
- Find similarities.
- Ask for challenges they are facing.

The following questions might help you...

Group	Task
Red	<b>Product policy (Produktpolitik)</b> <ul style="list-style-type: none"> <li>- Why did you switch to sustainable production?</li> <li>- Which products do you offer in organic quality?</li> <li>- What is the quality of the products?</li> <li>- Is the quality always the same? How is this controlled?</li> <li>- How large is the product range? What does the size of the range depend on?</li> <li>- Which products are most in demand?</li> <li>- Where do you buy your raw material and are there any problems?</li> <li>- How important is tradition?</li> <li>- Are packaging etc. also sustainable?</li> <li>etc.</li> </ul>

# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

<p><b>Yellow</b></p>	<p><b>Pricing policy (Preispolitik)</b></p> <ul style="list-style-type: none"> <li>- How high are the prices compared to conventional products?</li> <li>- How does the different price come about?</li> <li>- Are the prices stable?</li> <li>- Are customers willing to pay more?</li> <li>- How much more would they pay?</li> <li>etc.</li> </ul>
<p><b>Pink</b></p>	<p><b>Communication policy (Kommunikationspolitik)</b></p> <ul style="list-style-type: none"> <li>- How does the producer advertise?</li> <li>- What is the target group?</li> <li>- Which channels does he use for advertising?</li> <li>- How strong is the demand for sustainable products?</li> <li>- How are new customers most likely to be acquired?</li> <li>- Are the customers satisfied?</li> <li>- How is customer satisfaction evaluated?</li> <li>etc.</li> </ul>
<p><b>Violet</b></p>	<p><b>Distribution policy (Vertriebspolitik)</b></p> <ul style="list-style-type: none"> <li>- How is distribution generally carried out? directly or via intermediaries?</li> <li>- How can canteen kitchens purchase the products?</li> <li>- Can the required quantities be delivered? Are there any bottlenecks?</li> <li>- Is distribution over long distances possible and economical?</li> <li>etc.</li> </ul>



## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

### Wednesday 09/10/2019

Time and place	Activity	Responsible students	Responsible teachers
8:00 – 11:30 > Cafeteria (Mensa)	<b>Cooking:</b> All students will prepare the menu for Wednesday.	Annika, Paula, Norbert, Vitus, Anna	M. Fröhlich
8:00 – 10:00 > Room 10	<b>Meeting with R. Wallner (only the teachers)</b> Organisation of the project and further steps		R. Wallner, teachers from every country
10:00 – 11:30 > Room 10	<b>Writing reports (only the teachers)</b>	Michael	D. Rinaldi, D. Porceddu, B. Pavón Del gado
10:35 – 10:40	<b>Announcement schoolhouse</b>		
11:30 – 15:00 > Cafeteria (Mensa)	<b>Serving counters</b>  <b>Cleaning the kitchen</b>	14FA1	M. Fröhlich
12:00 – 13:30	<b>Lunch</b>		S. Tauber, M. Spindler, C. Büttner
14:00 – 16:30 > inner city	<b>City Tour</b>		C. Büttner
16:30 – 17:30 > Residence	<b>Tour through the “Staatliche Hofkellerei”</b> (a wine press house operated by the state)		S. Tauber, Herr Stollberger
18:00 – 19:00 > ?	<b>Dinner</b>	Team Blue, Jule, Natalie, Claudia	
	<b>Cleaning</b>	everyone	




## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

**Thursday 10/10/2019**

Time and place	Activity	Responsible students	Responsible teachers
8:00 – 11:30 > Cafeteria (Mensa)	<b>Cooking:</b> All students will prepare the menu for Thursday.	Carolyn, Darja, Madeline, Sophie, Laura, Marie	V. Amrhein
8:00 – 11:30	<b>Writing reports</b>	Michael	D. Rinaldi, D. Porceddu, B. Pavón Delgado
10:35 – 10:40	<b>Announcement schoolhouse</b>		
11:30 – 15:00	<b>Serving the counters</b>  <b>Cleaning the kitchen</b>	14FA1	V. Amrhein
12:00 – 13:00	<b>Lunch</b>		
13:00 – 15:00 > Room 10	<b>Documentation of the week</b>  <b>Work in groups. Summarize your results from Tuesday. Upload them on eTwinning. Save as "Tuesday – group name – task.docx".</b>	everyone	C. Büttner
15:00 – 15:30	<b>Coffee Break</b>	Marie, Laura	A. König
15:30 – 17:00	<b>Bread tasting and presentation</b> A local baker visits us.   <b>Taste the bread and evaluate it. See worksheet "Bread tasting and evaluation".</b>		M. Schiffer, S. Tauber
17:00 – 18:00	<b>Dinner</b>	Team Orange, Annika, Paula	
18:00 – 19:00	<b>Presentation "Zehntkeller Iphofen"</b>  <b>Wine tasting</b>   <b>Taste the wine and evaluate it. See worksheet "Wine tasting 2"</b>	Madeline, Darja, Carolyn	
	<b>Cleaning</b>	everyone	

## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

Listen to the presentation and fill in the missing information. Ask our expert Mr Schiffer if you have questions.

Criteria	Traditional bread	Factory produced bread
wheat type/ Weizenarten		
Cultivation/Anbau		
Environmental impact (seasonal, regional...)/ Auswirkungen auf die Umwelt (regional, saisonal)		
Effects on our health / Auswirkungen auf die Gesundheit		
Price of the wheat / Bezugspreis des Getreides		
How the bread is made / Zubereitung des Brotes		

Please turn over →



# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Taste the bread and evaluate it.

<b>Appearance / Optik</b>		
<b>Smell / Geruch</b>		
<b>Taste / Geschmack</b>		
<b>Texture / Textur</b>		
<b>Marketing (large enterprises) / Vermarktung (Großbetriebe)</b>		
<b>Price / Preis</b>		
<b>Price acceptability / Preisakzeptanz</b>		



## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners

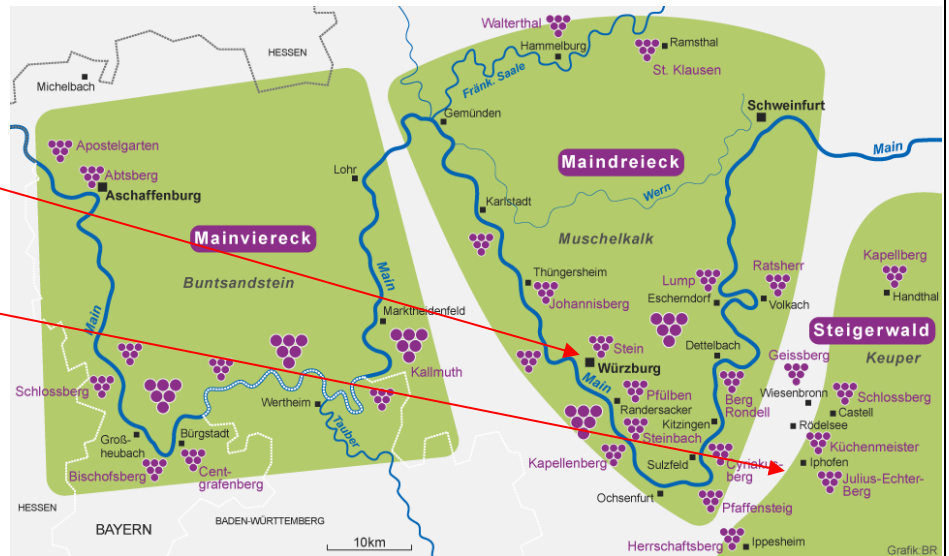


Co-funded by the Erasmus+ programme of the European Union

## Wine tasting - Presentation

We are here

“Romantikhotel  
Zehntkeller Iphofen“



## Zehntkeller IPHOFEN

- hotel, winery and distillery
- founded in the year 1850 by the Seufert family
- operated for three generations
- 25 hectares of vineyard area
- bio-dynamic cultivation since 2009
- Received full certification in 2012

### Grape varieties:

#### WHITE

- Silvaner
- Riesling
- Sauvignon Blanc
- Weißer Burgunder
- Chardonnay
- Bacchus
- Müller-Thurgau
- Kerner
- Scheurebe

#### RED

- Dornfelder
- Merlot
- Blaufränkisch
- Spätburgunder
- Cabernet Sauvignon

Source: Zehntkeller Iphofen

# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## The "Bocksbeutel"

- first mentioned in 1659
- was once considered as protection against fraud/cheating
- only quality wines of certain cultivation areas (QbA) – Franconia and parts of Baden
- minimum quality requirements:  
9,4 % vol  
72 ° Öchsle

## The seven principles for farming of the future:

1. cultivate in a circle  
For example: instead of using chemical fertilizer use manure of compost or leftovers from the winemaking
2. Take care of a good foil/ground  
For example: with help of greened vineyards, no chemical fertilizer
3. Keep the animals well
4. Produce good and valuable food
5. Take care of the biological diversity  
For example: because of the greened vineyards there are more good insects
6. Keep our planet healthy
7. Save our future





# Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

## Wine tasting 2

Taste the wine and evaluate it.

Wein/ wine	Farbe/ color	Geruch/ nose	Geschmack/ taste	Körper/ body	Rating
2018 Iphöfer Julius - Echter-Berg Silvaner Kabinett					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2017 Weißer Burgunder QbA					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2018 Iphöfer Kronsberg Bacchus Kabinett					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2017 Wiesenbronner Wachhügel Spätburgunder QbA					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>




## Slow Food - living Europe, encouraging the regions

A project in Strategic Partnership for vocational education and training with the following partners



Co-funded by the Erasmus+ programme of the European Union

### Friday 11/10/2019

Time and place	Activity	Responsible students	Responsible teachers
9:00 – 10:00 > Room 503	<p><b>Evaluation of the week</b></p> <p><b>Wishes for further meetings</b></p> <p> <b>Use the App to evaluate the week. What was good? Is there anything you would like to change?</b></p>	Marie, Laura	R. Wallner, M. Spindler
10:35 – 10:40	<b>Announcement schoolhouse</b>		
10:00 – 12:00 > Room 10	<p><b>Closing event</b></p> <ul style="list-style-type: none"> <li>• Standing reception</li> <li>• Presentation of the Europasses</li> <li>• Presentation of the 1<sup>st</sup> year</li> <li>• Presentation of the week</li> <li>• Information about next meetings</li> <li>• Snacks and drinks</li> </ul>		R. Wallner, S. Tauber, M. Fröhlich
12:00 – 12:30	<b>Cleaning</b>	everyone	
12:30 – 14:00	<b>Walk to the town hall</b>	Laura, Marie	S. Tauber
14:00 – 15:00 > town hall	<b>Reception by Würzburg's 3<sup>rd</sup> mayor</b>		S. Tauber , D. Porceddu, B. Pavón Del gado
15:00 - ? > inner city	<b>Spending free time together</b>		



Co-funded by the  
Erasmus+ programme of  
the European Union

Dieses Projekt wurde mit Unterstützung der Europäischen Kommission finanziert. Die Verantwortung für den Inhalt dieser Veröffentlichung trägt allein der Verfasser; die Kommission haftet nicht für die weitere Verwendung der darin enthaltenen Angaben.

The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.