

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



“Slow Food” – living Europe, encouraging the regions



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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.

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due to data protection, the names of the participants will not be published here.






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Monday 07/10/2019





Time and place	Activity	Responsible students	Responsible teachers
9:00 – 9:30 > Room 10	Welcome meeting: <ul style="list-style-type: none"> • Presentation of the project week • Presentation of the “Fachakademie” (our school) 	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>Forming the teams:</p> <ul style="list-style-type: none"> • Team Green: Calculation Menu Monday • Team Blue: Calculation Menu Tuesday • Team Orange: Calculation Menu Wednesday • Team Red: Calculation Menu Thursday • Team Violet: Organization Dinner <p>Working in groups:</p> <p> Get to know each other and start to organize your group.</p> <p> 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.</p> <p> Evaluate your menu according to criteria like nutritional value, effects on our environment and other aspects. See worksheet “Evaluation of the dishes”.</p>	German members of the 5 Teams	M. Fröhlich, V. Amrhein
9:30 – 11:00	<p>Forming the teams:</p> <ul style="list-style-type: none"> • Team Yellow: Organization Cooking Wednesday • Team Pink: Organization Cooking Thursday <p>Working in groups:</p> <p> Get to know each other and start to organize your group.</p> <p> Please organize the personnel deployment (Arbeitseinsatz). Create a staff deployment plan (Arbeitseinsatzplan). See worksheet “Staff deployment plan”.</p>	German members of the 2 Teams	M. Fröhlich, V. Amrhein
10:35 – 10:40	Announcement schoolhouse	Annika, Paula	

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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	



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Evaluation of the dishes

Go to 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?



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Wine tasting 1

Taste the wine and evaluate it.

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




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Tuesday 08/10/2019

Time and place	Activity	Responsible students	Responsible teachers
8:15 At school/ at the hostel	<p>Start – Tour through the “Rhön Mountains”</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>Working in groups</p> <p>We need to work on a document to publish the results of our project week. Today you will collect information.</p> <p> You will have to do research on different topics in teams. See worksheet “Group tasks”.</p>		
9:00 – 11:00	<p>Visit to the “Landmetzgerei Kleinhenz”, a rural butchery in Unterleichtersbach</p> <p>Visit to the “Biohof Weber”, a farm which produces sustainably</p>		
11:00 – 12:00	Lunch		
12:00 – 13:30	Tour through the Rhön Mountains and Biosphere reserve		
13:30 – 15:30	<p>Visit to the “Pax” brewery in Oberelsbach</p> <p>Mr Seufert will present his brewery, tell us about his philosophy and maybe offer some beer.</p> <p>Group 1: 13:30 / Group 2: 14:30</p>		
16:30 – 17:00	Tour to the Volkersberg		
17:00 – 19:30	Guided tour and lunch at the convention center Volkersberg		
19:30 – 20:30	Return to Würzburg		
	Writing reports		

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

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



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Wednesday 09/10/2019

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




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Thursday 10/10/2019

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

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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 →



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Taste the bread and evaluate it.

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



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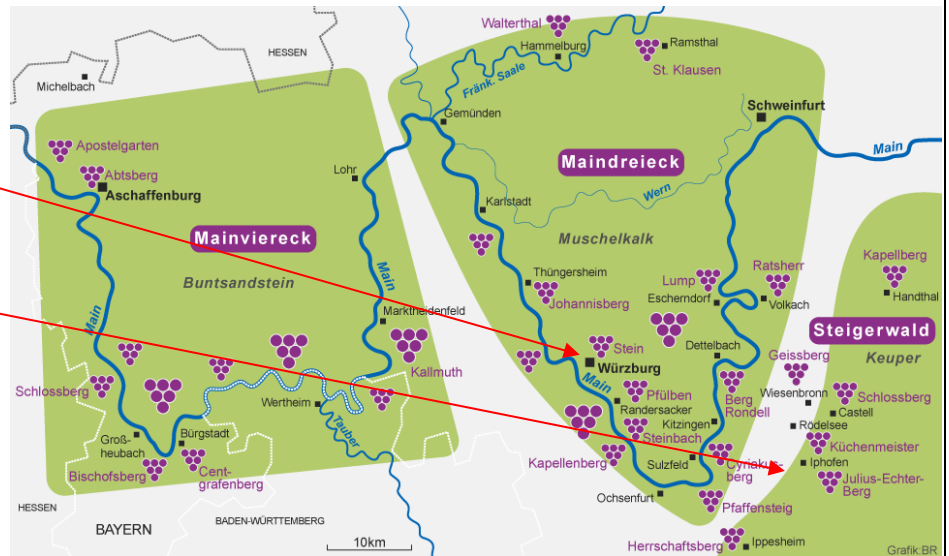


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Wine tasting - Presentation

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

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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



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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="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
2017 Weißer Burgunder QbA					<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
2018 Iphöfer Kronsberg Bacchus Kabinett					<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
2017 Wiesenbronner Wachhügel Spätburgunder QbA					<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>




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Friday 11/10/2019

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



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Slow Food worldwide

Product name Produktname	
Place of the crop Herstellerland	
History of the product Geschichte des Produkts	
Product use Verwendung	
Export countries Exportländer	
Curiosities Besonderheiten	



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