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This project is funded by the European Union

## "InnoGastro - Innovative Approach to Gastronomy in Vocational Schools "

### International Partners Meeting in Klaipeda

25-26 September 2017

Place: Klaipeda Science and Technology Park, H. Mantas Street 84.

#### **24 September 2017 (Sunday):**

16:00 - Arrival to Klaipeda

17:30 - Meeting with the Team Leaders

18:00 - Project discussion – preparatory activities, detailed description of the activities and results, schedule of project activities, dissemination of the project results.

19:00 - Dinner

#### **25 September 2017 (Monday):**

**9:50** – arrival

**10:00 - 12:00 - Preparation of training materials experimental cuisine. Vocational training experimental cuisine - Pilot course: “Avant-garde culinary creations - gastronomy, products and technology”** - led by Genoveva Pozuelo CSHM

- analysis of the report's conclusions,

- syllabus analysis of pilot course,

- organize pilot training course in CSHM for a group of 18 people (12 teachers on behalf of the FRCK and 6 entrepreneurs ERCC),

- financial issue of the organization and conducting a pilot course.

#### **coffee break**

**12:30 - 14:00 - The pilot training course methodology** - led by Genoveva Pozuelo CSHM

- training blended (online and practical),

- combination of online training with the theoretical part and practical trainings,

- 3 days of online learning and 4 days practical learning.

**14:00 - 15:00 - Implementation of the pilot training course experimental cuisine** - led by Grzegorz Orłowski, FRCK

- teachers and entrepreneurs participating in the program are implementing innovative learning,

- inclusion of elements of the course for classes in the school / company.

- validation of training (creation of evaluation questionnaires to measure achieved expectations and identify improvements for future training).

**16:00 - 19:00 - Meeting with entrepreneurs in CIOP CIOP-** led by Julija Seseika, ERCC

Pilot course: “Avant-garde culinary creations - gastronomy, products and technology”

- expectations of entrepreneurs,

- implementation of the course to economic practice,

- cooking techniques,

- Avant-garde techniques,

- innovation in the development of products developed based on common raw materials.



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**26 September 2017 (Tuesday):**

**9:50** - arrival

**10:00 - 12.00** - **Administrative issues** - led by Grzegorz Orłowski RCK

- management report,
- confirmation of visit,
- international meetings reimbursements (individual mobility report),
- information and organizational next meetings inside the project,
- monitoring of the project,
- network of cooperation between partners,
- forms of experts (teachers and entrepreneurs) cooperation,
- documentation,
- budget.

**coffee break**

**12:30 - 15.00** – **Dissemination activities of the project results** - led by Julija Seseika, ERCC

- Strategy of dissemination,
- Evaluation activities.

**17:00** – finish and departure