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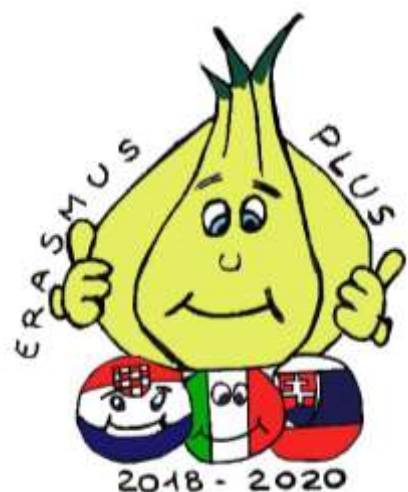
ERASMUS PLUS KA2 2018/2020

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Cooperation for Innovation and the exchange of good
practices Strategic Partnership for school

GETTING TO KNOW EACH OTHER BETTER AT THE TABLE. TRADITIONS AND IDENTITY

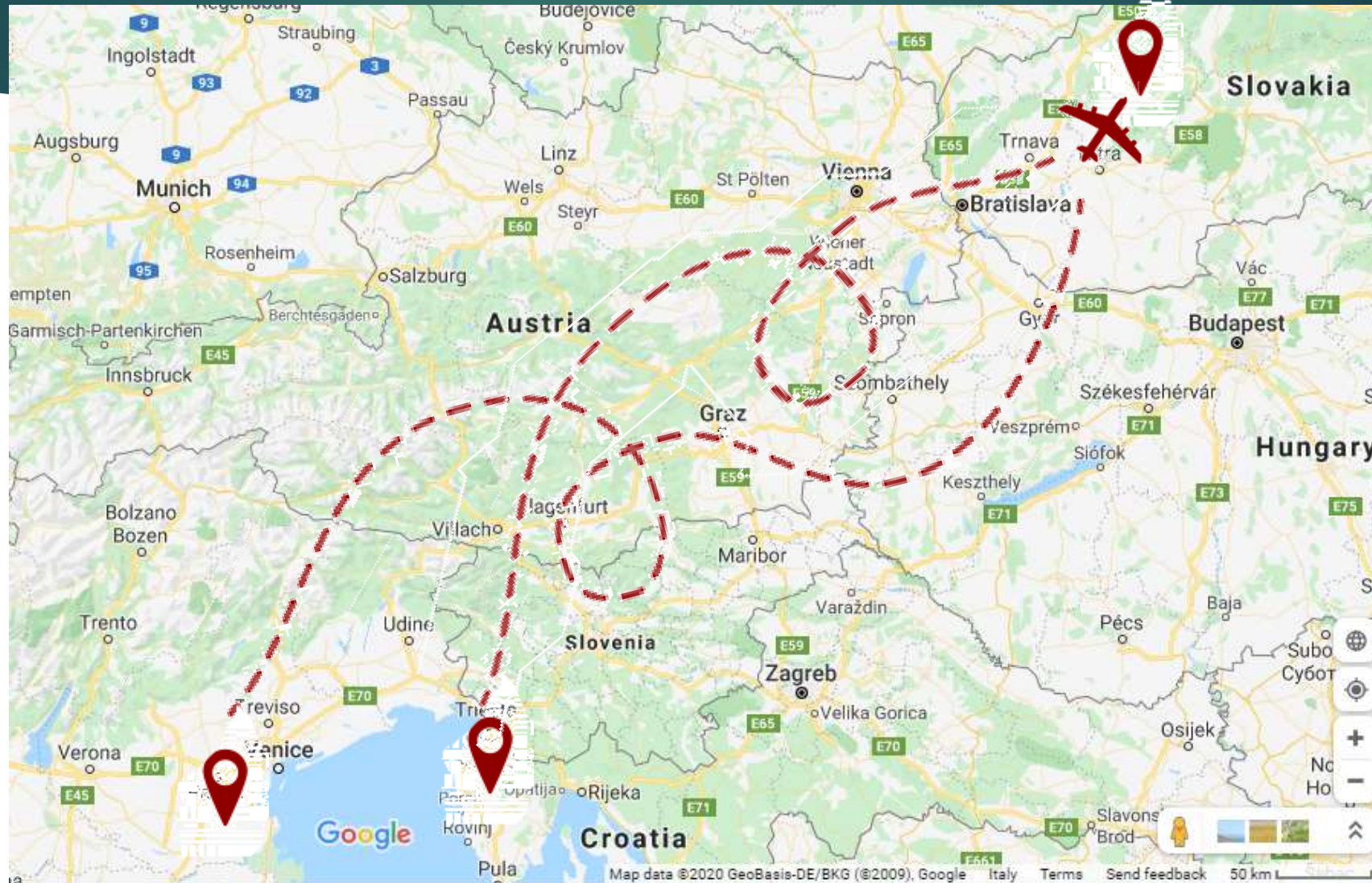


Istituto Comprensivo "Nicolò Tommaseo" - Conselve - Italy
Zakladna skola Domaniza 103 – Domaniza – Slovakia
TOS-SEI "Edmondo De Amicis" Buje – Buje - Croatia



Second mobility: TRIP TO DOMANIZA

May 19-24 2019



TRIP TO DOMANIZA

May 19-24 2019



From the 19th to the 24th of May 2019, the Italian and Croatian students went to Slovakia. It was the first cultural exchange. 14 students took part to it.

Sunday 19/05/19

We travelled by airplane and arrived to Domaniza where we had a nice welcome and delicious typical food. Then, we took part to an event that was called 'FAMILY DAY'. We introduced ourselves and our country and town. Then we sang our hymn all together.



TRIP TO DOMANIZA

May 19-24 2019

Monday 20/05/19

We went to the town hall to meet the Mayor and then we visited the local nursery school. In the afternoon we visited the farm in Praznov where we saw the productions of milk and sheep dairy products. So we had a good lunch there. Then we went to visit a woman who creates dolls. These dolls are very special because they are made of panicle leaves. After this nice and strange experience we went back to our hotel.



TRIP TO DOMANIZA

May 19-24 2019

Tuesday 21/05/19

Learn and have fun
At school to work.

Laboratories :

- food experiments: pupils were divided into four groups and they were making experiments on selected food: eggs, raisins, Marshmallows candies, onions
- decorating and painting t-shirts
- using wood to create tools
- decorating Easter eggs



LEARN AND HAVE FUN

Science laboratory

Food experiments

An onion under the microscope

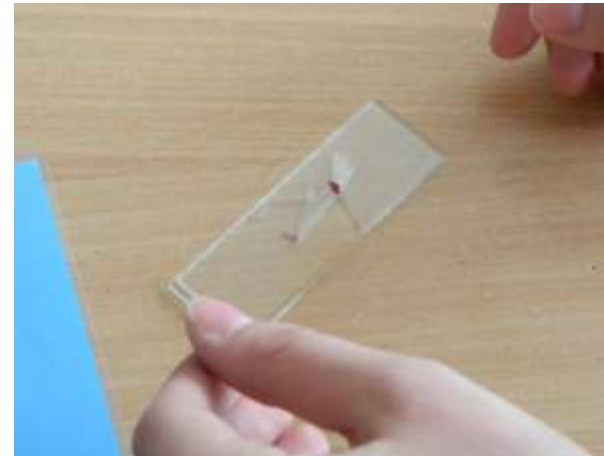
Tools : an onion, a microscope, a pipette, a slide, a cover slip, some distilled water.

Instructions:

Cut an onion in half. Choose a pellicle (the part which is placed between the onion's pulp). Unfold it on a slide and drop 1-2 drops of distilled water with a pipette on it. Cover the pellicle with a cover slip. Set the microscope (the light and the high magnification). Place the microscopic section under the microscope and observe it.

Experiment effect:

This experiment is aimed at observing the system of onion's plant cells in their structure.



LEARN AND HAVE FUN

Science laboratory

Food experiments

Eatable slime

Tools: Marshmallow candies, some cornflour, water, oil, a microwave oven, a clingfilm, a large spoon.

Instructions:

Put candies into a bowl and add 0,5 dl of water. Cover the bowl with a clingfilm and put it into the microwave at 250°C for 30 seconds. Stir a mixture and add some cornflour with a large spoon (approximately 15 large spoons). When the mixture is thick enough add 2 large spoons of oil. Take the mixture and mingle it with hands.

Experiment effect:

In this way you can make a toy slime which is eatable at the same time.



LEARN AND HAVE FUN

Science laboratory

Food experiments

Dancing raisins

Tools: some raisins, vinegar, water, bicarbonate of soda, a translucent glass.

Instructions:

Pour 1dl of water into a glass. Add 2 large spoons of bicarbonate of soda and 1 dl of vinegar and mix it. Drop the raisins in the glass at the end.

Experiment effect:

An interaction of vinegar and bicarbonate of soda creates some carbon dioxide. The carbon dioxide is caught by the raisins' surface and it causes that raisins are rising from the glass bottom and they are floating on the water top. Later when the carbon dioxide is lost from the raisins' surface they are sinking down again.



A jumping egg

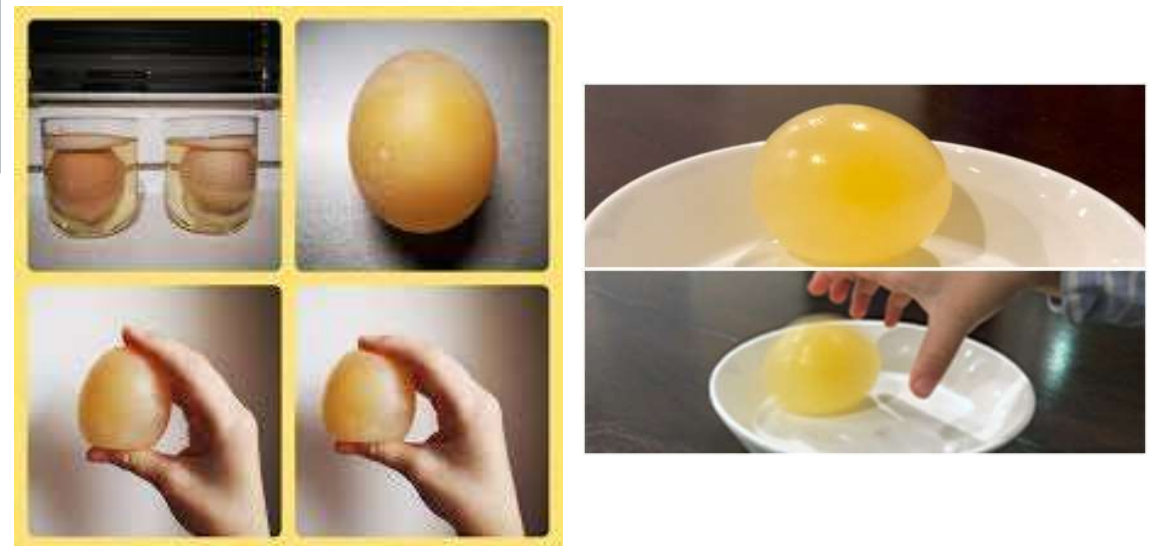
Tools: an egg, some vinegar, a mug.

Instructions:

Dip an egg into some vinegar, flood it whole. Leave it in there for 48 hours.

Experiment effect:

An egg shell is going to dissolve and the egg is staying stable because of the vinegar action. It can be used as a toy ball.



LEARN AND HAVE FUN

Art laboratory: Tie-dyed scarves

A tie-dyeing technique for making coloured scarfs

AIMS OF THE ACTIVITY :

- ❑ to learn a new art technique
- ❑ to make an original accessory
- ❑ to use these handmade scarves with the purpose of making a togetherness between the members of the group during some common activities

INSTRUCTIONS:

1. Fold the scarf into the various shapes (like an accordion, a dartboard or a spiral) and knot it tight by the string. There can be made different patterns and lines by the string on the cloth;
2. pour water in the saucepan and melt 4 spoons of salt and the colour. Then warm it (stir it from time to time);
3. dip the tied scarf into the prepared colour in the saucepan. Dye the scarf for approx.15-40 min. (according to colours' producer instructions). The colour of the scarf is as deep as long it has been dipped;
4. take the scarf out of the colour and rinse it several times in water until it is clean. At the end add some vinegar into the water to fix the colour on the cloth;
5. pay the string out of the scarf and see the final patterns and lines there;
6. dry and iron the scarf.

TOOLS

White cotton scarves (or cut some linen cloth for the triangle pieces), textile's colours, a larger saucepan, a cooking spoon, some strings, vinegar and salt.



LEARN AND HAVE FUN

Art laboratory: Tie-dyed T-shirts

A tie-dyeing technique for making coloured T-shirts

AIMS OF THE ACTIVITY :

- ❑ to teach pupils new art skills they can also use in their future
- ❑ to support some creativity, imagination and originality of pupils
- ❑ to express themselves on the topic of Erasmus+ project «Let's meet together at one table»

TOOLS

Cotton T-shirts, textile's colours (spray, liquid or powder ones), textile's felt tips, a cardboard rectangle (approx.30x40 cm), various stencils or objects (tree leaves, slices of vegetable or stoppers, a bubble plastic film).

INSTRUCTIONS:

1. Put the cardboard rectangle inside the T-shirt not to colour the back side of it;
2. choose some stencil put it on the T-shirt's surface and paint by a spray colour over it, You can change and combine colours as well as use several different stencils there;
3. decorate the T-shirt by felt-tip drawings or printings of the objects (tree leaves, slices of vegetable or stoppers, a bubble plastic film). Then wet the background of the T-shirt's pictures by a sponge and cover it by the powder colour;
4. paint also back and sleeves' parts of the T-shirt as you like.



LEARN AND HAVE FUN

Art laboratory Decorating Easter eggs

AIMS OF THE ACTIVITY :

- ❑ to familiarize foreign partners with national traditions originated in Easter folk habits
- ❑ to teach them the unique original technique which is specific for that village

INSTRUCTIONS:

1. Put a colour into a jar. Pour warm water over it and mix them together;
2. light a fire under a burner and melt some beeswax;
3. wet the encaustic pen in the melted wax and draw some patterns on the egg shell. Use special Domaniža's ones;
4. dip the egg into yellow colour. The shell is coloured in yellow except the spaces which have been covered by wax. They stay white;
5. make the next pattern by the pen and wax on the yellow shell surface. Dip the egg into an orange colour afterwards. The last drawing under the wax stays yellow but the egg shell is orange now. You can continue with decorating the egg by some other patterns and use another colour in this way;
6. pull the egg out of the last colour and dry it by a paper napkin. Warm the egg over the burner slightly to remove the wax from its whole surface and reveal colour patterns on the shell there.

TOOLS

Some eggs (blow the yolks inside at first), colours (special powder colours for decorating of eggs), alcohol or gas burners, jars, encaustic pens, paper napkins, a box of matches, a tin of beeswax.



LEARN AND HAVE FUN

The customs of making some decorated Easter eggs symbolize Easter in Slovakia. According to the original folk customs on Easter Monday it was in the habit of boys to give these eggs as a gift to girls. Before giving them the eggs they whipped girls with osier and pour some cold water over them to be in good health. The eggs were handmade dyed and painted by girls and symbolized rebirth. They used to be coloured in red (as a symbol of Jesus' blood) and the way of their decorating varied among the regions of the country.

Art laboratory Decorating Easter eggs



LEARN AND HAVE FUN

Technology laboratory

Using wood to create tools:
a kitchen placemat.

Pupils were making a wooden mat. It can be used in the kitchen as the placemat you can put various dishes or the kettle on it. It can be even used as some mat under a plantpot. It was made from laths, they were drilled and joined by a wire. As a decoration there were threaded some beads through the wire between laths.



Tools:

Some wooden laths, beads, a wire, a saw, a hand drill, a measuring tape, a pencil, some sandpaper and lacquer or stain.

The process of making the kitchen placemat:

- Saw five pieces of wooden laths (200 mm long each).
- Drill two holes in their width (use the borer $\text{\O} 2 \text{ mm}$) at 30 mm of the both laths' edges.
- Sand laths by sandpaper.
- Thread the wire through the laths and put the beads between them as you can see on the pictures.
- Make a knot of the wire ends to fix it.
- Lacquer or stain the surface of the mat at the end to preserve it.

TRIP TO DOMANIZA

May 19-24 2019

Wednesday 22/05/19

Our 4th day we had a cooking laboratory. We cooked and prepared typical food. We ate it and, above all, we used English to communicate and understand the recipes.



Zemiakovè placky



strapačky



Zemiakovè posúchy



Slivkove knedle



LEARN AND HAVE FUN

Cooking laboratory

The workshop was held in a large fully equipped kitchen with a dining room of the common house in Domaniža.

INTRODUCTION ACTIVITIES

What do we need to prepare meals?

Identify necessary kitchenware in English language

Prepare EN cards of kitchenware and cut them in two halves: name/description. Mix halves and spread them on the table. Prepare real necessary kitchenware you will need to cook and put it on the table, too.

Example of cards:

A SPOON

an object used for eating soup and other liquid foods and for mixing and preparing food

A PEELER

a tool used for removing the skin from a fruit or vegetable

A GRATER

a tool with a rough sharp surface used for cutting cheese, vegetables, chocolate into very small pieces

Activity 1

Match the name of kitchenware on the card with its description (the purpose of use), then add them to the right real kitchenware.

A SPOON

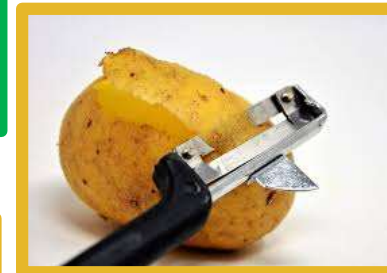


a tool used for removing the skin from a fruit or vegetable

A PEELER



a tool with a rough sharp surface used for cutting cheese, vegetables, chocolate into very small pieces



an object used for eating soup and other liquid foods and for mixing and preparing food

A GRATER

LEARN AND HAVE FUN

Cooking laboratory

The workshop was held in a large fully equipped kitchen with a dining room of the common house in Domaniža.

INTRODUCTION ACTIVITIES

What do we need to prepare meals?

Identify basic foodstuff in various languages: EN, SVK, CR, IT Prepare 2 sorts of cards with the names of the food you will need to make the recipe: food cards in EN and cards with the same food in SVK, CR, IT. English cards spread on the table. Prepare real food you will need to your recipe, add it on the table and hide SVK, CR, IT cards right under it.

Activity 2

Match EN card of food with a real food on the table and with the respective words in the different languages.



Example of cards:			
ENGLISH	POTATOES	ONIONS	EGGS
ITALIAN	PATATE	CIPOLLE	UOVA
SLOVAK	POTATOES	CIBUL'A	VAJCIA
CROATIAN	KRUMPIR	LUK	JAJA

UOVA

KRUMPIR

VAJCIA

LUK

POTATOES

CIBUL'A

JAJA

PATATE

ONIONS

EGGS

POTATOES

CIPOLLE

LEARN AND HAVE FUN

Cooking laboratory

Make pupil working groups

Prepare 4 various sorts of cards (e.g. colours, animals..). Pupils of each country must pull cards of each sort of cards with drawings to make mixed international groups.

Pupils make 4 mixed working groups according to the cards they have chosen. They cooperate within the team while cooking together. Each team is led by a coach (a teacher), he/she has his/her own working place and receives a tablet to make a documentation of their activities.



LEARN AND HAVE FUN

Cooking laboratory

Choose a recipe

Prepare cards with numbers 1, 2, 3, 4. Each group pull one of these numbers and choose the recipe they're going to prepare. There are four recipes hidden behind the numbers:

1. Strapačky 2. Zemiakové placky 3. Slivkové knedle 4. Posúchy

1
STRAPAČKY

?

2
ZEMIAKOVÉ
PLACKY

?

3
SLIVKOVÉ

?

4
POSÚCHY

?

Each group receives 3 envelopes (A, B, C) with tasks in English on how to make a meal.

A
Ingredients

B
Processes

C
Meals

At the beginning pupils open only envelopes A,B. After finishing their cooking pupils open envelope C.

LEARN AND HAVE FUN

Cooking laboratory

Envelope A: ingredients

Task : pupils choose and bring necessary ingredients for their recipe from the food displayed on the table (prepared within introduction activities)

Envelope B: the process of making meals in the pictures

Task : pupils spread the pictures of the process of making their meal on the table. During preparing their meal pupils make an order of these pictures according to the steps they've done. They also take photos of particular steps with the tablet. The coach (teacher) of the team is helpful during the process, he/she knows the instructions.

INGREDIENCY



potatoes



onion



garlic



eggs



flour (smooth-grained)



caraway



marjoram



pepper



salt



oil



lard

INSTRUCTIONS



peel potatoes



peel an onion



peel garlic



grate



squeeze garlic



add flour



add eggs and spices



mix up



pour oil



pour the dough into a pan



to roast



to serve

LEARN AND HAVE FUN

Cooking laboratory

Envelope C: the picture with the name of the meal which is cut in pieces. There are instructions on how to make the meal on their back side.

Task: pupils put the pieces of the picture together. They can see how their meal should look like and they can compare it with their own final product. They can also learn its name at the same time and check if their order of process of making meal in pictures is in conformity with the written instructions there. At the end each group put all the information they've learnt together and write its recipe in English in the tablet and add it to their photos.

1 STRAPAČKY



2 ZEMIAKOVÉ PLACKY



3 SLIVKOVÉ



4 POSÚCHY



ZEMIAKOVÉ' PLACKY

Ingredients

1 kg of potatoes
5 pods of garlic
2 eggs
6 spoons of flour (smooth-grained)
a bit of:
marjoram, ground caraway seeds, pepper, salt
lard

Instructions

1. Peel potatoes and the pods of garlic.
2. Grate potatoes.
3. Press a garlic.
4. Add flour, eggs and spices (pepper, cumin, marjoram, salt).
5. Mix a mixture.
6. Melt some lard in a frying pan and heat it. Pour the mixture on the heated lard.
7. Fry on both sides.
8. Enjoy your meal!

LEARN AND HAVE FUN

Cooking laboratory

Feasting

There were put four pictures of meals turned upside down on the common table before pupils started cooking. At the end when the meal is ready pupils set the table and serve the meals they have prepared in each group. They add it to their picture on the table (they can see the unity between the picture and meal they have made on their own).

Pupils taste meals they have cooked, compare, judge it together at the table.

2
ZEMIAKOVÉ
PLACKY

?

2
ZEMIAKOVÉ
PLACKY



TRIP TO DOMANIZA

May 19-24 2019

Thursday 23/05/19

Our 5th day we went to visit a famous castle in Bojnice. After that we arrived to Cicmany to see a museum in Raden house.

The last thing was the 'BETLEMME SLOVACCA' in Rajeckà Lesnà.



TRIP TO DOMANIZA

May 19-24 2019

Friday 24/05/19

We said good bye to our new friends and we prepared to come back home. We were very happy for this experience.

