



Cos'è ?

La Sicurezza
Alimentare

è quando tutti dispongono,
in qualsiasi momento,
di un accesso fisico,
sociale ed economico
ad alimenti sufficienti,
sicuri e nutrienti che
consentano di soddisfare
il fabbisogno nutrizionale
e le preferenze alimentari
di ciascuno, onde poter
condurre una vita sana e
attiva. (FAO, 1996)

grato

Erasmus + 2019-2022

"From the earth to the plate", "Dalla terra al piatto"

Visit in Italy

We have created our water bottle for the project. Design of the logo by Sara, a student of the project.

Sponsor : Municipality of Presezzo



At the municipality of Presezzo

INTERVIEW: <https://youtu.be/NQCQLrziJIw>

*Waiting for the visit of the Partners :a talk with Presezzo's Major,
Mr. Paolo Alessio*

Our students at breakfast in the hostel



Breakfast in the Hostel



21.2. Monday

Visit of Agritourism Ferdy, Lenna
(Brembana Valley) and
workshop on production of local
cheese.

Pick nick in the structure.



21.2 Monday





*Meile, from Lithuania, is making
experience of our cheeses*



23.2 Thursday

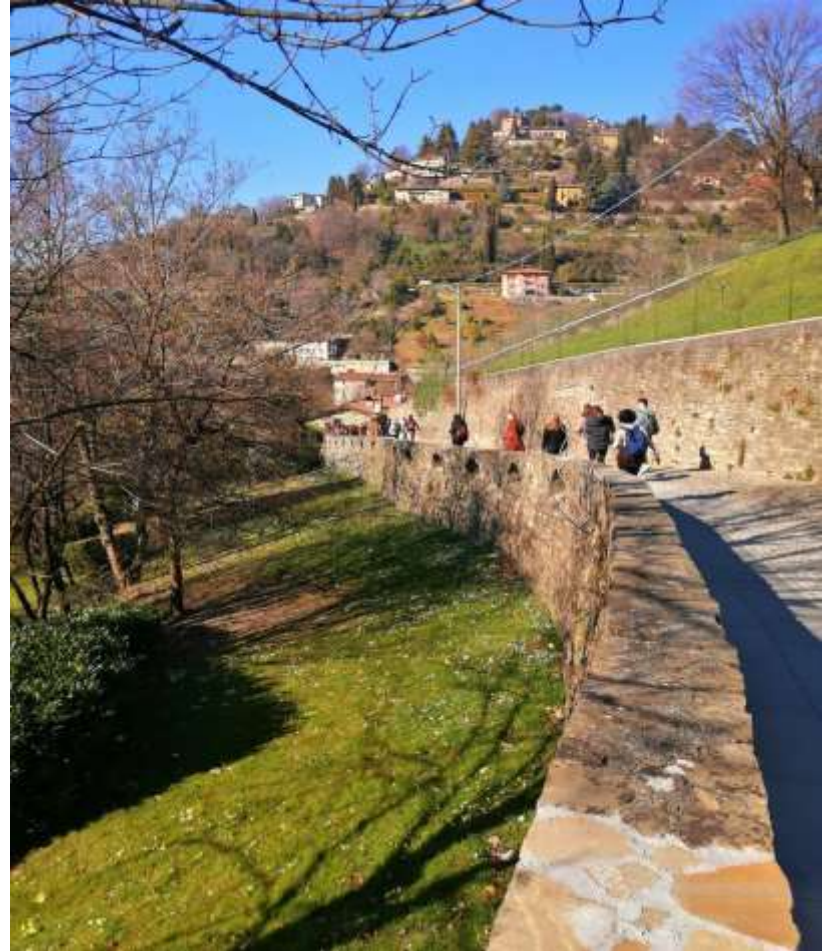
Visit of Bergamo from low to uppertown and downhill to the botanical garden in Astino.





To Astino

Walking down to Astino



23.02 Astino. Quiz on biodiversity



Astino, the food pyramid



24.2 Thursday

*CESVI conference
on "Reasons of
hunger in the
world"*



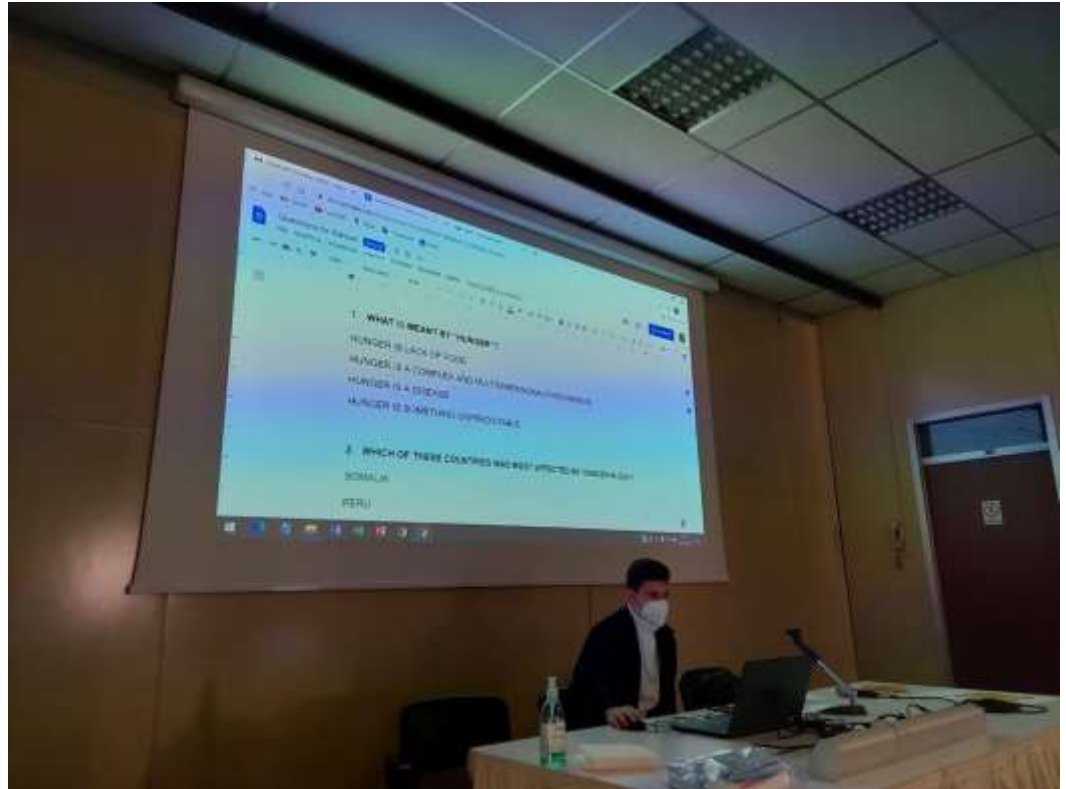
French partners participate on line

24.2

Kahoot on CESVI

organized by

Pagni Alessandro



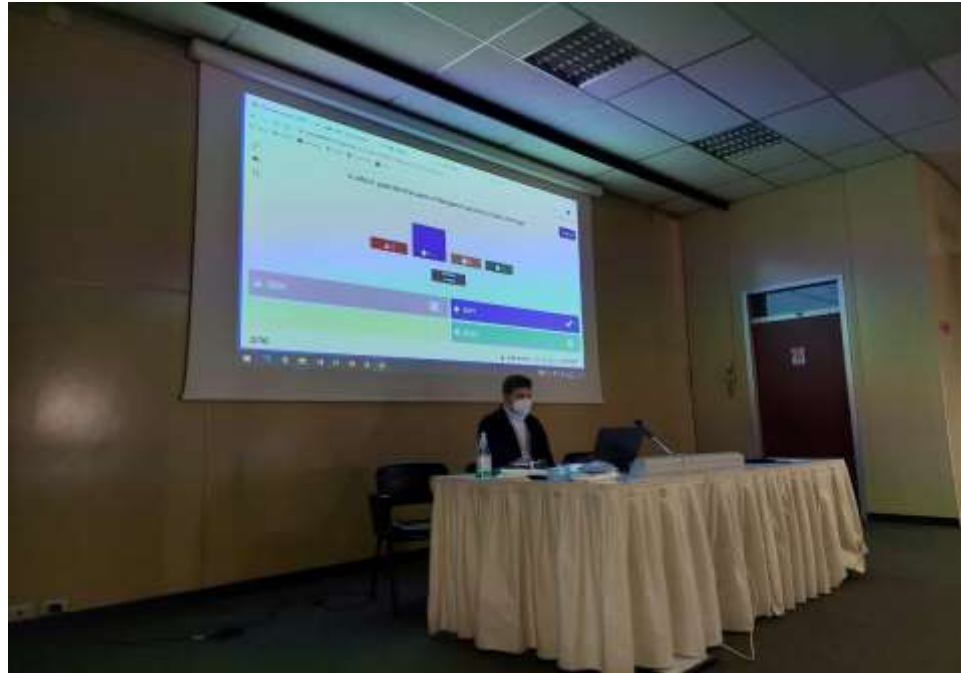
Kahoot "From the earth to the plate"



<https://create.kahoot.it/share/from-the-earth-to-the-plate/35fe9fc0-9572-45a6-a994-81434d0d2a79>



Kahoot about Bergamo



<https://create.kahoot.it/share/bergamo/0790d943-8a98-485f-aa3f-451c9b62d316>



24.2 last evening

Dinner with tradition at

*“Il Circolino “in the upper town. Animation by Group of
“Ducato di Piazza Pontida”, masks and dances. We must
thank the “Duke”, for his kind collaboration!*

*Thanks for the dances, the music and the
presentation of the typical masks of Bergamo and of
“Commedia dell’Arte”!*



24.2







26.4 Tasks for Santa Maria da Feira, Portugal

Presentations at school

1) *Interview with*

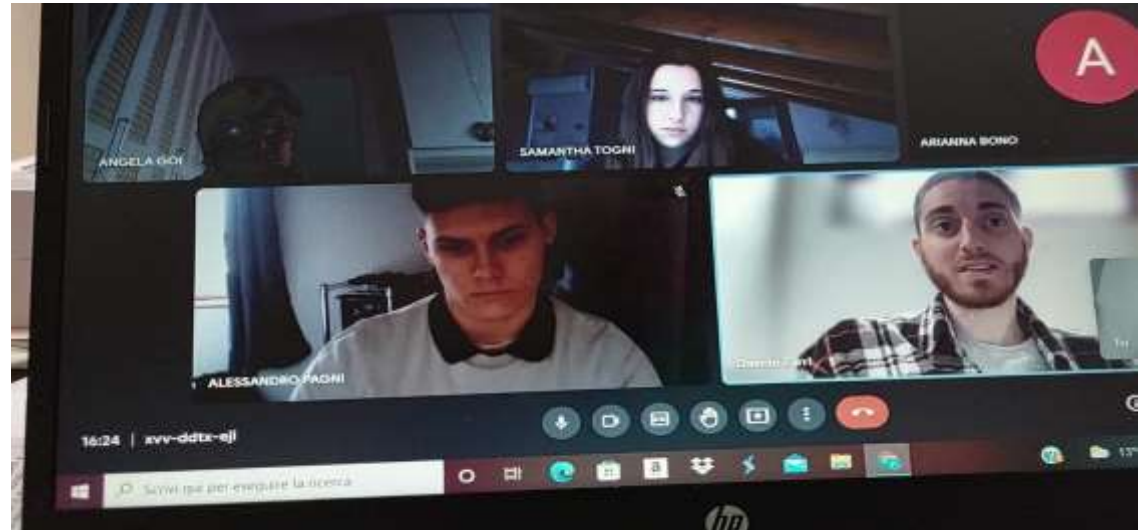
*Davide Zarri, Slow food
giovani / Youth Network*

What is Slow Food?

How many “presidia”

do we have in Bergamo?

*Which products do they
“protect”?*



26.2. Tasks for S.Maria da Feira

2) Interview with Angelo

Savoldelli,

on barbed corn and

clusven bean of Gandino..

Mr.Savoldelli is responsible

for contacts with schools



27.4 Visit in Porto, near the river Douro



Porto



Porto view from the bridge



High school of Hotellerie and Tourism



*International Partners : Germany, France, Italy, Hungary, Lithuania and Portugal.
(teachers and students)*



School canteen



28.4 thursday: walk and sports on the beach



28.04



29.4

Creative city of Gastronomy of UNESCO

S. Maria da Feira and Bergamo

(conference at school)



Slow Food Projects



Presidia

Producers for the preservation and promotion of products

The Cook's Alliance

The Cook's Alliance project aims at involving the catering world in safeguarding biodiversity.

10000 gardens in Africa

In Africa Slow Food promotes an new idea of agriculture

The Ark of Taste

The Ark of Taste is a catalogue of forgotten and endangered quality foods.



Presentation of students' works



Presentation of the Italian students' work



Teachers' room of the portuguese school



29.4 BIOPOLIS: table game created by the Portuguese group





The final dinner at school



Hotellerie school canteen



Accompanying teachers:

*Mrs. Carpani Federica and
Mrs. Cavalleri Francesca*

Logo designed by Sara di Lernia

