



Green Apron
Minutes of the 5th Transnational meeting
Padova, Italy host organisation: Associazione Net
13/14.06.2016

Agenda: attached

Participants: see Participants list & signatures

The 13rd of June

The meeting is opened by Mirna Fusaro, responsible on behalf of Associazione Net, Italian partner, who is welcoming partners and is continuing in agreeing with suggested agenda for the two-days meeting.

The event starts with the presentation of GIP/LPPDLG regarding the intellectual output 4 checking of the recipes, videos, translated scripts, quizzes, and materials for DVD and draft for DVD.

Meantime, a conference skype is organized in order to get in contact with MOSQITO, partner missing from this event, responsible for delivering animated DVDs one of the most important intellectual output of the project.

Participants on behalf of MOSQI.TO are Magdalena Schimdt legal representative/ contact person and entire team which is involved in the project.

MOSQI.TO presented draft of DVD, each item was visualized, final content agreed and it was decided that the correcting work in English, proof reading, to be done by our colleagues from Glasgow College, UK.

The Polish team shows to all the attendants the animations about ethic, nutrition, health and environmental issues. Material was checked and all participating partners suggested very few improvements.

The next discussions were moderated by Nadine Norgeot and Alice Pedrotti (GIP-FCIP de l'académie de Caen) who continued with recipes, videos and quizzes, checking what is missing, final titles of English recipes, division of the 10 recipes in 5 starters and 5 main courses. We also



discussed the proper way to have the materials (videos and animations) to handle it to teachers and trainees: DVDs are “old style” but we should provide them as written in application form. Memory sticks can be used in the near future for project promotion by trainers or trainees. It is very important promotion via YouTube and the possibility of all presented material to be on website will be checked, by Associazione Net but it is not very sure as the cost of website was very low.

The next topic on the agenda was the curriculum and the ECVET issue. LPPDLG presented a report about ECVET progress in Green Apron project as well as the work that had been undertaken by GIP-FCIP and LPPDLG in this concern (for level 3 and 4 EQF). The other partners were asked prior Padova meeting to use the template provided by Alain Tambour (LPPDLG) in order to do the same work, so now on we can have a common document explaining EQF level achieved within the project.

Regarding the trainers 'guidebook Steven Sanderson on behalf of Glasgow Clyde College presented their version. A very few suggestions were made, the guide will be a very practical tool which will be handled by the trainers.

INCDBA IBA Bucharest is responsible for course piloting and will gather all the reports produced by partners and GIP FCIP is the leading organization for training the trainer activity, being responsible for reporting on this activity.

The discussions regarding financial and administrative issues and amendment and final report are moderated by the coordinator Claudia Mosoiu, who explained the steps and the methodologies of working, the templates for the reports.

Amendment was submitted to the National Agency, GIP and Glasgow College have prepared the 2 videos on behalf of IFI and IBA Bucharest will take measures to cover all other activities on behalf of IFI.

The 14th of June

The second day of the meeting was dedicated to the dissemination plan of the project. Associazione Net prepared PPT with the actions performed by each partner in order to disseminate information about project via events or other multiplier events. It was reminded to be sent any relevant information using the template provided. The final report should include also all



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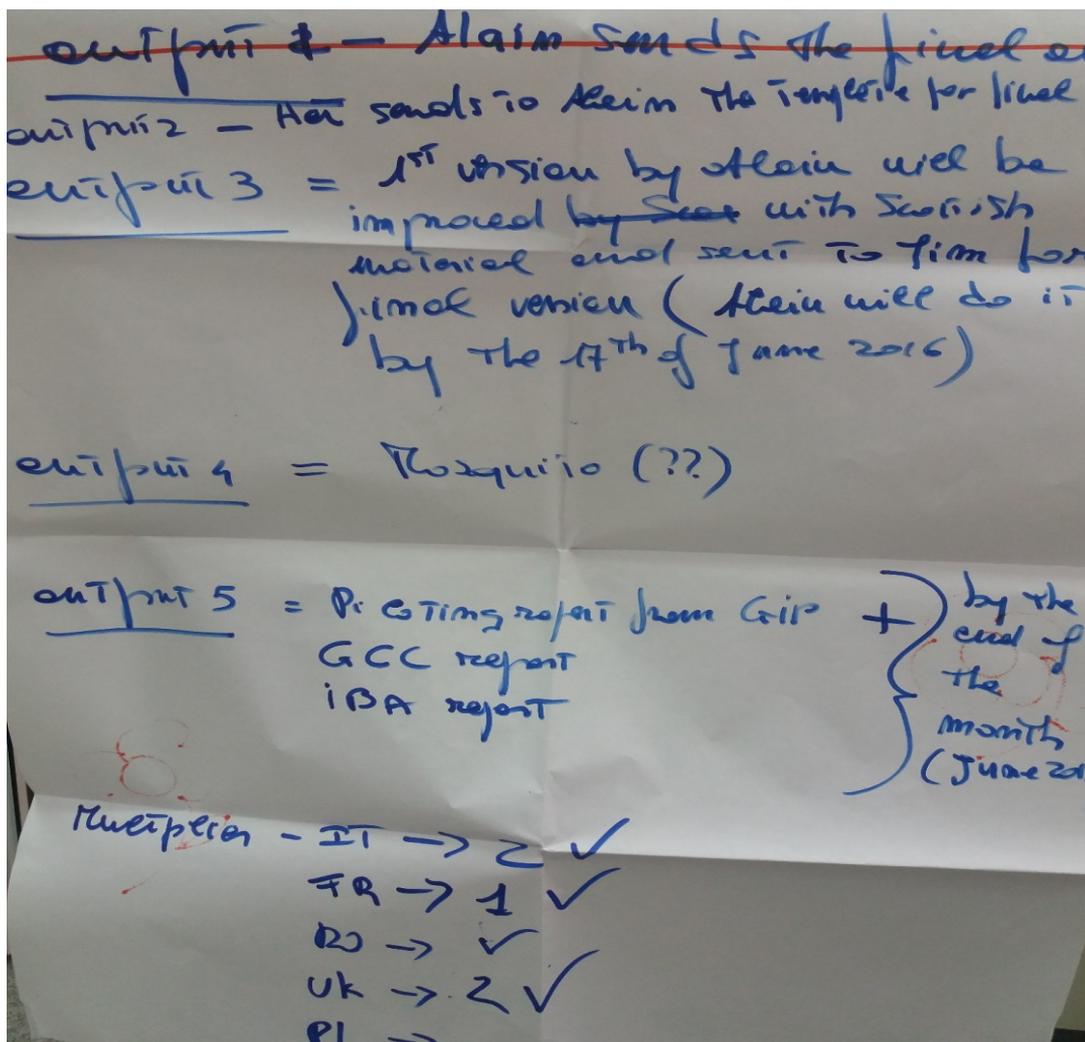
"you tube" addresses where the project is promoted, as many partners are promoting their activities there.

Idea of the sustainability of the project was mentioned again in this meeting as in the previous one and setting up a professional network, the creation of a label for restaurants sticking to certain rules related to vegetarian food.

The draft of evaluation plan was updated by INCDBA IBA and presented each annexes in order to be filled by partners; each partner should fill in and send it to the coordinator.

The event continues with steering committee discussions about the management of the project: documents to be provided for technical reports, financial reports, final report, and budget related to the intellectual outputs, management expenses and travel expenses.

Inventory of technical indicators is below:





Last session was moderated by an Italian expert in vegetarian cuisine and it was entitled STEFANO MOMENTE who presented Italian picture in this sector (vegetarian/vegan/raw diet) and it was followed by several presentations of the other participating partners who have been presented the situation of own countries in everyday life, supermarket products, restaurants and canteens. The partners will collaborate and communicate in the following months via emails, skype, and telephone, when needed.