



# **Green Apron**

# Minutes 3<sup>rd</sup> Transnational meeting Madrid, Spain 5/6.11.2015

## The 5<sup>th</sup> of November 2015

Welcome addressed by project coordinator.

People present to the meeting:

Institutul National de Cercetare-Dezvoltare pentru Bioresurse Alimentare (Romania) - IBA	Adrian Romedea Viorel Simac Claudia Mosoiu	
Associazione N.E.T. Networking Education and Training (Italy)	Mirna Fusaro Manuel Veronese Elena Zampaolo	
Glasgow Clyde College (United Kingdom) GIP-FCIP de Basse Normandie (France)	Steven Sanderson Nadine Norgeot-Veron Philippe Chales Catherine Coquelle.	
MOSQI.TO (Poland)	Magdalena Szmidt Adam Rżanek	
Les Petits Plats dans les Grands (France)	Thierry Lhuilerie Alain Tambour	

GIP presented Output 2 – Development of the curriculum. Analysis checks up. Implementation. State of the art. Contribution to the completition of deliverables. The supporting materials and deliverables. The discussions were related to:

- Integration of an existing standard;
- Each country should identify the ways of implementing;
- What means meat substitutes? (mushrooms, soy, starch others?)
- Subtitles in each language for videos;
- Recipes to be uploaded in YouTube;

- Questionnaires "Chamilo" links with percentage of glucides, vitamins, techniques, ingredients; classifying different questionnaires;
- Final version of curriculum to be translated in each language;
- The script of videos to be translated in each language;
- Translation of quiz by mid-December, the quiz will have around 10 questions;
- Dropbox of videos;
- To use open sources as "Hot potatoes" video.

#### MOSQITO has presented a workshop about the animation of the DVDs:

- Needed of arguments about ethic issues what facts and figures are important;
- Vegans want good quality food without being disappointed; the restaurants have not many offers;
- Vegetable food can be an exclusive cuisine? 59% people in France are prejudiciate;
- Importance of promoting an equilibrate alimentation;
- Nowadays, there is fashionable/trendy plant-based food;
- Market is supported by important people, we shouldn't convince people to become vegetarian, and we should be ready for Brad Pitt to have in our restaurants;
- Explanations concerning vegans, vegetarians, plant-based food;
- IBA Bucharest presented arguments for a balanced nutrition and ENV different issues about unsustainable, intensive farming, pollution and way of using resources.
- Guide for trainers was developed by Glasgow Clyde College, all the partners have contributed with suggestions
- Customer approach tools for professional training for better understanding new trends in hospitality;
- It is very important to understand customer expectations (ethical, ENV a.s.o.) this is "niche" market which is going to increase;
- Each training organization can use the way they like flexible blended training practices, explained to the teachers (train the trainers before);
- The curriculum will be implemented via several tests, booklet, DVDs;
- Important to understand the purpose of the different tools of learning, connections about the tools, mix learning, blended (e-learning, videos, demonstrations...);
- Some of competences of the trainer should be introduced;
- The basics of the EQVET were set up and it was established the upper level;
- Questionnaires will be piloted at GIP with the occasion of the 4<sup>th</sup> Transnational meeting;
- Translation of curriculum will be done in December 2015;

- To provide everything in time: exact timing for DVDs to choose specific techniques for translation the recipes;
- The questionnaires and exercises; the videos should be ready at end of January 2016:
- It is preferable that the length of each recipe to be around 15 min;
- A multiplier event/seminar will be organized in April in France.

Assoc. NET presented dissemination report

All organizations should provide links from the own site to Green Apron project website.

## The 6<sup>th</sup> of November 2015

Coordinator answered to the questions related to management, financial and administrative issues.

The second day of transnational meeting in Madrid was dedicated to translation of video "Gratine de polenta aux petit legumes" from French to English and Romanian.

MOSQITO coordinated the timing of each sentence from video.

Outputs	Deadline	Who
English curriculum version	Mid-December	GIP
Videos own country language + Script + quiz in English	End of January – beginning of February	all
Translation of scripts in each country's language	End of March	all
Recipe sheets translated	End of March	all
Timing and scripts translated sent to Mosqito	End of March	all
Piloting	Seminar 21 <sup>st</sup> – 22 <sup>nd</sup> April	GIP

#### Next transnational meetings:

- The 4th meeting in Caen, France on the 21/22.04.2015;
- The 5<sup>th</sup> meeting in Padova, Italy meeting, June/July 2015.