

**European Food Education Season
Spring School Tours, France, 18-22 April 2016**

AHA team:

- 15 students
- 2 lecturers
- 1 chef

The breakdown of the main points for the spring school is as follows:

- All project partners together with students were welcomed by the Tours City Hall and its Mayor through an official cocktail. The event was an exceptional opportunity to allow all partners to get to know each other and for the press to be presented with the project overview. The City Hall made a lasting positive impression on all attendees.

Open discussion – debates:

- A discussion regarding the vocational culinary programmes in all three countries and educational systems was a great opportunity for the Romanian educators to share the status of our professional educational system and learn from the best practices of the French one. Information regarding apprenticeships, the way they fit in the programme and their length was also discussed. Each partner made a short presentation of their own educational system.

- Our chef made a well received presentation on how the local traditional products are making their way to the restaurant tables. The most discussed point of discussion was regarding the labeling of products as bio/local/ sustainable and the challenges Romania is facing to register trademarks in the EU, especially due to logistics, lack of knowledge of the supply chain management requirements and standards.

- The presentation of the making of goose liver and its legal and traditional implications was very interesting. The farmer invited approached the subject from various angles and was very knowledgeable.

Student activities:

- Some of the Romanian students were involved in the preparation of one of the lunches for the coordinators. However all students were expecting this and some of them were disappointed that they did not have a chance to practice their cooking skills. The meal presented by the Romanian chef together with some Romanian and French students, was well received and appreciated.

- In groups, all students made presentations or short videos of traditional recipes containing poultry. All presentations were very interesting and it allowed the audience to understand better the traditions from all three countries and different cooking methods. This activity helped the students bond as they worked hard the previous days to create their presentation and rehearse their speaking skills.

- The student competition was an opportunity for students from all three countries to get to know each other better and learn from each other. The competition was set up in such a way that students had to

AMERICAN HOTEL ACADEMY

Str. Vlad Tepes nr 16, Brasov 500092, Romania

Tel: 0268 455 401 | info@aharomania.ro | www.aharomania.ro

share their knowledge of food and beverages.

- All participants were invited to a tasting of products from the Centre Val de Loire region. The information presented was quite interesting and the students enjoyed the tasting part.

- The CFA varied the type of lunch available to students, which was appreciated as students had the opportunity to taste various dishes. The mostly enjoyed the food truck food available for them in one of the days.

Visits:

- All participants were invited to visit the Loire Valley and one of the Castles there as well as Leonardo da Vinci's house. Students were most impressed by the scenery and the historical background of the buildings.

- All participants were invited to tour the Halles de Tours. Students and lecturers alike had the opportunity to find out more information about how the Halles are managed, their strict sanitation rules. They then had the opportunity to purchase traditional goods.

- The closing ceremony was held also in the Halles de Tours and the students appreciated the official event where some of them were awarded prizes for their performances during the Spring School.

Best practices

- ✓ The CFA restaurants and organization was very good
- ✓ The schedule was varied and included various activities
- ✓ The welcoming and departing receptions was very well organized.
- ✓ The French coordinator was actively involved in making sure that the entire Spring School is a success.
- ✓ There were various opportunities to learn about the other cultures and food heritage.

Things to improve

- ✓ There was a lack in a proper formal introduction of all participants so that connections could be established from the beginning.
- ✓ The accommodation was very far from the city (making it difficult to get additional food outside of the canteen hours) and very basic. No alternatives were provided for lecturers.
- ✓ Wi-Fi was very difficult to access making it difficult for students to keep in contact with their loved ones
- ✓ The schedule was changed often and created confusion or missing out on events
- ✓ It would have been great to have more opportunities for a better engagement of all teams participating in the project and more practical activities
- ✓ Communication between partners should have been better facilitated.

Report prepared by Ada Terea
Project Manager of the Romanian team