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Revival of Original Traditional Food in EU

NEWSLETTER N 1

EUROOTFOOD
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<http://www.eurootfood.eu>



Welcome to the First EUROOTFOOD project Newsletter!

We won't be filling your inbox, but just once per term we would like to let you know about all that we have been working on:

- our meetings;
- the training materials we develop;
- the learning events we organize;
- all our intellectual outputs
- and of course - whenever there is a new project event, being featured in the media.

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Web page: <http://www.eurootfood.eu/>

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EUROOTFOOD NEWSLETTER

Why we would like to keep you informed about our project

Dear Friends and Colleagues,

On behalf of the EUROOTFOOD consortium, we are happy to present to you the First Newsletter of the project “Revival of Original Traditional Food Practices in Europe”.

The project is funded by the ERASMUS + Program of the European Commission and is implemented by a consortium of 4 Turkish and 3 EU partner organizations from UK, France and Italy.

The first Newsletter comes to introduce the aims, objectives and activities of the EUROOTFOOD project, also presenting the international project consortium and providing a brief overview of the First and Second Transnational Project Team Meetings, held respectfully in March 2017 in Fano, Italy and June 2017 in Paris, France.

This Newsletter is prepared by the MBM Training and Development Center, the UK and it serves as an update to the current project activities, held between 15th of September 2016 and 15th of June 2017.

There will be three more EUROOTFOOD Newsletters, issued by our partners from Turkey, France and Italy and will be coming in December 2017, May 2018 and September 2018.

The “Revival of Original Traditional Food Practices in Europe” project is an exciting journey for all of us and we hope to achieve together the high goals that we set up on vocational training and education on gastronomy tourism, focused on traditional bio-food in Europe.

Therefore, it is a privilege and indeed an honour to work on this project under which this first Newsletter falls.

The EUOROOTFOOD Project Team
June 15th, 2017

INTRODUCTION TO THE PROJECT

WHAT is "EUROOTFOOD" about

The project **EUROOTFOOD – Revival of Original Traditional Food in the EU** is funded by the ERASMUS+ program of the European Commission, under Grant N: 2016-1-TR01-KA202-034444 of the Turkish National Agency of the Program.

The project was inspired by the findings of an analysis of the present situation of catering and gastro-tourism VET and professional practices in Turkey, namely, the region of Usak.

Parallel to globalization and rapid monopolization of economic activity, invasion of quick serviced, inexpensive, easy, and profitable yet unhealthy non-food products in the food industry is threatening the communities not only in Turkey, but also in all EU countries. Revitalization of traditional food in terms of gastronomy tourism is seen by experts as a way to return to healthy eating, which can also be provided by the catering and hospitality industries in Europe.

The need to address the lack of professional educational programs and business practices focusing on revival of traditional biological food has been identified by Chamber of Uşak Chefs and Restaurateurs (Usak Aşçılar ve Lokantacılar Odası), who developed the EUROOTFOOD project idea in cooperation with two local partners: Turkey Restaurateurs and Pastry Federation (Türkiye Lokantacılar ve Pastacılar Federasyonu), Uşak Municipality and Uşak Fatih Sultan Mehmet VET School (Uşak Fatih Sultan Mehmet Mesleki ve Teknik Anadolu Lisesi). The local consortium of four Turkish partners from the province of Usak works in cooperation with three international partner organizations: Training 2000 from Italy; Eurotracks from France and MBM Training and Development Center from the UK.

The project is coordinated by the Chamber of Uşak Chefs and Restaurateurs. Each partner contributes to the project realization with their specific expertise in VET training, life-long learning, e-learning, local and regional development and European mobility and networking.

The EUROOTFOOD project aims to create new gastronomic destinations in Europe through revitalization of well-forgotten traditional foods for the benefits of catering and hospitality industry in Turkey and the EU.

On the other hand, the project partnership seeks to promote the development of diverse alternative tourism services that will contribute to the regional development of the rural areas, focused on biological food production.

The three intellectual outputs of the project will focus on increasing the level of knowledge and enhancing skills of cooks and restaurateurs about traditional food and gastronomy tourism; revitalization of fading away traditional food practices and raising awareness on the importance of traditional food in gastronomy tourism and rural development.

A series of activities will be implemented in order to achieve those results. Those project activities will vary from local research, publication and video-recording of fading traditional food recipes; preparation and delivery of blended and eTraining on gastronomic tourism for chefs/cooks and restaurateurs to establishment a museum of traditional food utensils and organizing traditional food festival in Usak, Turkey.

A dedicated website has been set up to disseminate the project results, the newsletters and all other EUROOTFOOD project outputs. Find out more at <http://www.eurootfood.eu>

FIRST TRANSNATIONAL PROJECT MEETING IN FANO, ITALY

The EUROOTFOOD project consortium held its first transnational kick-off meeting in Fano, Italy, between 16th and 18th of February 2017.

The meeting was hosted by the Italian partner in the consortium, Training 2000.

The meeting was co-facilitated by the host organization and the consortium coordinator, the Chamber of Uşak Chefs and Restaurateurs from Turkey. Each partner contributed to the discussions of the project development, so the consortium could update the task responsibility grids and agree on most appropriate communication channels and dissemination tools.

The partners discussed in depth the learning objectives, according to the set EUROOTFOOD project aims. The ambitious goals to create new gastronomic destinations in Europe through revitalization of well-forgotten traditional foods for the benefits of catering and hospitality industry in Turkey and the EU have been reviewed and the project activity plan has been updated and further detailed.



Second Transnational EUROOTFOOD Project Meeting in Paris, France

The international project consortium met on the 12th, 13th and 14th of June 2017 in order to discuss the project progress and plan the next project activities.



The meeting was hosted by the French partner of the consortium, EuroTracks.

The program of the Transnational Project Meeting combined study visits with interactive presentations of local good practices on VET for traditional European food catering practices; presentations of short-term project plans and moderated discussions on the design and implementation of further project activities.

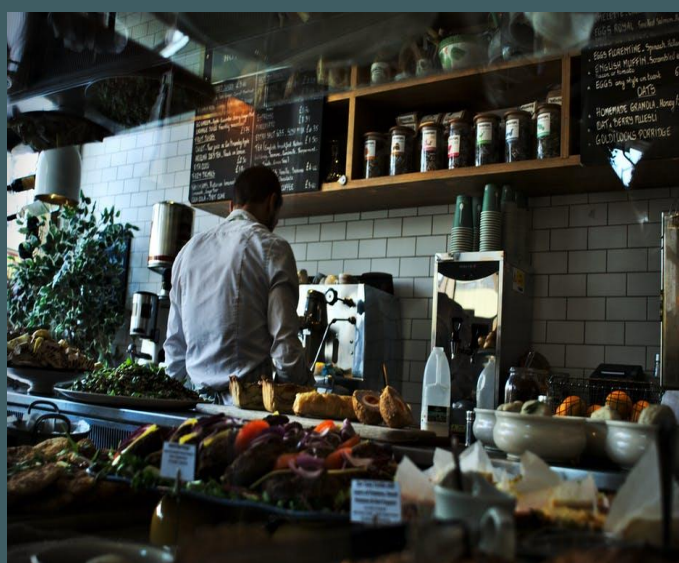
Between March 2017 and June 2017 partners were working on:

- Initial sharing of the research results on European traditional food inventory;
- Preparation of web page of the project and an eLearning Platform for the virtual training for Turkish chefs and restaurateurs;
- Preparation of the upcoming tasks of the Quality Assessment Plan and the Monitoring and Evaluation Strategy of the project.



The next short-term project activities will be focused on implementation of the e-learning training EUROOTFOOD contents, the learners and trainers' assessment, as well on the preparation of the blended learning event in Turkey. A constant assessment of all project activities will be held, closely following the Monitoring and Evaluation Plan of the project.

The next Transnational Project Meeting will take place in early December 2017 in Liverpool, the UK.



TO BE CONTINUED

Our Second Newsletter will come in December 2017 with fresh updates on the EUROOTFOOD project progress.

Meanwhile: **Stay Tuned by visiting our web page <http://www.eurootfood.eu> and following us on the facebook at <https://www.facebook.com/eurootfood>.**