

Training course "Chefs and scientists meet in the kitchen"

22-28, June, 2013, Lithuania

5 participants from University of A Coruña have participated in training course "Chef and scientist meet in kitchen". Six days specially prepared program aimed to develop young people's competences which are of importance improving quality of international youth project implementation. The education process was designed by really unexpected way - comprising youth competences in two aspects. Firstly, deepening knowledge on main innovations in the food industry, the impact of innovations to our daily products and increase eco-orientated consumer awareness, and secondly, the ability to organize team events based on cooking activity.

The initiators of the Project (University of South Bohemia, Nowy Sącz School of Business-National-Louis University, University of A Coruña, University of National and World Economy, three youth organisations (Central-Estonian Youth Work Centre, Epeka, LETUS)) on food topic recognised that young consumers face many challenges in selecting and preparing food, so the training helped to deepen understanding on innovative food processing techniques, learn how what misleading information is provided on food labels, what miracles can create molecular gastronomy.

Thirty five participants and leaders from the seven European countries (Poland, Czech, Germany, Slovenia, Spain, Estonia and Lithuania) discussed about modern food industry, nano-technology, peculiarities on food culture in different European cultures. One day was dedicated for the visiting Old Town restaurant "Rawraw", took part in discussion with the restaurant establisher - entrepreneur about the food industry prospects and new niches in raw food sector. With the assistance of the famous in Lithuania culinary studio founders organized an event based on food preparation. During the training session participants found out how to involve young people in active participation, what recipes/ dishes are best suited for such kind of event, how to prepare scenario, what kitchen tools is needed for team and etc.

The title "Chef and the scientist meet the kitchen" was depicted to underline that the kitchen can become a place of inspiration not only for chefs but also scientists and all young people who are interested in how to improve the quality of youth projects to ensure young people's active participation can learn so many things related to food.

The Project was partly financed by „Youth in Action“ program.



