



# Erasmus+



## PROJECT MINUTES

**25-APRIL 2018**

<b>Project Identification:</b>			<i>GaTIS-Innovative Solutions in Tourism and Gastronomy Agreement n°2017-1-PL01-KA202-038413</i>
<b>Type of meeting:</b>			Second Transnational Project Meeting in Valencia
<b>Attendants:</b>			PP, DTS, CSHM
<b>Time Schedule</b>	<b>Agenda topics</b>	<b>Minutes:</b>	
10.00-10.15	Welcome to all the partners.	All partners will upload photo/video on project Google Drive.	
10.15-10.45	Presentation CSHM facilities.		
10.45-11.30	GaTIS project administrative issues: - report template presentation, - division of tasks in report preparing, - presentation of DTS part of report.	<ol style="list-style-type: none"> <li>1. All partners approved report template.</li> <li>2. Please find <u>below</u> report template with divided role of each partner and comments.</li> <li>3. <b>We focus to create interesting content for final audience!</b></li> <li>4. <b>Deadline for report preparation: 21/09/2018.</b></li> <li>5. All partners are preparing own part of report using template and final version of report are uploading on project Google Drive.</li> <li>6. PP will connect all parts of report to one final report.</li> <li>7. Final version of report will be presented during 3th TPM in Daugavpils.</li> <li>8. DTS will upload Alexander ppt on project Google Drive.</li> <li>9. All partners will remember to add <u>annotations</u> while use other authors ideas/knowledge.</li> <li>10. All partners will collect all working documentation while preparing report (like video, interviews, photos etc). It will be annexed to the report.</li> </ol>	
11.30-11.45		Coffee break, networking discussion.	
11.45-12.30	Training program in Valencia – first ideas: - proposition date of training – 21/01/2019 – 25/01/2019, - program topics.	<ol style="list-style-type: none"> <li>1. All partners approved date of training: <b>21/01-25/01/2019.</b></li> <li>2. Training should take 5 (five) working days – travel is not included. So it means that we need to buy flight tickets for one day before and one day later mentioned date.</li> <li>3. All partners agree that training will last from 09:00 till 16:00.</li> <li>4. Before training in Valencia, CSHM will prepare online platform, where be uploaded materials to read by all participants before go to Valencia. CSHM will prepare access for all 18 participants.</li> </ol>	



		<ol style="list-style-type: none"> <li>5. Training general look: each day of training will start with <u>theory</u> lessons (max 2 hours), after that there will be <u>practical</u> lessons. From 5 days of training there will be: 3 days of gastronomy subjects, 1 day of hotel/tourism subjects and 1 day visit in eco farm (eg La Huerta Valenciana).</li> <li>6. PP and DTS have freedom in choosing accomodation, food issues during stay in Valencia (with exception of lunch, which will be organised by CSHM during trainig sessions, so CSHM will prepare costs of lunches).</li> <li>7. CSHM will send to other partners propositions of accomodation with prices.</li> </ol>
12.30-13.30	Dissemination: future action to increase the impact of the experience connected with partner's discussion, according dissemination strategy.	<ol style="list-style-type: none"> <li>1. CSHM and DTS will prepare own project website (within existing organisation website), as it is done in PP, and will upload all information about project there.</li> <li>2. Once a month each Partner will upload information about project results in social media.</li> <li>3. Minimum twice a year each partner will add information about project results in local press (newsletter etc).</li> <li>4. Minimum once a year during potential events (like open days) each partner will display information about project results.</li> <li>5. <b>All dissemination activities must be archived on project Google drive!</b></li> </ol>
13.30-14.00	Conclusion of the meeting – next steps of the project, preparing „to do“ list, change of next project meeting in Daugavpils for 3/10/2018.	<ol style="list-style-type: none"> <li>1. All partners agree to change date of 3th TPM in Daugavpils for <b>3/10/2018</b>.</li> <li>2. If needed, all partners will ask DTS to recommend accomodation, restaurants etc.</li> <li>3. 3th TPM in Daugavpils will be focus on logistical and intelectual details of training in Valencia, so all partners need to be ready with all questions about training organisation from participants.</li> </ol>
14.00-15.00	Lunch, networking discussion in CSHM facilities. Prices: 12.00EUR per person	



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## 1. Eco food – introduction, basic definitions on an example Poland, Spain and Latvia.

<i>Chapter subject:</i>	<i>Who is preparing:</i>
<ul style="list-style-type: none"> <li>why eco food? - health reason, social impact, financial and environmental impact.</li> </ul>	PP, CSHM, DTS
<ul style="list-style-type: none"> <li>definitions of organic food.</li> </ul>	It is already done by DTS
<ul style="list-style-type: none"> <li>political and law regulations in each country and UE.</li> </ul>	It is already done by DTS. All partners will also add political and law regulations for local/ regional products.
<ul style="list-style-type: none"> <li>anatomy of the eco-label.</li> </ul>	It is already done by DTS
<ul style="list-style-type: none"> <li>who assigns the eco-label.</li> </ul>	
<ul style="list-style-type: none"> <li>how eco-label can be assigned?</li> </ul>	
<ul style="list-style-type: none"> <li>control</li> </ul>	
<ul style="list-style-type: none"> <li>statistical data of eco food use in each country, EU.</li> </ul>	PP, CSHM, DTS
<ul style="list-style-type: none"> <li>eco food and local products. Local traditions, history in field of gastronomy with local products traditions in each country.</li> </ul>	PP, CSHM, DTS

## 2. Eco food in vocational school curricula on an example school from Poland and Latvia.

<i>Chapter subject:</i>	<i>Who is preparing:</i>
<ul style="list-style-type: none"> <li>is there eco food in school programs?</li> </ul>	PP, DTS. In this part we focus on practical use of eco-food issues in school program. Here we can also add some school competitions organised with eco-food/local products etc.
<ul style="list-style-type: none"> <li>is school teaching using eco food challenges? Examples, professions.</li> </ul>	

## 3. Eco food in menu of catering and hotel industry on an example companies from Poland, Spain and Latvia.

<i>Chapter subject:</i>	<i>Who is preparing:</i>
<ul style="list-style-type: none"> <li>is restuarants, hotels using eco food? How often, when, why? Examples. Good and bad practices on an example of real companies.</li> </ul>	PP, CSHM, DTS. In this part DTS focuses on exploring specially hotel/tourism sector. PP and CSHM focus on gastronomy sector like restauants.



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**4. Analysis of the catering and hotel industry in Poland, Spain and Latvia using eco-food.**

<i>Chapter subject:</i>	<i>Who is preparing:</i>
<ul style="list-style-type: none"><li>▪ <i>expert's opinions and contribution in project field.</i></li></ul>	<i>PP, CSHM, DTS</i>
<ul style="list-style-type: none"><li>▪ <i>eco/food tourism – challenge, impact, local activities and local culture.</i></li></ul>	