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Revival of Original Traditional Food in EU

NEWSLETTER 2

EUROOTFOOD
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034444

Welcome to the Second EUROOTFOOD project Newsletter!

You will find updates of our activities:

- Meeting in Liverpool;
- New training material;
- Our project results
- New project events in the media.

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

Facebook page: <https://www.facebook.com/eurootfood>



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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 (Uşak 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>

PROJECT NEWS

In the last six months, the partners of EUROOTFOOD have worked on several activities to enhance the results and achieve the original goals.

The first project output “**The Traditional Local Food Inventory**” has been completed. It consists of an inventory of traditional food in the project partners regions that gathers a bit of history of the plate and the recipes with photos. Examples are Tagliatelle with truffle, Macaron, Victorian Sponge, Topalak etc.

The inventory has the aim of being a support in the activities of the project and you can find it on the project website.

The EUROOTFOOD online learning platform has been created and is ready to be tested by the project target group.

The platform has the aim to support and facilitate distance training for cooks providing online material such as texts, videos, tests and online chat rooms and forum with which trainees can strengthen their knowledge on Gastronomic tourism and local cuisine.

The first module, about Gastronomic Tourism is complete and covers the history and basic concepts of gastronomy. The other modules are in progress and deal, respectively, with **Gastronomic Cultures and Tourism** and **Cuisine Education**.

The partners have been working also on the “Traditional Food Videos” and the “Traditional Food book” which have been discussed at the meeting in Liverpool.

A pilot training session is being organized by Fatih Sultan Mehmet Vocational and Technical Anatolian High School. 25 students will work on the online training module and test its validity.

Third Transnational EUROOTFOOD Project Meeting in Liverpool, UK

The Eurootfood project held its third transnational meeting in Liverpool, UK, between 29 November and 3 December 2017.

The meeting was hosted by the English partner, MBM Training and Development Center

During the meeting the partners discussed the “**Traditional Food videos**” and the “Traditional food book” that are in progress.

Each partner will create seven short videos of traditional dishes in which all steps of food processing is recorded. The videos are available on the project website and on the EUROOTFOOD Youtube channel

(https://www.youtube.com/channel/UCHm7y86iw_vkELXmIZIn6UA).

The “Traditional Food Videos” are important resources to preserve the traditional dishes of the partners regions.

The programme also included the discussion of the **Traditional Food Book** on which the partners have been working. The book will contain photos and explanations of the steps of different recipes of the traditional dishes selected by the partners.

TO BE CONTINUED

Our Third Newsletter will come in June 2018 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 page at <https://www.facebook.com/eurootfood>.**