

## PROGETTO "COOKING NOW AND THEN"

The project aims at engaging students in activities developing their interest in English language and other countries' culture, especially cuisine (traditional and modern). They are going to create menus, recipes, films and presentations. Students will spend their free time actively. The project is created to compare the cuisine and other facts connected with food with students from different European countries. During the whole process they will develop their language skills corresponding with each other and creating posts on e-Twinning space, documenting all stages of the project.

### OBIETTIVI

1. Developing students' creativity, interests and self-esteem.
2. Popularization of different cultures.
3. Better understanding of cultural diversity.
4. Developing language skills
5. Using innovative forms of work

### PROCEDURA DI LAVORO

Schools taking part in the project will stay in regular contact. The cooperation will start from students' correspondence and getting to know each other as well as through social networking sites. Each school will participate in creating an e-Twinning space. Teachers will be responsible for preparing meetings and materials.

Students with teachers' support will be responsible for completing project tasks, on project meetings where all the activities will be discussed and prepared.

Project stages:

1. Finding partners and sharing ideas (November 2016)
2. Getting to know each other - correspondence of pupils (throughout the project)
3. Creating a traditional menu (December 2016)
4. Teenager's favourite foods. (digital stories, January 2017)
5. Video recipes (short films, February 2017)
6. My top restaurant (a poster, March 2017)
7. Cooking stars and top chefs in my country (power point presentation, April 2017)

### RISULTATI ATTESI

The result of the project will be documents, presentations and film which can be used in English and other lessons at schools.

Students will be proud of themselves and encouraged to be active by the positive outcomes of their work. They will develop their skills and creativity. They will gain new knowledge, about their own and other countries traditional and modern cuisine. The school offer will be broaden by the form of project and workshop work.