



Współfinansowany
w ramach programu
Unii Europejskiej Erasmus+



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**CHEEP Cooking Healthy European Paths,
2020-1-IT02-KA201-079674**

TRANSNATIONAL PROJECT MEETING

POLAND, Gdańsk 29TH-30TH SEPTEMBER 2022

Strona | 1

Host partner : ZESPÓŁ SZKÓŁ GASTRONOMICZNO-HOTELARSKICH in GDAŃSK,
Poland

Participating partners:

ITALY : (project's coordinator) "IPSSEOA PIAZZA" Palermo: Diana Di Salvo, Billa Cinzia

SPAIN: Lucia Lopez, Eugenia Lafuente

FRANCE: Sarah Ibaidi, Ludovic Portier

Online participants: ITALY: UNIPA Palermo - Isabella Giammusso, Alberto Mirisola, CNR
Palermo Stefania La Grutta, Giuseppe Chiazzese, Laura Montalbano, Velia Malizia

Agenda

FIRST DAY – 29/09/2022

09:00 -10.00 Official welcome and presenting participants of the project from ZSGH side– official
welcome by Anna Krótki, ZSGH Headteacher

10:05 – 10.50 Presenting the school organization. Guiding partners around the school:

III floor: gastronomy labs, hotel industry labs, customer's service labs;

II floor: IT labs, language labs, psychologist's office

I floor: library, secretary office, gym,

10:50 – 11.10 Coffee break. Tasting of Polish sweets: traditional Polish cheesecake, traditional
Polish apple pies (*called: apples under a duvet*), Polish traditional croissants

11.10 – 13.30 CHEEP project's activities:

1. Evaluation the progress and quality of the activities already started (IO1, IO2, IO3, IO4, IO5);

2. Sharing results and doubts among partners;

3. Evaluation of the activities and documentation produced so far and uploaded on the project
Drive;

13:30 – 14.30 Traditional Polish lunch (starter, main course, dessert):

Starter: national Polish soup: *ŻUREK* (traditional sour soup with traditional Polish white sausage)

Main course: pork rolls, chicken breast with *oscypek* (traditional Polish smoked sheep cheese) with
Polish cranberries, beetroot salad, steamed vegetables.



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Dessert: traditional Polish apple pie served hot with vanilla icecream

14.30 – 15.30 CHEEP project's activities:

1. Designing the content for the mobility of students in Poland (LTTA in Poland: 17th – 21st October 2022);
2. Planning the LTTA in France (20 – 24/03/2023).

Strona | 2

15.30 – 16.00 A travel to the centre of Gdańsk by Gdańsk electric tram (a ticket 1 EUR/person)

15:30 – 16.00 a tram journey

16:00 – 18.00 Gdańsk centre sightseeing with a tour guide

18.15 Inviting partners for traditional Polish cuisine supper (Elephant Club Restaurant) – supper sponsored by ZSGH head teacher

SECOND DAY - 30/09/2022

9:00 - 10.50 CHEEP project's activities:

1. Discussion on school curricula with project's content implementation in partner schools;
2. Sharing dissemination activities conducted so far;

10:50 – 11.10 Coffee break. Tasting of Polish sweets: Polish traditional profiteroles, a plum cake

11:10 – 13.30 CHEEP project's activities:

1. Planning Multiplier Events (April 2023)

13.30 – 14.00 a journey to Sopot

14:00 – 16.00 Degustation of Polish traditional dumplings in Sopot restaurant (an invitation by ZSGH)

16:00 – 18.30 A tour around a Triple City (Sopot, Gdynia)

Project coordinator in ZSGH

Elwira Wiśniewska

Name, surname of the legal representative

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Anna Krótki, ZSGH headteacher
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