Day 1 SUNDAY MARCH 4th 2012

The first meeting was introduced in a not formal way in the meeting hall of the hotel, by Helen who gave us a leaflet containing the aims for TASTE OF LANGUAGE .

Each one, in each group presented its activities within its association with its functions.

>Nina, italian coordinator presented her proposal of work with italian learners and proposed to each partner to share the new platform space <u>http://lnx.forumlive.net/didaktika/</u>forum and group works, with teacher trainers partners and european learners, as a Network.

This for a sustainable way of continuing the experience and built a learning community, that can continue beyond the limits of meetings scheduled.

She also spoke of having extend method by her Office to other provinces: Palermo -Trapani - Enna for a total of about 100 learners and more, because her manager Dott Leone believe in this method of improve languages by non formal way.

In particular the taste of language in Palermo - Trapani - Enna is not just an English course or cuisine cooking, but also a way to study the Science of nutrition and the Mediterranean diet (UNESCO World Heritage) that learners could experiment with students in their classroom to improve languages, contents and correct eating habits.

In fact, the platform has shown you can find not only recipes but also power point in English on the cycle of wine, oil and pasta, english traditions, french cooking, slovakia recipes and so on in an Open Source.

Sweden via Gunilla introduced the method "suggestopedi" widely used with herteaching groups in Stockhom especially with african population. Each group appears to have a teacher within its members. Sometime was spent with coordinating informations on the computer directly on our website, created in Slovakia <u>www.thetasteoflanguage.weebly.com</u>

Kvetka is to be our "webmaster coordinator" and informations will have to be sent to her ,she will subsequently organise the different pages and files within the webpage . A suggestion of our logo will soon be changed but it must have approval from each country committed to the project . This meeting lasted 2hrs approximately with discussions.the afternoon was left freee for everyone to visit Palermo.

Day 2 MONDAY MARCH 5th 2012

Meeting Nina (via 2 small school buses), in one of the state schools called "PIETRO PIAZZA".

Nina welcome us in the Conference room on "Pietro Piazza" School and she explained Programm of the day: Presentation until 11 0'clock. Each partner group proposed a presentation order.

For to break the ice and make the group less formal structure and as there was some delay with some teachers ,Helen wisely proposed an introduction game ,which consisted of associating the first letter of our christian name with the same letter of a noun ,a fruit ,or adjectif SABRINA SUGAR HAZEL HAPPY etc..... a fantastic way to get to know each other and not wasting time .

In the same time, "Pietro Piazza" School Manager, Mr Lillo Aricò, give us his welcome.

A presentation was then made by Maria ,an american/italian teacher who had

been preparing some volunteers/ teachers (teaching different subjects)to be the learners in English with "a taste of language" for a period spreading over 22hrs .The teachers would then use english sometimes with their on students as they wished.

In small groups the teachers presented their recipes associated with specific products of the Mediterranean diet and these were then exchanged via a website forum widely used by the Palermo and surrounding state schools .We ,too can get access to this site:

http://lnx.forumlive.net/didaktika/

User name: taste

password: tol

This allows us to exchange with anyone and give or collect informations.

1)The french group introduced itself and Marie -Claude explained what TERA

MAISON DE L EUROPE (,situated in the south west part of France above Bordeaux) is all about. The first taste of Language was in fact tried with a group of "english learners" taught in french by Chantal who gave some informations about a recipe used and the way the lesson was dispatched in some informal manner. paper infos were distributed to each country ;containing recipe ,the grammar lesson and how you would teach with a beginners' group.

2)The slovak group was presented by Kvetka, who used power point and showed how they get involved with the different foreign groups ,meeting in ZILINA especially one at Christmas where traditional dishes were prepared by some of the students representative of its native country. Also work with seniors and cooking. Mirka ,who teaches english to adults from different levels explained her work in details.Lovely photos illustrated their presentation.

3)the british team led by Hazel accompanied by her 2 learners "carers" explained the aims of her organisation, mainly concentrated with the black minority population in Bristol, a port town on the west of England famous with its past slaves trading, a few centuries ago. Hazel use different tutors to inform on healthy eating and had an italian day during february 2012.

3)The swedish group presented by Helen ,showed how their large establishment in Stockholm which offers fee paying courses and, non fee paying ones to those with limited financial ressources, delivering a wide spectrum of courses. They animated their introduction through a little song the 3 of them sang and were widely applauded by the 4 groups and the audience of the many italian teachers .

A short visit of the school, then we entered one of the school kitchens where cook/tutors guided their students to learning how to cook.... from sauces to pasta.They all assembled behind their large working tables and a wonderful cacophony of italian noises arose .

A very lively meeting ,3 groups of teachers presented a typical sicilian dish ,partly demontrated by some cook students with the help of Nina 's mother and Nina herself. A dish of local ring pasta ,a panaletta pastry dish made with chick peas flour and a rice balls, all typical of sicilian cuisine .

Before sampling any of these, we walked to a small roman bridge near the school then were ushered to a formal dining room where all the food was displayed on lovely tables .

The prepared dishes, seen earlier on, and by now cooked were ready to be tasted with red and white sicilian wines .Sweet desserts made with ricotta cheese finished this wonderful sicilian cuisine .

Later on that afternnon ,we travelled by school buses to a town called Corleone ,where we were able to discover a newly built small factory which prepares" pastas "of all types . A fairly big vat up some stairs,where the mixture of whole wheat and

flour mixed with water is prepared ,then cut and drop in trays ready for drying in special cupboards. Fresh pasta can be sold but has to be eaten within 36 hours .

Once dried it is then packaged and ready to be distributed everywhere ,Italy and abroad. Return to the hotel with extra kilos !! Free time to all.

TUESDAY MARCH 6th

A travel to Marsala with our 2 school vehicles. During the 2 hours 's journey most of the groups met in one bus to discuss our project and the way to move on and also discussion with Helen about her proposals during the next visit in June in her country.

The french team who is preparing the november visit shared its plans also. The english team said their meeting in a years'time is too far away hence no proper planning as yet.

In Marsala we waited Trapani Nina colleagues, where they are playing two "taste of Language" courses as Palermo organisation: Marilisa Figuccia e Lucia Guicciardi. They also contributed to coordination of all works in Palermo and Trapani and proposed us:

Visit to the "Marsala Cave" on the coast with a guide and taste of the different marsala wines in a lovely hall beautifully decorated with a film showing degustation according to each type of marsala wine.

A short visit to the townand fish market before our lunch ,in a typical sicilian restaurant .

A fantasting display of local antipasti, so tasty before eating a fish couscous. A lovely big meal with little room for the evening formal meal !!

On our way back to Palermo we stopped to local " salt fields "near windmills ,a very pretty spot .

Then back to Palermo. The last entertainment came in the evening when we all attended, our last

sample of sicilian dishes in another state school "Mursia" of Carini ,some 45 minutes away from the capital centre, near a castle up on a hill, this school also trains future italian chefs, where were wainting for our welcome Mrs Claudia Corselli School Manager, her staff and Mister Leone responsable of education in Palermo, Trapani e Enna. A truly succulent big supper and lovely wine where last presentations were done. Dr Leone was attending this meal ,he is responsible for education in Palermo and its suburbs and seem very happy with our project .

The Taste of language in Palermo was then over ,we returned to our hotel and leaving Sicily the next day with good memories and a few kilos more . My warm geetings to all of you ,

Chao

Chantal