



COOKERY BOOK

activity guidelines

Coordinators: Turin schools (IC Tommaseo & Caduti di Cefalonia)

Period: from September 2016 to September 2018



A DIGITAL JOURNEY IN EUROPE



OVERALL ACTIVITY

THE BOOK IS DIVIDED INTO 4 SECTIONS WITH DIFFERENT CONTENTS AND DEADLINES

.....

section 1 - FOOD FOR FESTIVALS

5TH DECEMBER 2016: CHRISTMAS RECIPES AND GREETINGS

3RD APRIL 2017: EASTER RECIPES AND GREETINGS

DECEMBER 2017: HALLOWEEN , ALL-SAINTS-DAY ,NEW YEAR'S EVE RECIPES

section 2 - FOOD AND EATING HABITS

SEPTEMBER 2017 (to be fixed)

Typical Breakfast, Lunch and Dinner
& E-TWINNIG activities (optional)

section 3 - FOOD AND HISTORY

FEBRUARY 2018 (to be fixed)

Typical National Food

section 4 - FOOD AND....

FREE

art, music, shows and events linked to food
whenever you want

One recipe each class/
school at least for each
section



THE COOKERY BOOK ONLINE

In our cookery book each country should put its recipes

The main aims are

- to promote cooperation among the European schools
- to make students sharing and comparing their traditions and eating habits through ICT (videos, pictures and photos)

The activity on the website: <http://adigitaljourney.labcd.unipi.it/activities/cookery-book>



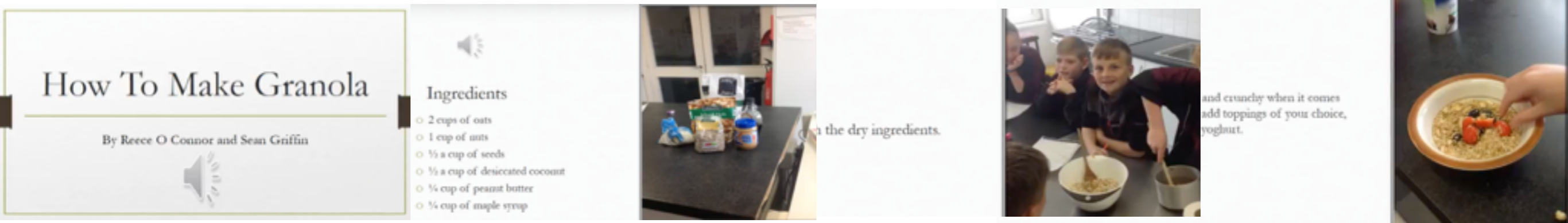
A TECH PLATFORM

As far as technologies are concerned, our “cookery book” is a platform to test new softwares, to share and to improve our ICT skills.

Everybody is free in practicing a number of different ways to create the recipes following the given format.

Students would insert photos of the ingredients and locations (school / home) as well

Remember: upload your own pictures and photos (not from internet)



Recipes should have:

- a title
- list of ingredients
- preparation
- photo of the dish
- photo of students wearing a chef's hat



HOW TO MAKE YOUR RECIPE

In order to have the best compatibility any of the following formats is accepted: **pdf document**, **video** (mp4 and others), **ebook** (epub/pdf), **posters** (images), etc.

Here are some of the solutions suggested to show your recipe but we could also add others as the project develops.

A presentation

- **Power point:** you can choose the template .potx suggested and you have the possibility to export pdf or mp4 following "how to export a Powerpoint project as a video" tutorial (see section "Useful material" on activity page: <http://adigitaljourney.labcd.unipi.it/activities/cookery-book>)
- **Keynote:** Mac software
- **Impress:** open office software (following "diamoci le basi" tutorial: <http://adigitaljourney.labcd.unipi.it/technologies/diamoci-le-basi/openoffice-impress>)

A video

- **Windows live movie maker**
- Others: see online tutorials

An ebook

- **Book creator** app for tablets (very easy for our students). Using this you can export in epub, pdf, mp4. If you want to use ePub, remember to provide a pdf or a mp4, too.

A poster or infographics

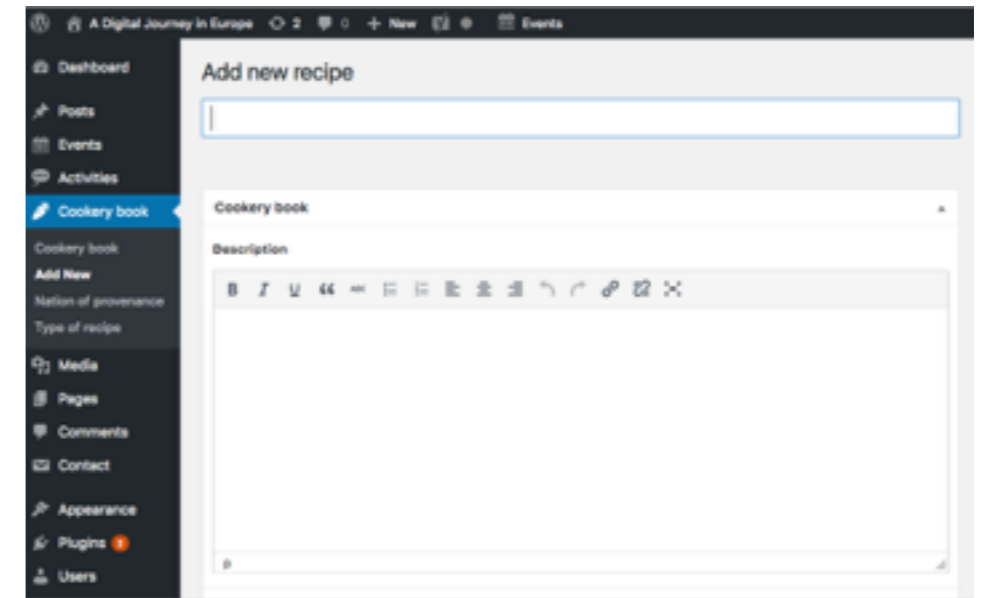
- jpeg, png etc.

See technology section of the website for further information about tools and software
<http://adigitaljourney.labcd.unipi.it/technologies/reference-materials/>



HOW TO PUBLISH YOUR RECIPE

- directly on the website following the tutorial "[how to add a recipe on the website](#)" (it works for author users)



- On gDrive in the "cookery book" folder choosing the right section ("food for...), creating a folder (your school name) with a recipe and a word file with the following informations:

- ✓ section
- ✓ category
- ✓ school or class
- ✓ main ingredients
- ✓ brief description
- ✓ featured image (min 260x260 px)



THE RECIPES ON THE WEBSITE

.....

You can see your recipe immediately if you upload it by yourself, otherwise you should wait for the administrator doing it.

Moreover you can:

- ✓ see all the recipes in the activity page
- ✓ see just your recipe
- ✓ put your "like" on a recipe
- ✓ post comments having a useful feedback on the different ICT solutions

RECIPES



Granola



Pasta all'Amatriciana



Pasta alla Norma



Piadina Romagnola



Risotto alla milanese

PIADINA ROMAGNOLA

[HOME](#) > [COOKERY BOOK](#) > [PIADINA ROMAGNOLA](#)



Nation: Italy

Type: Snack

Origin: Emilia Romagna

Main ingredients: Flour, Lard, Salt, Water

Piadina is a thin Italian flatbread, typically prepared in the Emilia-Romagna region. It is usually made with white flour, lard or olive oil, salt and water.

[>> WATCH THE VIDEO RECIPE <<](#)

Recipe by: IC Tommaseo, Turin

Rate it

❤️ (1 likes)

LEAVE A REPLY

[Logged in as Chiara Mannari.](#) [Log out?](#)

Comment