

Welcome at school

Cross-cultural cooking +



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Deliverable Factsheet

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WP:	WP2: design and release of a platform to valorize (migrant) children repertoires and experiences facilitating language socialization and plurilingual and pluricultural integration
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Abstract:	WP2 aims to deliver a tool whose purpose is to serve as a digital playground for migrant and refugee children in their integration trajectory in the host country. WP2A5 offers pedagogical scenarios around cross-cultural cooking as one of the 7 pedagogical themes (music workshops, digital storytelling, cross-cultural cooking, dreamland, arts workshops, sensorimotor workshops, tandem learning).
Keyword list:	Learning scenarios, innovative pedagogies, technology enhanced learning, plurilingualism, pluriculturalism, intercultural education
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Taste of Unity - Exploring cultural culinary traditions of Ukraine and the host country through collaborative cooking.

Activity inspired by [Warsztaty kulinarne dla dzieci z Polski i Ukrainy orgnized in Kłodzko \(Poland\)](#)

Cooking Workshop: Taste of Unity - Exploring cultural culinary traditions of Ukraine and the host country through collaborative cooking.		
Target group:	Ukrainian pupils paired with pupils from the host country, aged between 10-14 years (adaptable for other age groups).	
Duration:	1 session - 90 min, 1 session between 120-180 minutes	
Learning objectives: • Students understand and appreciate culinary traditions from both countries. • Students enhance collaborative skills. • Students develop basic cooking techniques. • Students engage in sensory exploration through taste, smell, and touch.		
Organization:	• Introduction to Cultural Cuisines and Partner Matching. • Recipe Selection, Planning, and Preparation. • Cooking Session. • Tasting, Sharing, and Reflection.	
Strategies:	• Pair work. • Hands-on cooking. • Group discussions. • Sensory evaluations.	
Materials:	• Collection of traditional recipes. • Cooking ingredients specific to chosen recipes. • Cooking utensils, stoves, ovens, and other kitchen equipment. • Aprons, gloves, and other safety gear. • Plates, cups, and utensils for tasting. • Printed feedback forms or notebooks for reflection.	
Before the workshop: - Gather a collection of traditional recipes from both Ukraine and the host country. - Ensure the kitchen or cooking space meets safety standards. - Acquire necessary ingredients and cooking equipment for selected recipes.		
Teacher’s instructions		
Session 1 (90 min) - Begin with a brief discussion on the importance of food in cultural traditions. - Introduce various dishes from Ukraine and the host country, highlighting unique ingredients and cooking methods. - Pair up a Ukrainian student with a host country student. Each pair should discuss their favorite dishes from their culture. - Each pair selects one dish from each culture they'd like to prepare. - With the help of provided recipes, pairs plan out the cooking process, list		20 min 20 min 10 min 10 min 30 min



the ingredients they'll need, and determine roles (who does what). Remember to oversee and ensure that the planning is balanced and feasible within the workshop constraints.	
Session 2 (120-180 min) - Begin with a brief safety reminder. Make sure students wear aprons, tie back long hair, and wash hands. - Pairs begin cooking their selected dishes, following their plan and the recipe. Encourage pairs to discuss and collaborate throughout the cooking process. - Roam, offering guidance, ensuring safety, and answering questions. - Once dishes are ready, pairs set their dishes on a central table. - Each pair introduces their dishes to the class, explaining its significance in their culture. - Everyone gets to taste the dishes. They can use feedback forms or notebooks to jot down their impressions. - Conclude with a reflection session, discussing the experience, the challenges, and what they've learned about each other's cultures through food.	10 min 60-90 min 20 min 15 min 15 min
Tips for teachers: - Ensure the cooking environment is safe and students are aware of basic kitchen safety rules. - Be ready for potential food allergies. Before the workshop, gather information on student allergies and dietary restrictions. - Encourage pairs to work collaboratively, ensuring both students have an active role in both dishes. - Facilitate a positive and appreciative atmosphere, especially during the tasting session.	



Unity Feast

Activity inspired by [Wigilia w Ciepło!](#)

Cooking Workshop: Unity Feast - Exploring and sharing cultural culinary traditions of Ukraine and the host country through a grand feast.		
Target group:	Ukrainian pupils paired with pupils from the host country, aged between 10-14 years (adaptable for other age groups).	
Duration:	Sessions 1-3 45 minutes each, sessions 4 and 5 - 120–180 minutes	
Learning objectives: • Understand and appreciate culinary traditions from both countries. • Develop event planning and organization skills. • Enhance collaboration and presentation skills. • Engage in sensory exploration through taste, smell, and touch.		
Organization:	• Introduction to Cultural Cuisines and Partner Matching. • Recipe Selection and Planning. • Preparing Invitations and Organizing the Room. • Cooking Session. • Unity Feast and Feedback Collection.	
Strategies:	• Pair work. • Hands-on cooking. • Event planning and organization. • Group discussions. • Sensory evaluations.	
Materials:	• Collection of traditional recipes. • Cooking ingredients. • Cooking utensils and kitchen equipment. • Aprons, gloves, and safety gear. • Craft materials for invitations (paper, card board, colored pencils, markers, stickers). • Plates, cups, and utensils for the feast. • Feedback forms for guests.	
Before the workshop - Ensure the availability of drawing materials or digital drawing tools. - Prepare a short presentation or video highlighting existing multicultural communities around the world as inspiration. - Create an open space (both physically and psychologically) for students to freely express their ideas without judgment.		
Teacher’s instructions		
Session 1 - Discuss the importance of food in cultural traditions. - Highlight dishes from Ukraine and the host country. - Pair up Ukrainian students with host country students. Discuss favorite dishes.		20 min 15 min 10 min



Session 2 Recipe Selection and Planning - Pairs select one dish from each culture to prepare. - Plan the cooking process, ingredients, and roles.	45 min
Session 3 - Introduce the idea of the "Unity Feast" and its significance. Explain its aim as a gathering to showcase and celebrate diverse culinary stories. Emphasize the collaborative aspect, highlighting the pairing of Ukrainian students with their counterparts from the host country. - Pairs design and create invitations for their parents and friends. - Discuss and decide on the room setup, considering food stations, seating, and presentation areas.	10 min 30 min 5 min
Session 4 - Begin with safety reminders. - Pairs cook their selected dishes. Remember to walk around, guide, ensure safety, and answer questions. The Unity Feast - Pairs set up their dishes on designated stations. - Guests arrive, greeted by students. The purpose of the "Unity Feast" is explained. - Pairs introduce their dishes, explaining their cultural significance. - Everyone samples the dishes. Guests fill in feedback forms. - Conclude with a reflection session.	60-90 min 60-90 min
Tips for teachers: - Prioritize safety. - Be aware of potential food allergies. - Guide students in designing eye-catching invitations. - Ensure the feast environment is welcoming and celebratory. - Encourage pairs to practice their dish introductions.	

