

## **Project description**

This project addressed four agricultural schools with very similar curriculum and activities. The cooperation among these institutions enabled them to exchange new know how, experience, to get new skills and training. Students and teachers could familiarize with practical lessons and fieldwork, school curriculums and different study branches in similar schools abroad. The school farms, which are parts of all these institutions, breed horses and domestic animals; they deal with food production (especially dairy and meat products). The project activities should have explored production technologies of regional food and found new ways which could be used by other schools or be included into school curriculums. For example dairy processing (cheese, yogurt, butter), bakery and meat products, fruit and vegetable products (herbs, wine, jams, syrups) etc. Important part of the project was also animal welfare so that domestic animals were raised in good conditions and in accord with the rules of European Union. All experience can be used by other schools, students and teachers could learn new methods and approaches from the others. Before the study visits there was a preparation for these activities when students and teachers were in touch via electronic communication. Several videoconferences were held to enable to plan each study visit including the preparation of the final products - technical notes, their design and form, the necessary information and methods. One of the other motives was to know, compare and exhibit the different approaches of different European agricultural institutions. Therefore, we wanted to expand the field of food processing and animal welfare by exchanging the diverse technologies, experiences, methodologies and work produced within the partnership. Conducting joint work, both of documentation and practical activities, expands horizons in working area, while establishing an exchange of information and ways to approach agriculture from different perspectives, to exhibit and evaluate the results together, which were certainly useful, innovative and varied. All partner institutions included new gain technologies and knowledge among the subjects they teach. During the study visits students and teachers worked on the technological notes, they tried to prepare the regional food products and food tasting for the others. Important part of the project activities was field work and practical lessons when students learnt new ways how the animals were treated in other countries, they got information about growing plants, product technologies of food etc.

This project also helped to improve ICT and language skills as the project products - technological notes - were in electronic form and compiled into English and native languages (Czech, Norwegian, Portuguese, French and English).