



FOOD CULTURE & COOKING COURSE

**ADULT EDUCATION
ERASMUS +
KEY ACTION 1**

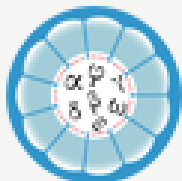
2023-2024

**PROGRAMME DESCRIPTION
INVITATION FOR PARTNERS**

**PROPOSED DATES
19 - 25 OCTOBER 2024**

Location:

SANTORINI, GREECE



**KENTRO EΛΛΗΝΙΚΟΥ
ΠΟΛΙΤΙΣΜΟΥ**
**HELLENIC
CULTURE CENTRE**



HELLENIC CULTURE CENTRE
invites you to participate in

FOOD CULTURE & COOKING COURSE

Course approach

7 days of diverse and thoroughly designed methods for inclusive and empowering adult education

Cultural learning and creative interaction between international groups of learners and the local community and experts

Guided tuition, team work, project making and shared learning, study visits to places of interest and hands on workshops with local experts, guided tours to places of cultural and environmental significance and other learning and social activities

What it is about

Learn how the local food culture encompasses history, language, environment, economy and social relationships

Interact with local farmers

Participate in the cooking preparing process with the locals

Dive in the everyday culture and learn about customs, wine production, traditional recipes and how the crisis affected simple everyday life





FOOD CULTURE & COOKING COURSE

Learning outcomes

Enhance your knowledge of local history & culture and interact with the local population

Develop your awareness on the plurality and interconnectedness of European identity and practice

Strengthen your intercultural and communication competences

Learn new skills on traditional and modern practices for creativity and production

Actively engage in group reflections for critical contemporary issues of crisis, sustainability, resilience and solidarity

Develop your ability to assess the learning and reflect on how to transfer new knowledge in your own context

Who it is for

Adult learners, staff, professionals and volunteers who wish to learn and build their knowledge, skills, competencies and network

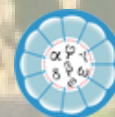
People interested to learn about food culture for their personal, social or professional development

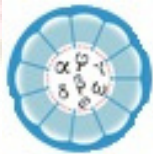
Participation is supported with Erasmus+ KA1 grant

"I find myself with a renewed love of cooking and have joined an art class since I returned.

This is a wonderful way of dipping into a local culture and really feeling a part of it."

Katrina (UK)





FOOD CULTURE & COOKING COURSE

Course schedule

Presentations and discussions around local food culture, farming, production and gastronomy

5 cooking classes on Greek traditional food

Meetings with the locals to find out about their work, the products and how they are affected by the crisis: farmers, cooks, restaurant owners and people who cook for their household

Working language
English

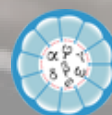
Team cooking activity with local people and guests

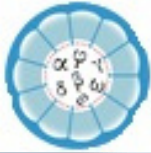
Visits around Santorini, a place of unique history and natural beauty

Music, singing and language induction courses

Share-the-learning sessions with the team and the locals

Exchange ideas for following up and applying the knowledge





FOOD CULTURE & COOKING COURSE

Location

On the island of Santorini,
at the Aegean Sea, in
Greece

A place of great historic
significance, unique beauty
and a top tourist destination
internationally

The course will take place in
Megalochori,
one of the most picturesque
villages of the island,
dated back to 17th century,
with many cave and old
traditional houses, pirate
hideaways and wine canavas

Period

Next course to be held
between **19-25 October 2024**

Dates can be modified in
agreement with partner
organisations based on their
annual learning plan





FOOD CULTURE & COOKING COURSE

Your host

Hellenic Culture Centre

Established in 1995

**One of the first non-formal
education institutions for**

**Greek language courses
as a foreign/second
language
and
Teacher training for
language teachers**

**Accredited as the only
EUROLTA centre in Greece**

**More than 2,700
participants in our
programmes
learners
teachers
professionals
volunteers**

Our adult education programmes

Food Culture & Cooking Course

Pottery following Ancient Steps

Handcrafting & Creativity

Sustainability Through Tourism

Our awards



**Silver Prize for Cultural Tourism
(Globe One Digital, 2018)**

**3rd Prize for Quality Care
for a Teacher Training course
(Grundtvig International Network
of Course Organisers, 2012)**





FOOD CULTURE & COOKING COURSE

How to participate

All participation costs can be supported with a grant under Erasmus+ Key Action 1 mobility programme

Participants apply through your sending organisation, active in the field of adult education & vocational training

Hellenic Culture Centre can work with organisations to provide guidance on completing and applying to your Erasmus+ National Agency

For more information on Erasmus+ KA1, visit

<https://erasmus-plus.ec.europa.eu>

Costs

Course fees

560 euros / participant
Includes: training, training materials, bibliography, preparation, follow-up

Organisational support

100 euros / participant
Includes: certificate of attendance, course evaluation, monitoring & self-assessment processes, tickets for cultural activities, issuing a Europass Mobility certificate (where applicable)

Subsistence costs

Accommodation, meals and local transportation covered by Erasmus+ grant



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Check more info

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