

EVENT DESCRIPTION SHEET

(To be filled in and uploaded as deliverable in the Portal Grant Management System, at the due date foreseen in the system.)

 *Please provide one sheet per event (one event = one workpackage = one lump sum.)*

PROJECT	
Project name and acronym:	The Food Club: a European Network for Social Inclusion - TFC
Participant:	Comune di Castelnuovo del Garda (CGD)
PIC number:	889899923

EVENT DESCRIPTION			
Event number:	WP 5		
Event name:	Intercultural cooking experience in Italy – Castelnuovo del Garda		
Type:	Cooking class + intercultural shared dinner		
In situ/online:	in-situ		
Location:	Italy, Castelnuovo del Garda		
Date(s):	25/07/2022		
Website(s) (if any):	https://www.foodclub.blog/category/results/ https://www.youtube.com/watch?v=2h1ccTLKIKI https://www.comune.castelnuovodelgarda.vr.it/c023022/po/mostra_news.php?id=1774&area=H		
Participants			
	Female:	35	
	Male:	30	
	Non-binary:	Not declared	
	From country 1 [Czech Republic]:	2	
	From country 2 [Spain]:	2	
	From country 3 [Romania]:	4	
	From country 4 [France]:	2	
	From country 5 [Italy]:	55	
	Total number of participants:	65	From total number of countries: 5
Description			
<i>Provide a short description of the event and its activities.</i>			

The organization of this event included some preparatory activities, performed in the months preceding the event itself. These included:

- Preparation of the venue, with all the operational and technical requirements
- Agreements with the Associazione Cuochi Scaligeri from Verona
- Agreements with local producers to source the needed products
- Communication of the event in local communities and through the online channels

The target groups that participated in this event include representatives of partner municipalities (traveling delegations), citizens of Castelnuovo del Garda including foreigners/people with different cultural backgrounds, political representatives of the Veneto region and professionals of the restauration sector.

Event development:

Partners participated in a cooking workshop where they had the opportunity to prepare the food excellence of Lake Garda, the Province of Verona and the Veneto Region led by the Associazione Cuochi Scaligeri di Verona with products from local producers and companies. 65 people participated in the event.

Participants have been divided in 6 Working Groups and mixing nationalities in order to boost communication among participants while cooking. Each working group cooked a national typical dish.

All food plates have been then served during the first THE FOOD CLUB picnic, with a traditionally new formula for sharing food and wine excellence, being together and preventing food waste. Organized together with Mayor Giovanni Dal Cero, Councillor for the Budget Gianfranco Gugole, and MEP Paolo Borchia with the support of MEG Mercato Enogastronomico megmarket.it, MEG & PARTNER.

Opening the evening was the host, Mayor of Castelnuovo del Garda Giovanni Dal Cero, followed by the Honorable Paolo Borchia, MEP.

The Associazione Cuochi Scaligeri di Verona with its President Paolo Forgia, together with his colleagues Paolo Pampanini, Nicola Andretto and Giulio Montresor, presented the evening's menu, which was delivered to those present in a picnic bag that was much appreciated.

A project brochure and paper menu were produced for the occasion.

The goal was to build knowledge and share best practices among the partner municipalities, using food to reintegrate and promote sociability, especially after a period of forced social removal. The presentation held during the pic-nic served this purpose, focusing on topics such as integration at the regional level and an insight on the communities of foreign people that established in Castelnuovo del Garda and in Veneto region. Representatives of such communities were present during the event and were invited to share their experience of social integration as new local citizens. Then each cooked dish was presented, highlighting the ingredients that could reinforce the concepts of social inclusion, as they are present in many cultures in Europe and around the globe. Another important focus was put on food waste, as all the ingredients' scraps were used for different purposes during the cooking workshop, thus giving examples of best practices that can be replicated in households.

Follow-up activities included media coverage of the event on the web&social channels, plus media relations.

The event was very successful. The people present represented: the world of voluntary work, trade associations, individual citizens, food and wine enthusiasts, local administrators also from other local municipalities, as well as representatives of the Province, Region, Italian and European Parliament. There was a lot of involvement from the audience present who spoke throughout the evening. The food and wine experience was also about knowledge and sharing among people. The final questionnaire also produced excellent feedback.

HISTORY OF CHANGES		
VERSION	PUBLICATION DATE	CHANGE
1.0	01.04.2022	Initial version (new MFF).