



## FICHA DE PROJETO

| Acrónimo:   | -   |
|---|---|
| Designação do projeto (PT/EN):  | European Food Passport  |
| Código do projeto:  | 2014-1-PL01-KA201-003524  |
| Objetivo principal:   | Cooperation for innovation and the exchange of good practices - Strategic Partnerships for school education   |
| Entidade financiadora/Programa de financiamento:                          | Erasmus+  |
| Região de intervenção:  | -   |
| Investimento Total Elegível:  | 255.225,00 €  |
| Custo total elegível (IPSantarém):  | 29.610,00€  |
| Apoio financeiro da União Europeia:                                       | 29.610,00€  |
| Apoio financeiro público nacional/regional:                               | -   |
| Taxas de financiamento:   | 100,00 %  |
| Entidade beneficiária:  | Instituto Politécnico de Santarém   |
| Investigador Responsável:   | Ana Luísa Mateus Oliveira Chança Torres   |
| Parceiros:  | Zespol (Polónia);<br>Berzupes (Latvia);<br>Onderwijsstichting (Netherlands);<br>Nazilli (Turquia);<br>Viaindustriae (Itália)<br>Toma Kardzhiev (Bulgária)   |
| Equipa:   | Ana Cristina da Silva Rodrigues Gomes;<br>Cristina Maria Junceiro Novo;<br>Isabel Alexandra Damasceno Teigas e Piscalho   |
| Data da aprovação:  | -   |
| Data de início:   | 2014/09/01  |
| Data da conclusão:  | 2017/08/31  |
| Domínio científico e subárea científica:                                  | -   |
| Resumo (objetivos, atividades e resultados<br>esperados) - em PT e/ou EN: | The project involved 7 institutions, 5 of which were<br>schools that work with students with special educational<br>needs. The remaining two institutions were an institute of<br>higher education and a publishing house which deals<br>with art and culture promotion. The main idea of the<br>project was to benefit from the common work in learning<br>about healthy food, lifestyles, habits and preparing the<br>partners' traditional meals. What is also important, is that<br>the project dealt with discovering and implementing new<br>teaching methods, approaches into the teaching process<br>of students with special educational needs. Moreover,<br>the project also dealt with the practice work of students |
|   | who train to become future teachers in conducting<br>lessons with special needs students at the partners'<br>schools. The main results of the project are the<br>European Food Passport certificate, the Europass<br>mobility certificate, the Cook Book (PDF and printed<br>version) and teaching materials from the course about<br>new teaching methods and approaches and practice<br>work at schools. The main objectives of the project were<br>to:   |

| plus.ec.europa.eu/projects/search/details/2014-1-PL01-<br>KA201-003524 | Link para página do projeto (outros Links): | <ul> <li>Arouse empathy of the local community to the students<br/>and their work</li> <li>Make the inclusion process to the local society easier<br/>for our students</li> <li>Practice and improve basic competences such as:<br/>maths, nature and reading skills</li> <li>Discover new methods, approaches, learning styles<br/>and strategies in the education of students with special<br/>educational needs</li> <li>Improve the level of involvement of culture institutions<br/>in the education process</li> <li>Experience the work of teachers from other European<br/>countries and include some of the ideas and practice<br/>into the partners schools' policies</li> <li>Experience teaching students with special educational<br/>needs in other countries</li> <li>Establishing the need for knowledge about other<br/>countries traditions, cuisine, lifestyles</li> <li>Gaining the basic knowledge about European Union<br/>and its' aim as the entity that unites us together</li> <li>Learn about the healthy lifestyle, habits, healthy food-<br/>how its prepared and where does it come from</li> <li>Improve IT skills</li> <li>Improve the level of self-esteem and motivation to learn<br/>in students</li> <li>Establish friendships between the students from<br/>different countries</li> </ul> |
|--|---|---|
|  |   | plus.ec.europa.eu/projects/search/details/2014-1-PL01-  |
|  | Outras informações:                         |   |