

FIRST MOBILITY TO ITALY TREVISO FROM 18th to 22nd November

Day 1 – School Visit and Waste Management

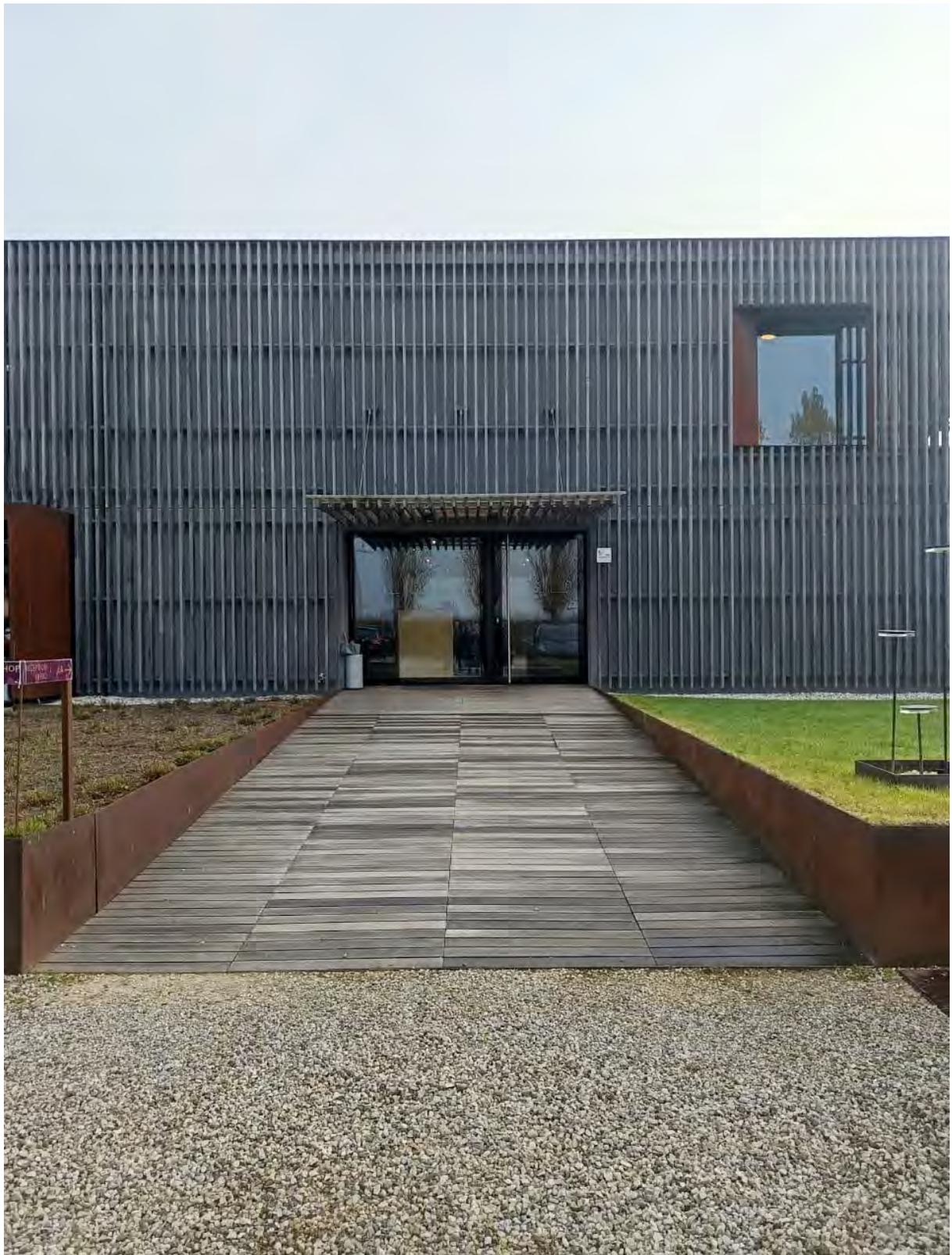
The first day began with a warm **welcome from the School Principal**, who introduced the participants to the school, its educational philosophy, and its commitment to international collaboration. The participants then toured the school's specialized laboratories, including cooking, dining service, tourism reception, pastry, IT, and language labs.

A point of particular interest was the school's waste management and recycling system. Unlike many schools, recycling bins are located exclusively outside the classrooms, which encourages students from their first year to leave the classroom to sort their waste. This practice instills responsibility and environmental awareness while contributing to the cleanliness of classrooms. The school also presented its eco-sustainable practices, particularly in the laboratories, where respect for the environment is fully integrated into teaching. Numerous students were involved in welcoming guests, assisting with English translations during both laboratory visits and educational outings, which fostered intercultural communication and engagement.

Later in the day, participants visited **Cantina Pizzolato**, a winery located in the Treviso area, known for producing organic and vegan wines according to strict sustainability standards. The company combines environmental responsibility with organic agriculture, while maintaining a strong focus on innovation and modern practices. During the visit, students and teachers observed the vineyards, explored the process of organic wine production, and learned how sustainable practices are integrated throughout the entire supply chain, from cultivation to vinification. The visit included a sensory experience and a tasting of local zero-kilometer products, allowing participants to engage directly with the company's philosophy and understand how sustainability and innovation coexist in practice.









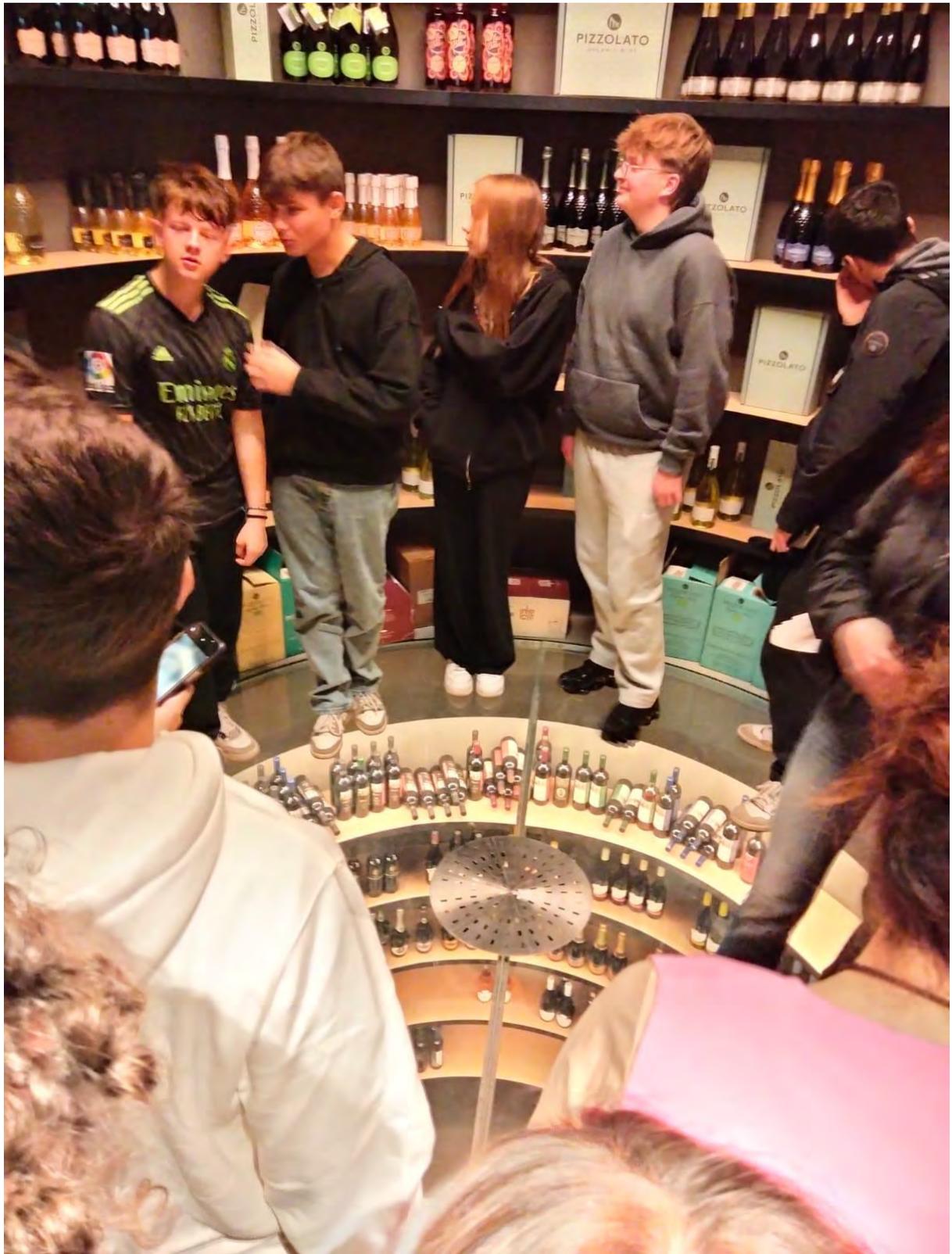


















Day 2 – Visit to Nonno Andrea and Welcome Cocktail

The second day focused on sustainable agriculture. Participants visited **Nonno Andrea**, an organic farm recognized for its eco-sustainable practices and production of organic fruits and vegetables. The farm promotes biodiversity protection and offers concrete examples of environmentally responsible farming, allowing participants to observe how sustainability and food production coexist effectively.

During the visit, students learned directly from the company's staff, observed cultivation processes, and engaged in hands-on activities, gaining practical insight into organic agriculture and sustainability practices.

After the visit, a welcome cocktail was held in the school's main hall, organized by the dining and bar service classes. Local and zero-kilometer products accompanied the beverages, demonstrating how sustainable principles can be applied in hospitality and catering. Following the cocktail, students produced videos documenting their experiences, reflecting on the sustainable practices observed at both Nonno Andrea and Cantina Pizzolato. The afternoon concluded with a guided tour of Treviso, allowing participants to explore the city's history, culture, and sustainable urban initiatives. This combination of hands-on learning, creative documentation, and cultural immersion made the day highly educational and engaging.





















Day 3 – Venice: Urban Sustainability and Cultural Heritage

The third day involved a train journey to Venice, a city with a unique urban layout and ecological challenges. Walking through the canals and historic streets, participants were immersed in a living example of how culture, tourism, and sustainability intersect. Venice provided a practical lesson in urban environmental management, highlighting issues such as water conservation, preservation of historic structures, and sustainable tourism practices. The group observed how structured interventions and regulations protect the lagoon environment while allowing residents and visitors to enjoy the city responsibly. This experience reinforced the concept that sustainable development requires careful planning, awareness, and community involvement, illustrating how policies translate into real-life impact.





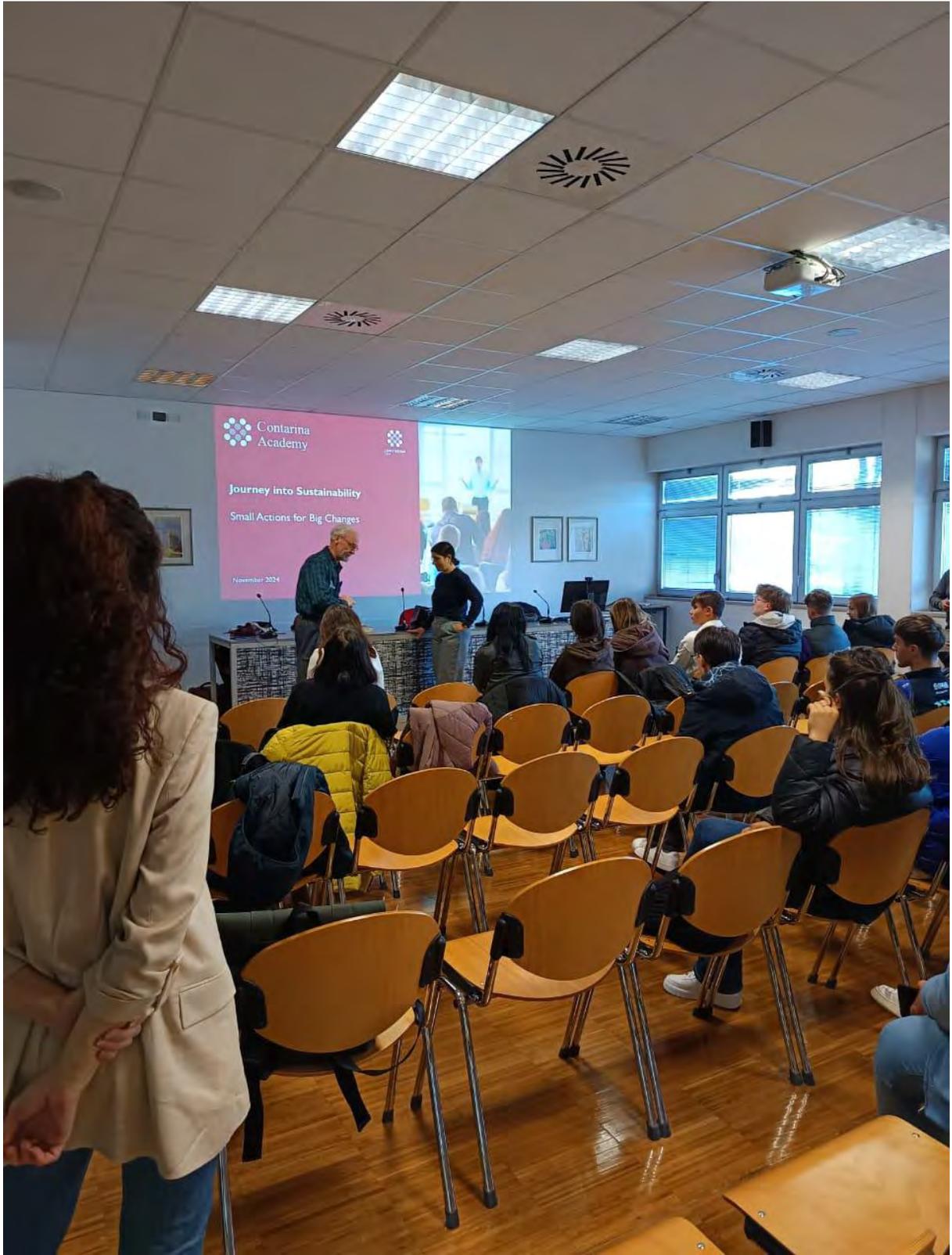


Day 4 – Waste Management Workshops and Friendship Tournament

The fourth day was dedicated to practical learning about waste management and inclusion. Contarina, a company specializing in recycling and circular economy practices, conducted two workshops in English at the school.

The first workshop was interactive and aimed at students, with hands-on activities demonstrating responsible waste management, food waste prevention, and everyday sustainable practices. The second workshop was more structured, targeting teachers, with strategies for integrating sustainability into the curriculum. Both workshops encouraged questions, discussions, and critical thinking, fostering an understanding of how environmental responsibility can be embedded into education and daily life.

In the afternoon, students participated in the Friendship Volleyball Tournament, a fully inclusive event with mixed teams of Italian students and international partners, including students with disabilities. The tournament promoted intercultural exchange, social inclusion, teamwork, and cooperation, demonstrating that learning extends beyond classrooms into social and cultural engagement.



















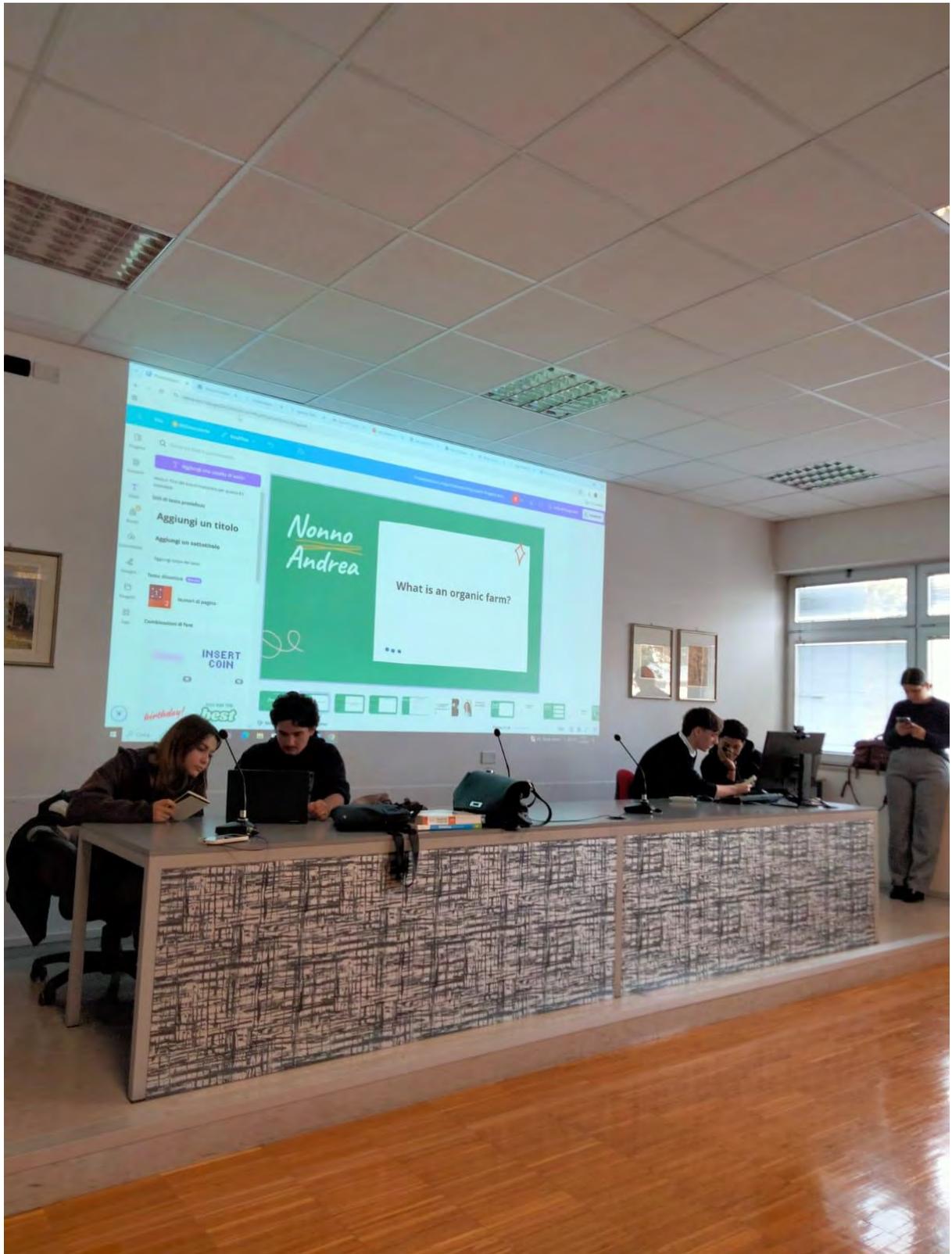
Day 5 – Reflection, Evaluation, and Green Celebration

The final day focused on evaluation and reflection. Participants shared feedback about the mobility activities, discussing learning outcomes, personal growth, and new skills acquired. The closing ceremony included the delivery of participation certificates, formally recognizing the contributions and engagement of all participants.

Students from the cooking and dining service classes then organized a convivial lunch featuring a green menu, with organic products, zero-kilometer ingredients, and creative reuse of leftovers. This final experience combined practical skills, environmental awareness, and reflective learning, demonstrating how education, gastronomy, and sustainability can converge. Participants were encouraged to consider how these practices could be applied in their own schools and communities.



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Progetto ERASMUS



Menu

Flan di zucca con salsa alla Robiola
Pumpkin flan on a Robiola sauce
Eggs and derivatives, gluten, milk and derivatives

**Gnocchi di patate con crema di zucca
rape rosse, nocciole e uva**
*Potato "Gnocchi" filled with pumpkin cream
red beet, hazelnut and grapes*
Gluten

**Girella di verze e cicoria
con salsa allo Stracchino e polvere di olive nere**
*Savoy cabbage and chicory rolls with Stracchino sauce
and black olives sprinkle*
Gluten, eggs and derivatives

Budino di cachi e cacao con tuille al miele
*Chocolate and persimmons pudding
with crispy honey tuille*
Gluten, eggs and derivatives



