Food4All

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DI-STRUCT!

Subjects:

English, Cooking Technology, Restaurant Management and Bar-Tendering

Grades:

12th grade - Cooking class and Service class

Observations:

- Description of the class: fair digital skills, creative class, students with special needs

Learning objectives:

- Appropriate use of the vocabulary related to cooking and serving the Italian products.
- Being able to plan, develop, present and assess a project.
- Knowledge about the Italian regional foods and drinks in Italian and in English.
- Being able to match foods and drinks.

Expected results:

- The students will know about the features of the Italian traditional labelled products, and will be able to locate them in the different areas.
- The students will build their own presentation of the products, according to the regions they belong to.
- The two classes will have a battle on Kahoot : they will have to answer questions about the topic.

Content of the unit:

- Italian typical labelled products.

How will I motivate students? :

Students have been motivated through project-based learning activities whose goal was the creation of final products (Research about a typical product and its presentation; self-made questions for the Kahoot battle between the classes).

Structure your learning unit:

1. Make students aware of the aim and goal of the unit (video activity about Italian labeled products) https://www.youtube.com/watch?v=ZIHBKha8VfI (Italian speakers with English subtitles)
2. Brainstorming with Canva (Introduction to typical products): testing prerequisites (1h) teacher to students
Advantages: Canva will give a general view about the students' previous knowledge
3. Individual/teamwork about one typical product (Padlet, Google presentation, PPT) (3 h) peer work
Advantages: students will increase their self-confidence with digital tools and will be motivated by the creation of a final product
4. Formative assessment by teachers to students about their research
5. Students' self-assessment during the presentation about the product chosen (students-teacher-peers) (Padlet, Google presentation, PPT)
Advantages: students will increase their self-confidence with digital tools and will be motivated by the creation of a final product
6. Students share their work with their classmates (teachers enable students to provide feedback on other students' work)
7. Structuring questions (2h) peer work (Word, Google Drive)
8. Kahoot battle (1 h)   (Kahoot) - Summative assessment

Assign a tool to each step :

1. Youtube
2. Canva
3. Padlet, Google presentation, PPT:
4. Padlet, Google presentation, PPT
5. Padlet, Google presentation, PPT
6. Padlet, Google presentation, PPT
7. Word, Google Drive
8. Kahoot

Explain why you chose the digital tools:

Students are able to use several digital tools and feel motivated to express their creativity with them. Teachers will vary the lesson activities through the use of digital tools.

YouTube: This platform provides engaging video content that introduces the topic visually and aurally, making it accessible for students with different learning styles. Additionally, it allows students to listen and re-listen at their own pace, revisit specific points, and fully grasp the content.

Canva: Canva enables students to unleash their creativity by designing aesthetically appealing graphics and presentations. It focuses on making content visually captivating, allowing students to combine images, colors, and text in innovative ways. This tool fosters a sense of artistic expression while helping to present complex concepts clearly and effectively.

Padlet: Padlet supports collaborative brainstorming and project work by enabling students to share ideas, resources, and progress in real-time.

Google Presentation/PPT: These tools help students create structured, professional presentations, enhancing their skills in organizing and communicating information effectively. Additionally, the organization in Google Drive allows students to easily collaborate on the same document, even from different locations and at different times, ensuring seamless group work.

Word/Google Drive: These tools are ideal for collaborative writing and structuring questions, fostering teamwork and ensuring that all contributions are well-documented. Multiple users can write on the same document simultaneously, allowing them to collaboratively build the project and respond to teachers' prompts effectively. Shared Google Documents were used to write down notes and questions to prepare the Kahoot quiz.

Kahoot: This interactive quiz platform motivates students with gamified learning, reinforcing their knowledge and providing immediate feedback in a fun, competitive format. The questions for the Kahoot quiz were prepared by the students themselves, divided into two teams. This approach enhanced their engagement and encouraged active participation, as they became deeply involved in the creation process and more invested in the quiz topics.

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Create the digital content and link it here or upload screen capture:

Student's Google presentation about one of the Italian labeled products

Gorgonzola DOP

ORIGINS

Home Country	Italy
Regions	Lombardy, Piedmont
Production Areas	Province of: NOVARA, VERCELLI, CUNEO, BIELLA, COMO, LECCO, MONZA AND BRIANZA, PAVIA AND VARESE…...

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GORGONZOLA

IS A BLUE CHEESE PRODUCED IN ITALY FROM WHOLE
COW'S MILK AND THE BLUE CHEESE ARE PRODUCED
USING A PARTICULAR TECHNIQUE INDUCING THE
PROLIFERATION OF A PARTICULAR TYPES OF EDIBLE
MOLDS.
THESE MOLDS GIVE THE PRODUCT NOT ONLY A VERY
SPECIAL FLAVOUR BUT ALSO THE TYPICAL GREEN\
BLUE STREAKS .
THESE CHEESE ARE INOCULATED WITH A
PENICILLIUM MOLD . IT'S A DIFFERENT STRAIN OF THE
BACTERIA THEN USED TO MAKE THE ANTIBIOTIC.
THE GORGONZOLA IT'S A DOP CHEESE ORIGINATING
FROM THE PROVINCE OF MILAN AND ITS HISTORICAL
PRODUCTION AREAS ARE THE PROVINCES OF MILAN,
VERBANO-CUSIO -OSSOLA ,COMO, PAVIA E NOVARA.

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GORGONZOLA

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THERE ARE 2 TYPES OF GORGONZOLA

Sweet and Spicy . The only difference is the maturation time. The longer it is, more intense the cheese is. The most consumed one is sweet gorgonzola. Creamy and melting on the palate, it has a sweet flavour.

And the gorgonzola is very rich in vitamin B2,B6,B12 that are very important for the nervous and immune systems.

THE QUESTION IS......

WHICH TYPE OF GORGONZOLA IS MOST CONSUMED?

SWEET OR SAVOURY?

Link to the Kahoot quiz: [Food4all!](#)

Some screenshots of the Kahoot quiz:

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