



Who are the partners of this project ?

Lead partner:

CEFAL Emilia Romagna – IT ([www.cefal.it](http://www.cefal.it))

Co-beneficiaries:

From Croatia :

• AZRRI: Agency for Rural Development - [www.azrri.hr](http://www.azrri.hr)

• Region of Istria: [www.istra-istria.hr](http://www.istra-istria.hr)

From Italy :

•CASA ARTUSI - [www.casartusi.it](http://www.casartusi.it)

•Scuola Centrale Formazione - [www.scformazione.org](http://www.scformazione.org)

From Belgium : CEC - [www.cecasbl.org](http://www.cecasbl.org)

From Romania :

•CIVITAS Foundation - [www.civitas.ro](http://www.civitas.ro)

•LUNCA - [www.luncasomesuluimic.info](http://www.luncasomesuluimic.info)

From Poland: DOT - <http://www.dot.org.pl/>

From France : AFMR ETCHARRY - <http://www.afmr-etcharry.com/>



Welcome to our seventh newsletter of the Erasmus + Strategic Partnership CAVA project.

Program of the Multiplier Final event CAVA , a Transnational Steering Committee and the Artusiana Festival, in the the Casa Artusi, in Forlimpopoli, Italy.

## **A reminder of the KA2 Erasmus + project CAVA (2014-2017)**

Funded by the Erasmus + Programme - KA2 Strategic Partnership in the VET Sector (Call 2014 – Italian National Agency VET)

The project is centered on tourism and catering - agribusiness and aims at enhancing the agro-food product and typical gastronomic culture as areas of business development and job growth.

The project works on entrepreneurial skills (creativity, spirit of initiative and entrepreneurship) and technical-vocational competences in the agro-food sector. This promoting the qualification of food micro-processing and the transfer of competences between different cultures and generations as a mean for differentiation of productive activities and for the sustainability of rural economy and tourism related to the promotion of local products, in the perspective of a balanced development of the territory.

It involves three systems:

- agriculture and agro-food processing
- education and training
- tourism and hospitality.

The project is implemented by a public-private partnership from 6 EU Countries: Italy, Croatia, Romania, Poland, France and Belgium.

**The Final Multiplier event will take place in Forlimpopoli, Italy, more exactly in the Casa Artusi during the Artusiana Festival. (See information below)**

During the international workshop of Cava project (on the 28<sup>th</sup> June 2017), several subjects will be discussed.

It will start with the subject of agricultural policy in the European Union that will be discussed with Davide Viaggi from the University of Bologna. He will talk about "Agricultural policy: patterns of production and consumption".

Then all partners will discuss the testing phase of the project and the blended mobility that have happened so far.

The experiences compared on agro-food micro productions will be the last subject of the meeting. Franco Norido - Veneto Agricoltura, will talk about small local productions: the experience of Veneto Agricoltura (to be confirmed). Pamela Scardovi will talk about The "Buon latte" ("Good milk"): a family farm. And finally, the last talk will be about the "Fraternità" ("Fraternity") and social agriculture (to be confirmed).

### **Concretely, during the festival**

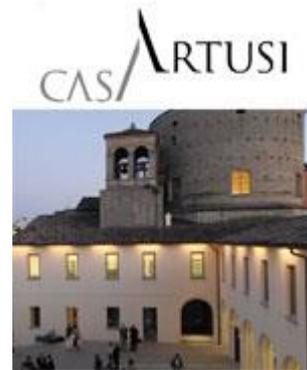
On 27 June 2017, at 7.30 pm, the official inauguration by the local authorities of the stand of the Erasmus + Strategic Partnership "Eco-Restaurateur" and "CAVA" projects will take place in the presence of the local authorities. These two projects are dedicated to sustainable restoration and agro-food micro-processing to support small-scale local producers.

A group of young students in vocational training will present and offer tastings "eco-sustainable" products based on milk, seasonal fruits and vegetables. The products are the result of the training, skills acquired and work of the students during the theoretical and practical workshops held at the Casa Artusi cooking school with the support of the Scuola Centrale Formazione (SCF), CSF and Stimmatini Cefal Emilia-Romagna.

On the next day, from 9 am to 1 pm at Casa Artusi, will take place the International **Workshop of the Erasmus + CAVA project**, during which the Casa Artusi, Cefal Emilia-Romagna and Scuola Centrale Formazione associations will present their initiatives for the Promotion and development of entrepreneurial skills and food processing techniques carried out by small structures of local producers as well as, the development of short chains as a tool for the development of the rural economy. The workshop is aimed at teachers, trainers and professionals working in agriculture, agro-food processing, catering and tourism.

Participants of this workshop will be representatives of the academic sector, institutions, training centres and rural development in Italy and abroad.

## “Casa Artusi & Artusian Festival”



Casa Artusi is the first "food culture center" and has been born from the Municipal Administration of Forlimpopoli willing to highlight its most illustrious citizen, Pellegrino Artusi, recognized by all as the father of Italian cuisine.

It's part of the Emilia-Romagna network of Taste Museums.

Casa Artusi is open to cooks, amateurs, gastronomes, food lovers, children and people with a passion for food or the merely curious, researchers and scholars, to anyone who wishes to look into the culture and practice of home cookery.

During the Artusiana Festival (June 24<sup>th</sup> to July 2<sup>nd</sup> 2017), Forlimpopoli becomes the capital of "eating well".

For nine evenings, an irresistible weave of sounds, aromas and flavors' invade the historical centre of the town, stage of a unique dialogue between gastronomy, culture and entertainment.

The leading threads are the domestic cuisine and the recipes of the celebrated Artusian manual "The Science in the kitchen and the art of eating well. Restaurants and degustation points are dressed along the roads, alleys and squares of Forlimpopoli.

The Artusiana Festival mixes a stimulating gastronomic offer with a rich program of performances, concerts, entertainment, exhibitions and cultural events that stimulate palate and delight mind.

During the Artusiana Festival, meetings, conferences and seminars about food culture take place in Casa Artusi and in the town and each year the city of Forlimpopoli award the prizes "Artusi" and "Marietta ad Honorem" renowned personalities.

More information : [www.casartusi.it/en/](http://www.casartusi.it/en/)