

HRANA S NAŠEG OTOKA

Food from our island



CROATIA STUDENTS AGED FROM 14 LOCAL FOOD PRODUCTION HEALTH TRADITIONS

THE SCHOOL

- Maria Martinolić Elementary School
- A large school in the island of Lošinj
- The school has a strong experience in developing school projects with the island community

Familiarity with the open schooling approach before joining the SALL project

Beginner

Experienced

AHA MOMENTS

Shared by teachers: “Geography is best learned through the feet, and I hope that it was instructive for them and that they realised what opportunities our island offers. “

By societal actors: “I have never told students about my job before, but I think it’s good that they see what the job is like on the spot because you can’t learn it at school. I hope that my experience will help them to choose a future profession and that they will understand that everything is beautiful, but home is the most beautiful.”

THE LIVING LAB PROJECT



THE PROBLEM(S)

Food packaging and shipping to the island significantly affect the price and quality of the food. The living lab explores opportunities for local food production and its impact on the quality and price of the products.



THE COMMUNITY

- An olive grower, a herdsman, a fisherman and cheesemakers described their work day and invited students to visit their farms.
- The director of the Island development agency and representative of local development NGOs were interviewed to better understand the topic.



THE SOLUTIONS

- Develop a better understanding of the traditional island diet
- Encourage healthy eating habits within the local community



THE PROTOTYPES

- An advertisement for homemade olive oil
- A set of recipes using sheep-based or fish-based products



The SALL project has received funding from the European Union’s Horizon 2020 Framework Programme for Research and Innovation under grant agreement No. 871794.