AS LIVING

**GASTRO NUSHA** 



SERBIA STUDENTS AGED BETWEEN 6-10 YEARS OLD BIOLOGY HISTORY GEOGRAPHY

#### THE SCHOOL

- OŠ Branislav Nušić, Donja Trnava, Niš
- Very strong STEM teachers and STEM activities
- The school is located in a rural area and very involved with the local community
- SALL coordinator for the school, is also a Scientix ambassador.

Geography Teacher elaborated an action plan for SALL's activities aligned with the ongoing foodrelated activities at the school.

Beginner

Experienced

## **AHA MOMENTS**

School leaders: "These projects are important and give real-life sense to what children abstractly learn during class."

By stakeholder: "We discovered what potential is hidden in our village and how we can improve development."

By students: "We prepared food, and the ingredients came from our gardens."; "It was a new flavor!"; "Most importantly, we learned not to throw food."

#### THE LIVING LAB PROJECT



### THE PROBLEM(S)

Traditional nutrition and meals are being forgotten. Only a few of them know what healthy food is, and are familiar with the ways of consuming and preparing it.

# \* THE COMMUNITY

- Older family members of the students
- Artists from the region
- Rural-tourist household
- Village "Vila Vera" household



# THE SOLUTION

 Introducing students to the preparation of food and how to use the leftovers in a healthy and useful way.



## THE PROTOTYPE

Interactive workshop during the visit to the rural household "Vila Vera". Students applied everything they had learned in this project. Food was prepared, different tastes were mixed, fruit and vegetable salads were made, new dishes were innovated by combining some ingredients that they had not had the opportunity to mix before, and gummy candies were made according to their recipe.



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