



## Outline: **Experiential activities**

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**School, country:** Lyceum of Kato Achaia, Greece

**Subject:** Activity that focuses on discrimination and stereotypes, through knowing each other culture and habits.

**Title of the activity:** “Cooking together”

**Duration:** Afternoon meetings in student’s houses

**Recommended classes:** All Gymnasium and Lyceum classes

**Date:** November 2017

**Cooking is a universal expression of our way of living.**

**Food unites people and allows them to share their own culture.**

### Objectives

- Search for information about flow of immigrants and the percentage of migrants in our country and in Europe.
- Look for the causes of migration nowadays.
- Get to know different habits and cultures.
- Realize the beauty of diversity through experiential activities.

### Description

- ✓ Students looked for information on the characteristics of migration nowadays.
- ✓ A small group of classmates (aged 16-17), consisting of second generation immigrants and locals, chose to cook together a traditional romanian dessert. The cooking activity took place at a student’s house from Romania.
- ✓ They bought together all ingredients needed and prepared the sweet.
- ✓ The team brought the dessert to the school and offer their classmates and teachers.
- ✓ Students explained how they felt during this shared cooking experience.

### Further Evaluation

- The activity can be implemented by many groups of students so that we can create a recipe book.
- The recipe book will include starters, main courses, and desserts, from all immigrants and refugees originating countries, as well as from host countries.



## Students cooked the traditional Romanian sweet “Papanasi”

### Papanasi



Romanian Fried Cheese Doughnuts with Jam

1

### INGREDIENTS

- 1 Kg fresh soft goat's cream cheese (cottage cheese)



2

### INGREDIENTS

- 4 eggs
- zest of 2 lemons



3

### INGREDIENTS

- 500 gr flour
- 150 gr sugar
- 2 vanilla sugar
- 1 Baking Powder



4

### INGREDIENTS

- fruit jam to serve (any taste you prefer)
- 1 cup crème fraîche to serve



5

### Instructions

Mix together the flour, the cottage cheese, the sugar the vanilla and the Baking Powder.



6

### Instructions

Then beat the 4 eggs and put them in the mixture.



7

### Instructions

Knead well until the dough does not stick to the hand.  
Then place the dough in the refrigerator for 30 minutes.



8

### Instructions

Then we shape our dough by making balls like ping pong balls.



9

### Instructions

Put the pan to the fire and fry the balls in plenty of oil.



10

### Instructions

The balls are ready when they get gold to the brown color and sink themselves into the oil.



11

### Instructions

Put them in dishes or all together in a large bowl and cover them with a lot of cream and jam on top.



12

Papanasi arrived at school!



13

### The team!



Adamantia, Andriana, Katerina, Tasos

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