Erasmus+
Enriching lives, opening minds.

Project title: Love where you grow – from our region to Europe

Participants: 8 students from grade 12 and 13

Teachers: Roberta Marini, Anette Künzler

Date: 17 – 23 october 2026

Project documentation:

Day 1: Arrival at Datini school

At 10:00 the German group from the Helfenstein-Gymnasium was warmly welcomed by the school‘s principal Ms Zanoni.

The Italian partner teachers Ms Tarducci and Ms Mariani and their students were awaiting the German group with a Welcome Coffee in the big hall. Service trainees from Datini school offered self-made biscuits and acted as bartenders, since our partner school is a vocational school for hospitality and catering.

The German guests were shown the school. They could visit the bakery, restaurant, il didactical bar, the school garden and much more.

Then, the two groups together did a walking tour in Prato with a Kahoot quiz prepared by the Italian students. After visiting the Castle of Prato the German group returned to Florence where they stayed for the week in a hostel.

DAY 2 Visit to Tenuta Capezzana

Where food comes from – from soil to product

Meeting at 10:00 in Prato next to Datini school. With a rented coach the Italian-German group of 16 students and 4 teachers headed for Tenuta di Capezzana, a renowned wine and olive oil producing farm about 12 km from Prato.

At the farm, the students were shown the production of olive oil and wine and the could visit all the production and storage sites.

In mixed international groups of 4 students they were given different tasks. They had to complete questionnaires (also by interviewing staff members) about

1. The products
2. The landscape

3. People at work
4. The story of Capezzana

After the interviews, the group had a typcial Tuscan lunch with regional and seasonal products like pasta with cavolo nero (black Tuscan kale).

Then they did a walk around the Tenuta watching the Olive harvest and exploring the typical Tuscan nature and landscape.

DAY 3 **What's on our plate?**

The Italian and German students met in Florence at the Central Market hall (Mercato Centrale) at 10:00.

Again in mixed binational teams they did different challenges:

Team 1: **Where does our food come from?** Find 5 local products and answer questions about regionality, seasonality, producer, carbon footprint.

Team 2: **Local or not?** Find the origins of the products offered at the market.

Team 3: **Talk to a producer** about his farm, seasonal products, challenges and difficulties of farming.

Team 4: **The 20 € Challenge**: Create a menu for only 20 Euros with products that you can find at the market.

The results of the challenges were presented by each team to the Italian-German group in the Odeon, a beautiful public library.

DAY 4 Reflection and final documentation

1. Gathering again at Datini school, the students did in a first round a **brainstorming** in mixed teams about the following questions:

What did we discover?

What surprised us?

What did we learn about food?

What did we learn about farming?

What did we learn about nature?

What did you learn from each other?

2. **Two regions – two perspectives**

German students show to videos which they created in Germany:

Two local farms around Geislingen: Roggenmühle (trout breeding, restaurant)

Straußenfarm (ostrich breeding, restaurant)

3. **Common manifesto**

In 4 mixed binational groups, students create posters with the following claims:

We come from different places

We have different traditions

We can learn from each other

We are part on one Europe

The big manifesto combines the 4 posters produced by the groups and will be displayed at Datini school.

Big farewell lunch at Datini school

To conclude the programme, the participating German and Italian students were invited to a three-course-meal at the Datini School. The menu was prepared in the school kitchen by trainee chefs, and in the training restaurant, they were served impeccably by their fellow students. After an eventful and educational week, it was time to say goodbye.

CAPEZZANA
CONTE CONTINI BONACOSSI

il vino







- die Weinproduktion ist ein wichtiger Wirtschaftszweig
- ein großes Weinfass fasst bis zu 5000 Litern
- das Material des Weinbehälters beeinflusst den Charakter und Geschmack des Weins

> Rotwein: Lagerung im Holzfass für zusätzliche Aromen
>Weißwein: Lagerung im Edelstahltank, um frische, fruchtige Aromen zu bewahren



le olive



Abtrennung der Blätter



- der Olivenanbau ist ein wichtiger Bestandteil der Landwirtschaft
- Olivenöl ist ein traditionelles Produkt der Toskana
- Landschaft und Klima beeinflussen die Qualität der Oliven



Produktion



Lagerung

la toscana

- geprägt von Hügeln und sanften Landschaften
- die Appeninen schützen die Region vor starken Winden

> ideales Klima für den Weintrauben- und Olivenanbau

- rustikal aber gleichzeitig elegant

> dieser Stil kann sich auch in den Menschen und ihrer Lebensweise wiederspiegeln



Zypressen

Weinreben

Olivenbäume