

ERASMUS+ PROJECT (2023-2-HU01-KA210-VET-000177733)

Title:

„Promoting regional agriculture and hospitality as complementary and mutually supportive sectors for vocational students and trainers”

„Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the Tempus Public Foundation. Neither the European Union nor Tempus Public Foundation can be held responsible for them.”

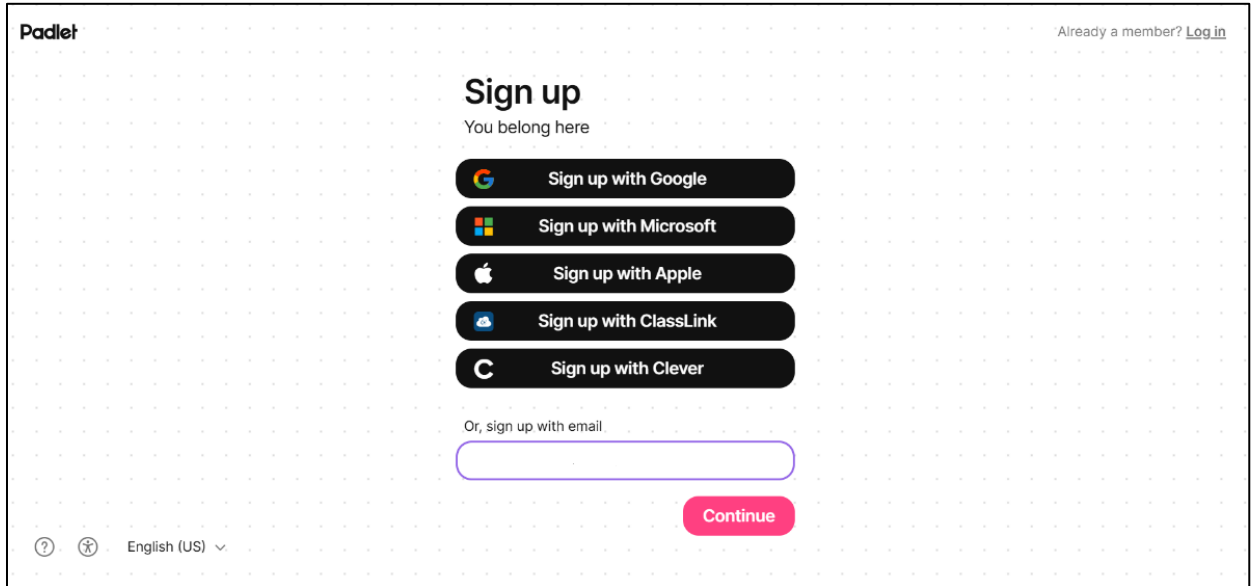


**Funded by
the European Union**

CREATE THE PADLET PLATFORM BEFORE STARTING THE GROUP WORK

Registration in the PADLET platform

1. Click this link, and give your email address: www.padlet.com

The image shows the Padlet sign-up interface. At the top left is the Padlet logo. At the top right, it says "Already a member? [Log in](#)". The main heading is "Sign up" with the subtext "You belong here". Below this are five dark buttons with white text and icons: "Sign up with Google" (Google logo), "Sign up with Microsoft" (Microsoft logo), "Sign up with Apple" (Apple logo), "Sign up with ClassLink" (ClassLink logo), and "Sign up with Clever" (Clever logo). Below these buttons is the text "Or, sign up with email" followed by a text input field. A pink "Continue" button is positioned to the right of the input field. At the bottom left, there are icons for help and a language selector set to "English (US)".

Padlet

Already a member? [Log in](#)

Sign up

You belong here

 Sign up with Google

 Sign up with Microsoft

 Sign up with Apple

 Sign up with ClassLink

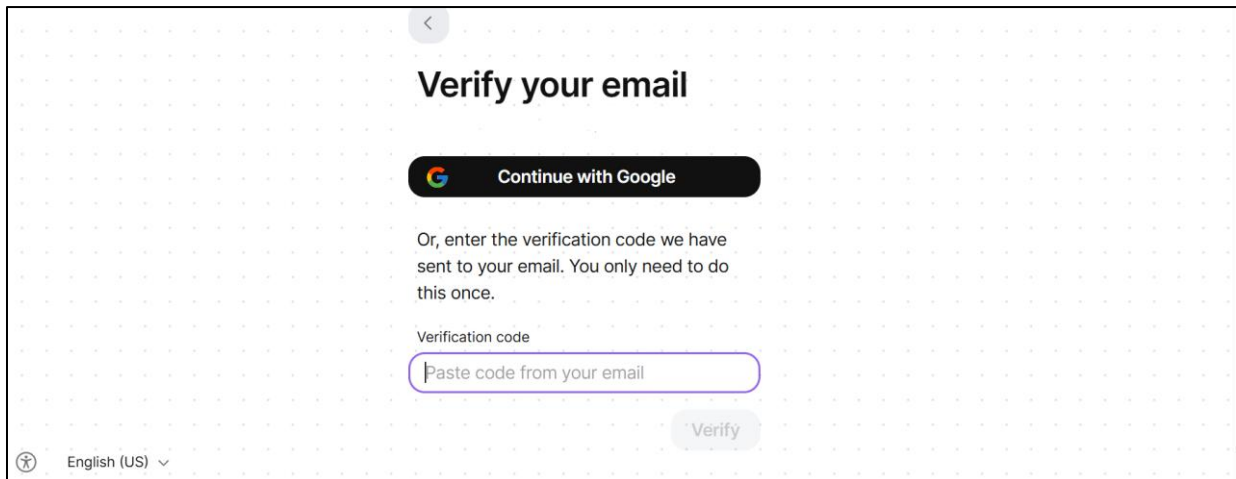
 Sign up with Clever

Or, sign up with email

[Continue](#)

  English (US) ▾

2. Log in to your email account and confirm your registration!

The image shows the Padlet verification screen. At the top left is a back arrow. The main heading is "Verify your email". Below this is a dark button with a white Google logo and the text "Continue with Google". Below the button is the text "Or, enter the verification code we have sent to your email. You only need to do this once." followed by the label "Verification code" and a text input field with the placeholder text "Paste code from your email". A grey "Verify" button is positioned to the right of the input field. At the bottom left, there is a language selector set to "English (US)".

<

Verify your email

 Continue with Google

Or, enter the verification code we have sent to your email. You only need to do this once.

Verification code

[Verify](#)

 English (US) ▾

Padlet

Already a member?

<

Sign up with email

Choose a password ☐ Show

.....

Minimum of 8 characters

Create account

3. Select the usage option below to use the platform as a teacher!

How will you be using Padlet?

This will allow us to give you a better onboarding experience.



For personal projects

Create and share travel itineraries, photo albums, and more.

I'm a student

Engage in classroom activities and collaborate with classmates.

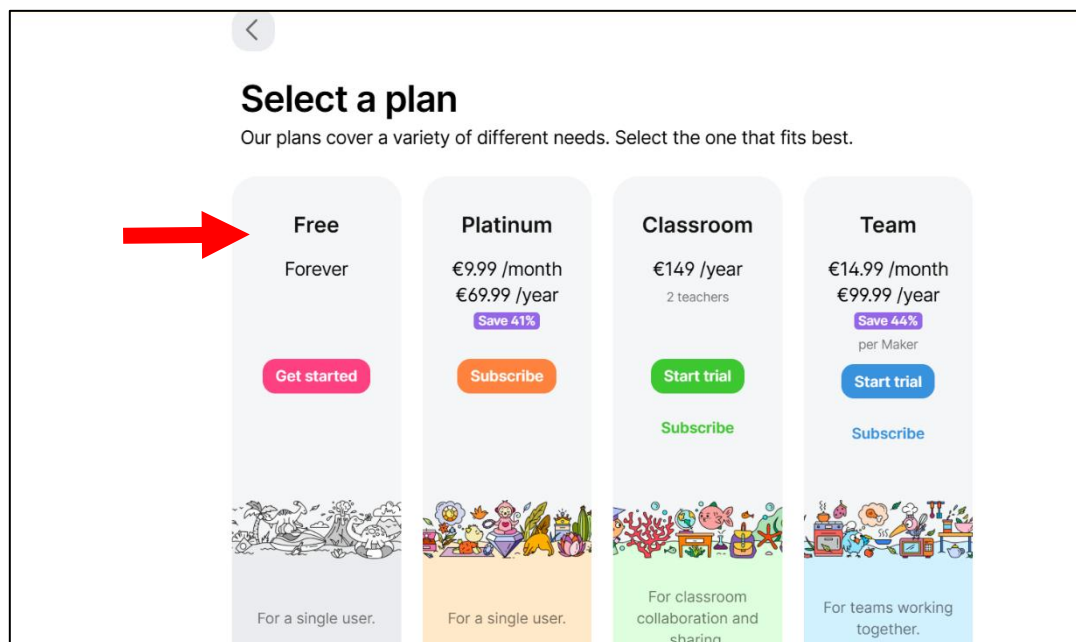
I'm a teacher

Manage classroom material and engage with students through collaboration.

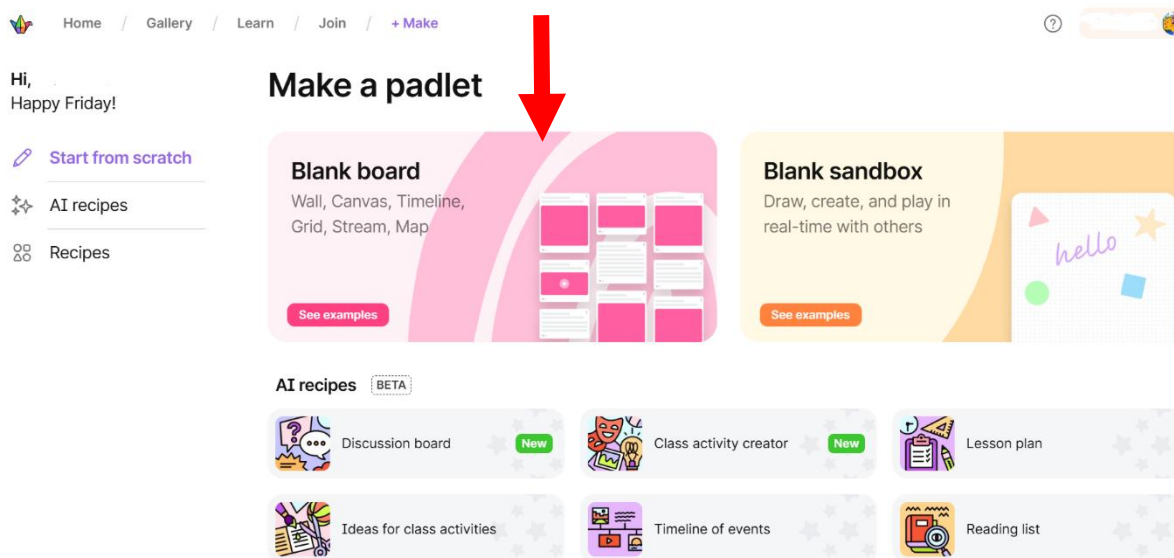
With a team

Collaborate with my colleagues on a visual knowledge base, discussion board, and more.

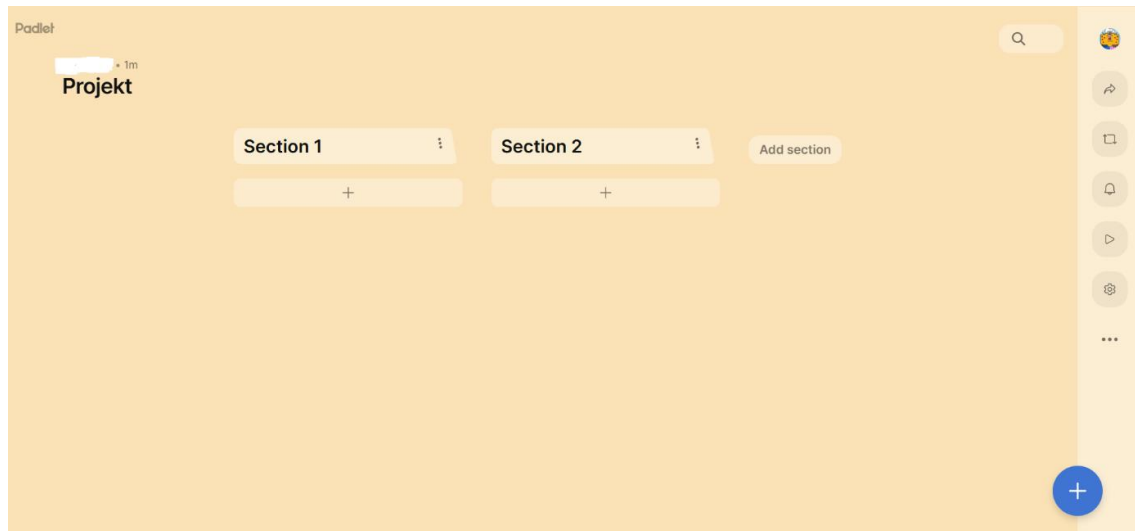
4. Creating three workboards is free on the PADLET platform; choose the FREE option!



5. Select the following platform!



6. Next comes the naming of the project, followed by the customisation of the platform.



Ideas for cooperation

✓ Local supply of raw materials

Hospitality businesses can source ingredients from local agricultural producers (fresh vegetables, fruit, artisan dairy products, cheeses, yoghurts, fish and fish products or processed local specialities such as jams, honey, spices. It is a win-win situation for both sides, as agricultural producers have a secure market, while restaurateurs can offer fresh and quality products.

✓ Joint marketing and brand building

Promoting local products: restaurants can emphasise that their food is made from ingredients from local producers, which attracts guests who are sensitive to sustainability and quality.

Organising joint events: Markets, tastings, farmers' days or gastronomic events showcasing the collaboration between local producers and hospitality companies.

✓ Direct sales support

Hospitality companies can also sell local products directly. For example, the shelves of a restaurant or café can be stocked with producers' cheeses, bees or herbs, increasing their sales channels.

✓ Achieving common sustainability goals

Zero waste initiatives: agricultural businesses can use catering waste (e.g. vegetable waste) for composting. **Creating short supply chains:** reduce transport costs and environmental impact by cutting out intermediaries.

✓ Developing a seasonal offer

Based on the seasonal produce of agricultural businesses, restaurants can offer special menus or themed events, e.g. spring asparagus and strawberry season, autumn harvest events.

✓ Trainings and professional development

Educating producers: caterers can help producers understand market needs, such as demand for organic or speciality ingredients. **Joint workshops:** agripreneurs and chefs can work together to develop new recipes or products.

✓ Local community networks and clusters

Local businesses can form clusters where members can share resources and experience. This promotes cooperation and strengthens the local economy.

KAHOOT guide for teachers

1. Click on this link for the Login:

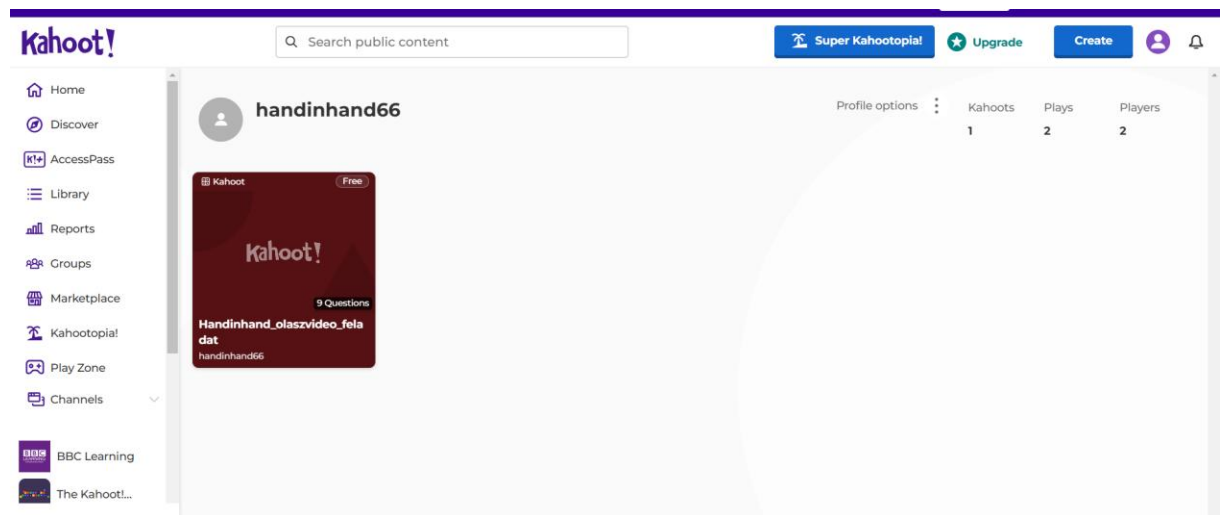
https://create.kahoot.it/auth/login?scope=openid&response_type=code&code_challenge_method=S256&redirect_uri=https%3A%2F%2Fkahoot.com%2Foauth2%2Fauthenticated&state=7261c987d47a4b0f9a816e5c3c879c9a&client_id=163FPNOHnEYwB86ip2k71x1Hc1k4Gtg50YuM&code_challenge=EMOTLBCyRSXEIP7g9wo08TX0y7gdZ2n7knXC62fbQoI

2. Sign in with the following email account:

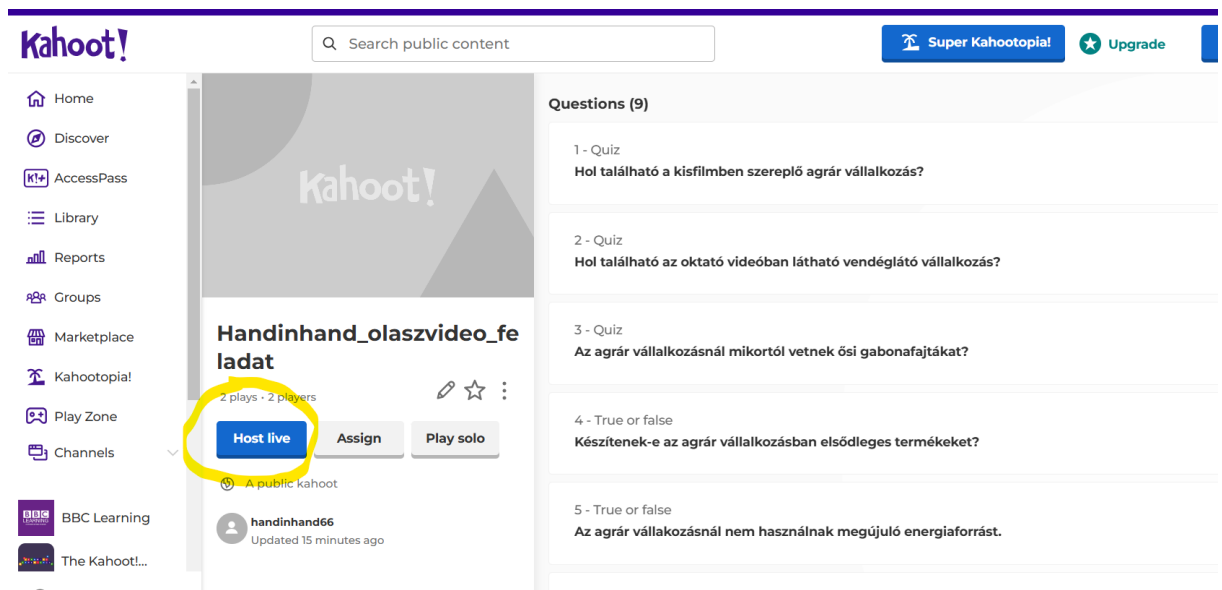
E-mail: handinhand@gmail.com

Password: MNGSZ_2025

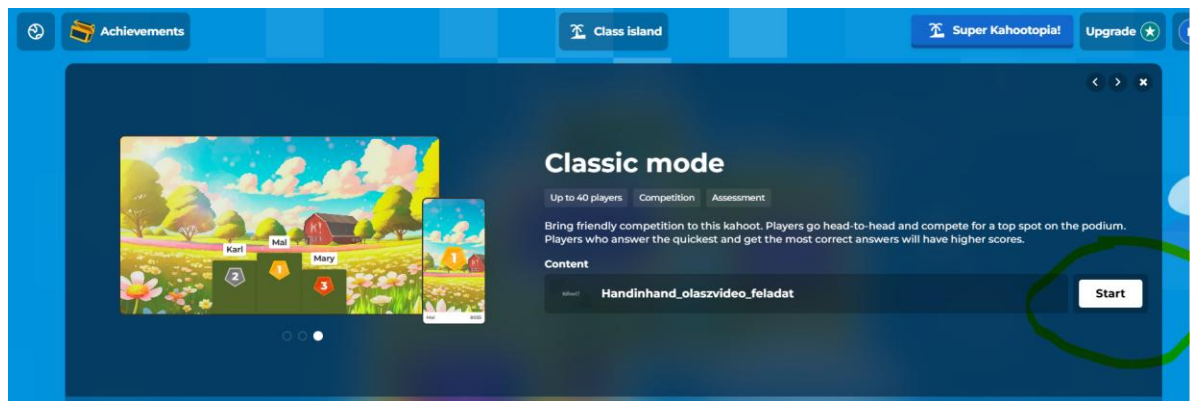
3. Choose whether you want to use the Italian or Hungarian video questions:



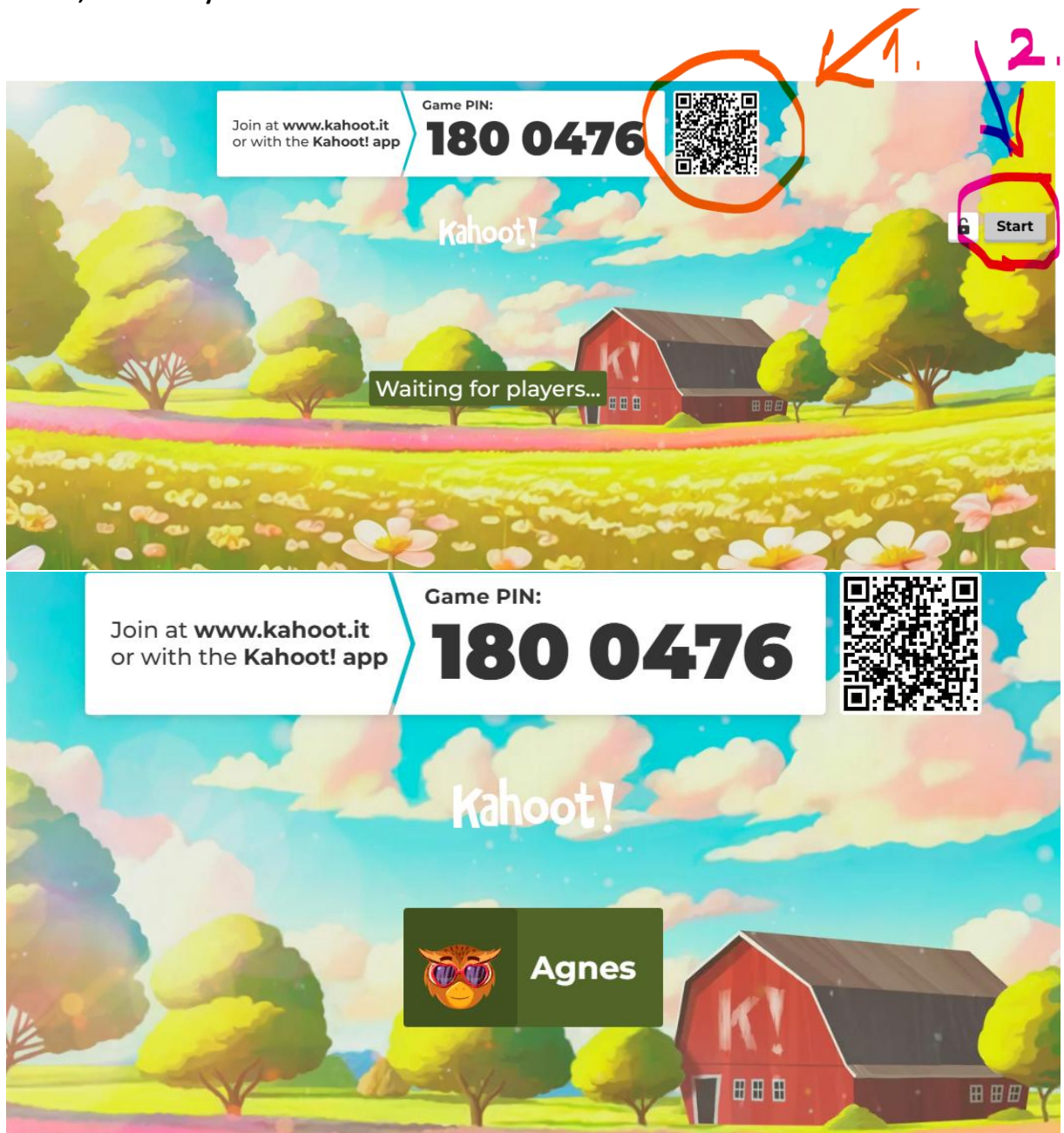
4. Click on HOST LIVE:



5. Select class1 and click START



6. Students can connect with a QR code. Trainer can start the game by pressing the START button, when every student is connected:



7. Click on the “Next” for changing to the next question.



In which region of Hungary is the hospitality company located?

Region of Debrecen

Region of Mátra-Bükk

Central Nyírség

In which wine region of Hungary, the agricultural company is located?

Upper Pannonian Wine Region

Tokaj Wine Region

Balaton Wine Region

Danube Wine Region

The hospitality company uses only products from external suppliers.

True

False

How many hectares does the agricultural company farm?

35 hectares

10 hectares

5 hectares

20 hectares

The agricultural business is exclusively dedicated to the production of wine.

True

False

What are the classic Tokaj wines?

Furmint, Blue franc, Kadarka

Linden, Bluebonnet

Zenit, Juhfark, Furmint

Furmint, Sárgamuskotály and Hárslevelű

The short supply chain means the we source the raw materials we need directly from the producer.

True

False

The hospitality company provides only restaurant services to its guests.

True

False

None of the companies use renewable energy sources.

True

False

Where is the farm Floriddia located?

Italy, Livorno

Italy, Tuscany

Italy, Pisa

Italy, Venice

Where is the catering company of the instructional video located?

Italy, Pisa

Italy, Livorno

Italy, Volterra

Italy, Venice

From which year does the farm sow only ancient grains?

2000

2009

2006

2020

Does the farm produce only primary products?

True

False

The farm doesn't use renewable energy sources.

True

False

What products does the catering company mainly produce?

pizza

cakes

The owner of the restaurant was able to see the production process in person at the agricultural company.

True

False

The farm cannot handle product logistics alone.

True

False

An important criterion for the restaurant is choosing always local suppliers.

True

False

Once the owner of the restaurant finished his studies, he knew exactly what organic certification meant.

True

False

Guests of the pizzeria do not know the company that supplies flour to the pizzeria:

True

False