SECONDARY SCHOOL STJEPAN SULIMANAC Trg kralja Tomislava 6, Pitomača

Project: ARŠANJ SPARKLING WINE The symbol of our hospitality



The Ministry of Tourism

The promotion of vocational competencies in tourism industry

Project description:

- this multidisciplinary project comprises:
- enology and gastronomy aspects
- cultural history aspect
- scientific and technological aspect
- the aim is to raise the level of student and teacher competences through:
 - raising the awareness of the importance of tourism industry
 - cooperation between different economic sectors
 - development of students' project competences

• Project participants:

- the students and teachers of Secondary School Stjepan Sulimanac
- a number of public, private and civilian sectors
- two thirds of the project is financed by the Ministry of tourism (approx. kn 10,000), and one third of the project is self-financed (approx. kn 5,000)

Project activities:

- 1.Web page and brochure design
 - the promotion of Agricultural Tehnician and Agriculturalist training programs
- 2. Students' field trip to Slatina
 - "Zavičajni muzej" the local history museum
 - "Stari podrum" local wine cellar
 - "Pustara Višnjica" local tourist resort
- 3. The education of students and the owners of local family agricultural businesses in Pitomača on the subjects of:
 - the production technology of sparkling wine using the traditional "champenoise" method
 - the products with highly-profiled developmental prospects gastronomy, enology, and rural tourism
- 4. Media activities and associated events

Web page and brochure design for the promotion of Agricultural Tehnician and Agriculturalist training programs

- Web page comprises:
 - detailed information on the project, its coorinators and participants
 - detailed information on the school and the Agricultural Tehnician and Agriculturalist training programs
 - the methods and traditional techniques of "champenoise" production
- The brochure comprises
 - information about the school and the Agricultural Tehnician and Agriculturalist training programs
 - information about other vocational training programs



Students' field trip to Slatina

- Local history museum in Slatina
 - displays the cultural heritage of Slatina and the nearby area
 - displays a part of the wooden barrel dating from 1864 in which the first Croatian sparkling wine was made









Students' field trip to Slatina

- "Stari podrum" Slatina
 - in 1864 the first Croatian sparkling wine was produced (owned by the German duke Georg Wilhelm -schaumburg -Lippe)
 - a conference









Students' field trip to Slatina

- "Pustara Višnjica"
 - the national winner of European Destionation of Excellence (EDEN) for the year 2010/11
 - the presentation of the project "Sweet" - the promotion of women's entrepreneurship
 - presentation of the production of the Aršanj sparkling wine
 - an example of the ecological production of yam (sweet potato)
 - an example of the ecological production of vegetables









The education of students and the owners of local family agricultural businesses in Pitomača

- The experimental plantation of a few sorts of hybrids, i.e. cross breeds of grapevine
 - the basis for the ecological production of the eco sparkling wine





The education of students and the owners of local family agricultural businesses in Pitomača

- Lectures "The "champenoise" traditional method of sparkling wine production technology
 - Dr Marko Karoglan University of Zagreb Faculty of Agriculture, Department of Viticulture and Enology



The education of students and the owners of local family agricultural businesses in Pitomača

- Post-lectures conference:
 - the promotion of the Agricultural Tehnician and Agriculturalist training programs
 - the promotion of the Aršanj sparkling wine



Edukacija učenika i privatnih gospodarskih subjekata u Pitomači

- Lectures " Products with highlyprofiled developmental prospects - gastronomy, enology and rural tourism"
 - Rikard Bakan, BSC in economics -College for Management in Tourism and Informatics in Virovitica



Media activities and associated events

- "Virovitički list" local newspaper
- <u>www.icv.hr</u>
- www.ss-stjepana-sulimanca.skole.hr
- <u>www.pitomaca.hr</u>
- students' competitions in preparing cocktails with sparkling wine



Project outcomes

- ecouragement of students' interests in the Agricultural Tehnician and Agriculturalist training programs
- better cooperation of the school with the local tourist board, family-owned agricultural businesses and the local authorities
- better cooperation of the media and the school
- the promotion of the Virovitičko-Podravska County and Pitomača municipality as and attractive enogastronomic tourism destination
- the enrichment of the tourism potential by the production of the sparkling wine
- better cooperation of the school with the academic institutions

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PROJECT PARTICIPANTS:

- Project coordinator Tomislav Kakša, Agricultural engineer
- Agricultural training program students: Luka Hoić, Josip Klenović, Marino Dikšić i Ivan Meštrić
- Agricultural Technician training program students: Dominik Markač, Helena Šimunija, Maksimilijan Botković, Paula, Marović, Andrej Kovačić and Doris Barčan
- Lecturers: Marko Karoglan, Rikard Bakan
- Slatina Tourism Board, Slatina cultural history museum (Zavičajni muzej grada Slatine), Višnjica resort (Pustara Višnjica), Pitomača municipality, Pitomača Tourist Board, College for Management in Tourism and Informatics in Virovitica, Virovitičko-Podravska County Tourist Board, University of Zagreb Faculty of Agriculture
- Virovitički list, the local newspaper, <u>www.icv.hr</u>, Pitomi radio, the local radio station
- English translation: Ana-Mari Bajser and Tatjana Brajković