

PROJECT: THE TASTE OF OLD ISSA

Implementation of the project from January till May 2023.



Coordinator: secondary school Antun Matijašević Karamaneo Vis



- Associate partners

TOURIST BOARD CITY OF VIS



CITY VIS



- The project was co-financed by the Ministry of Tourism and Sports within the framework of the Call for Promotion and Strengthening of the Competencies of Vocational and Artistic Professions for Tourism in 2022



REPUBLIKA HRVATSKA
Ministarstvo
turizma i sporta



THE PURPOSES OF THE PROJECT

- Strengthen students' competencies, develop awareness of the possibilities of career development in tourism, motivate young people to work in tourism, raise awareness among students and teachers about tourism as a multi-sectoral department, economic connection through the educational process, connection of educational institutions and the private sector, development of a project way of thinking in students, the development of entrepreneurial spirit and teamwork among students, the contribution of young people in solving the most important challenges of Croatian tourism
- the beneficiaries of the project are 10 students of Secondary school AMK
- majoring in cooking and tourism hotel salesman
- students of elementary school VIS



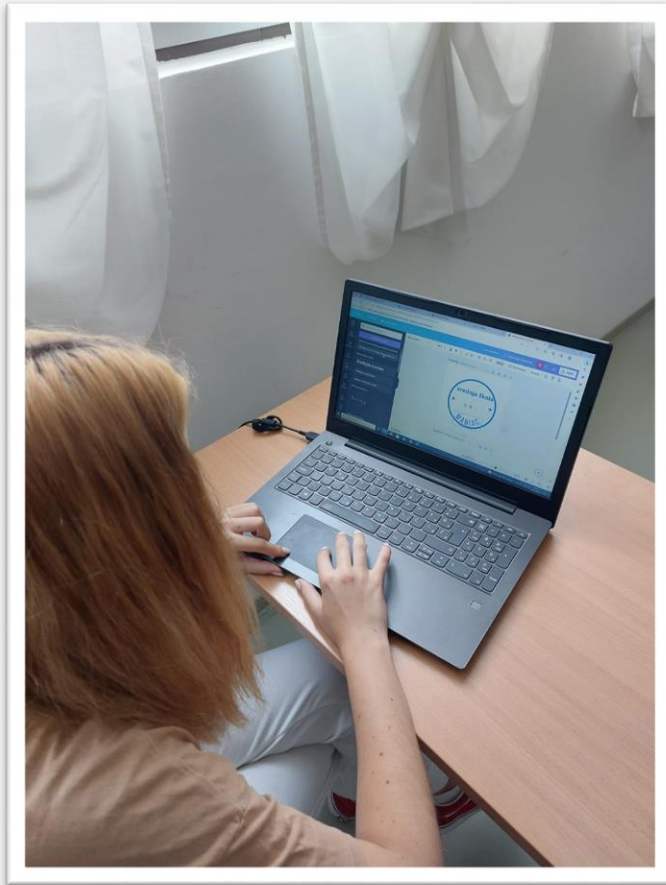
SUSTAINABLE DEVELOPEMENT OF TOURISM

- developing young people awerenes of tradicional dishes and food that not depend og global supply chain



PROJECT ACTIVITIES

CREATING A LOGO PROJECT



I. WORKSHOP: SALTING OF SARDINES AND EDUCATION OF PRESERVING FISH



participants: students of secondary school Antun Matijašević
Karamaneo Vis, local fisherman)

I. I. going on a trawl for sardines



2. salting fish



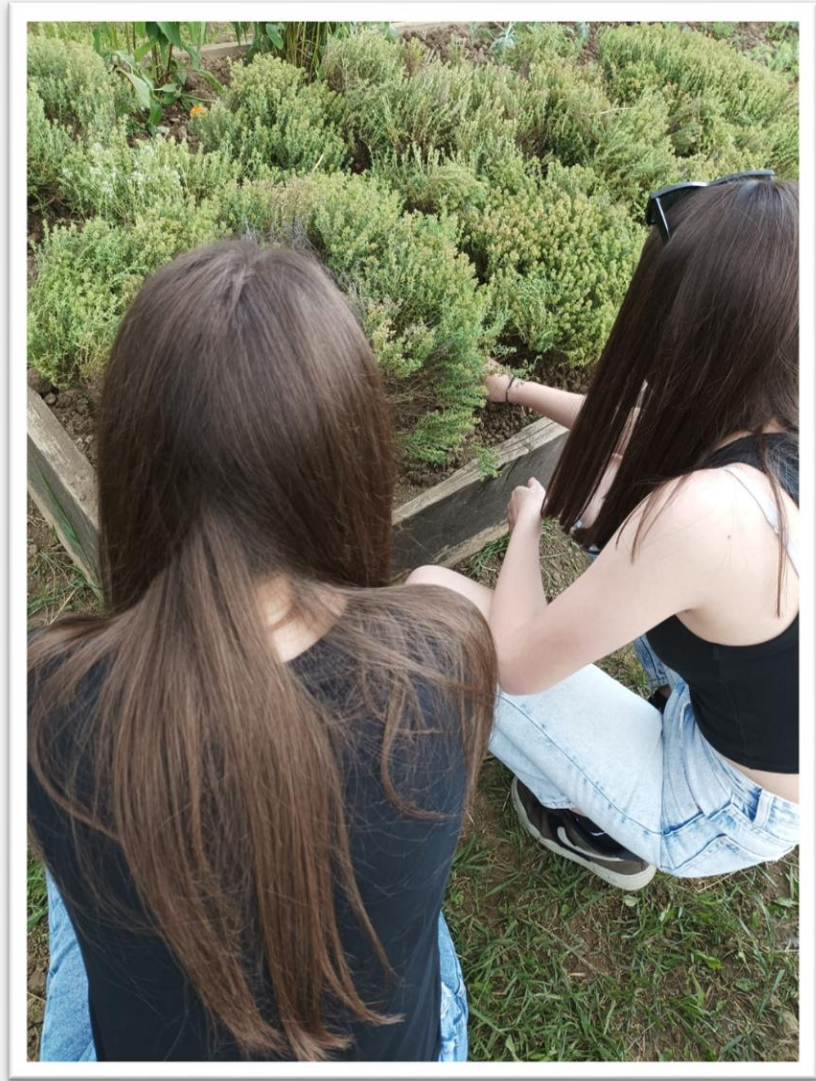




2. WORKSHOP: COLLECTING/PICKING HERBS



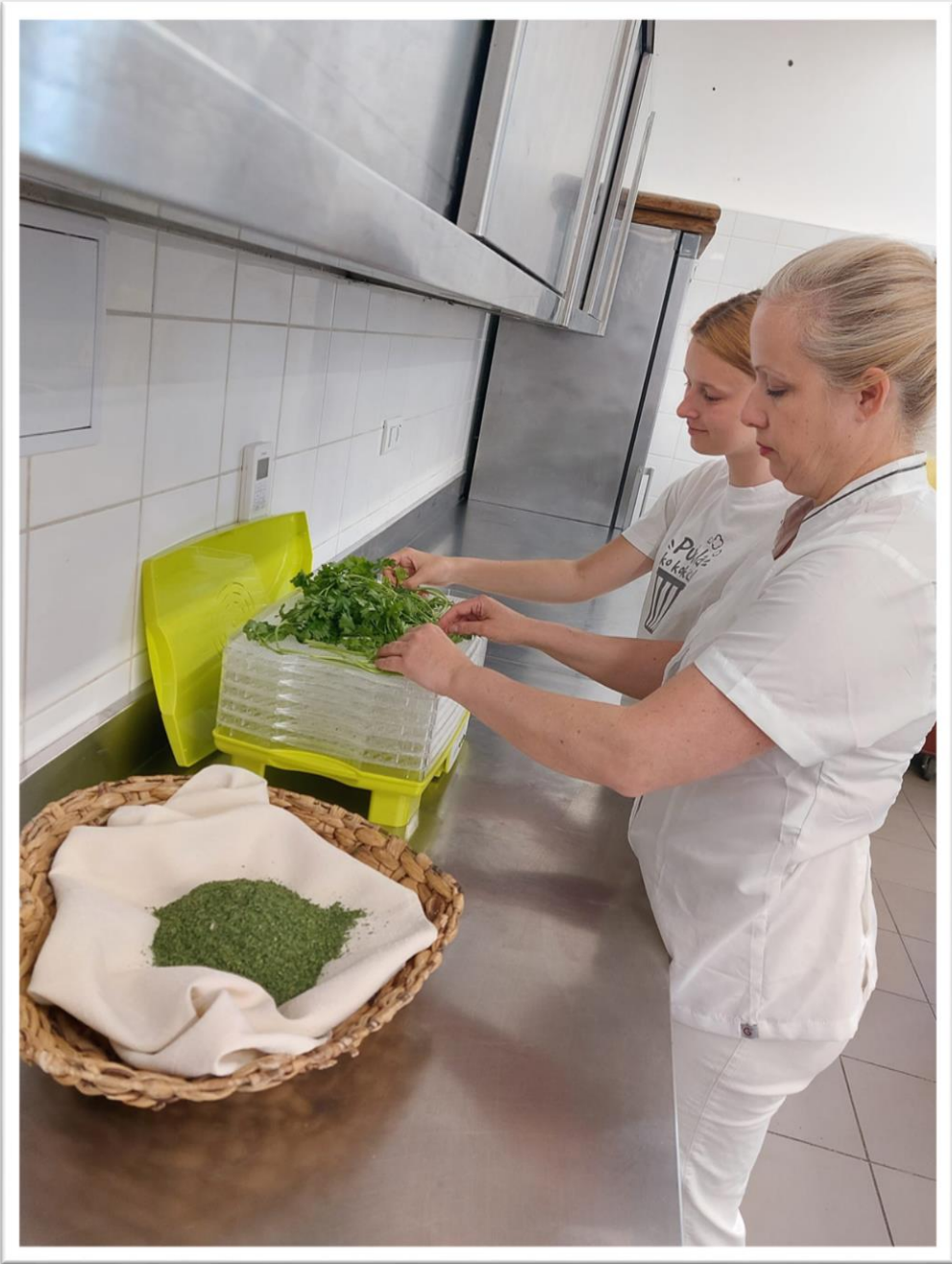
participants: students of secondary school Antun Matijašević
Karamaneo Vis, students of elementary school Vis



3. PREPARATION OF HERBS WITH THW HWLP OF DEHYDRATOR



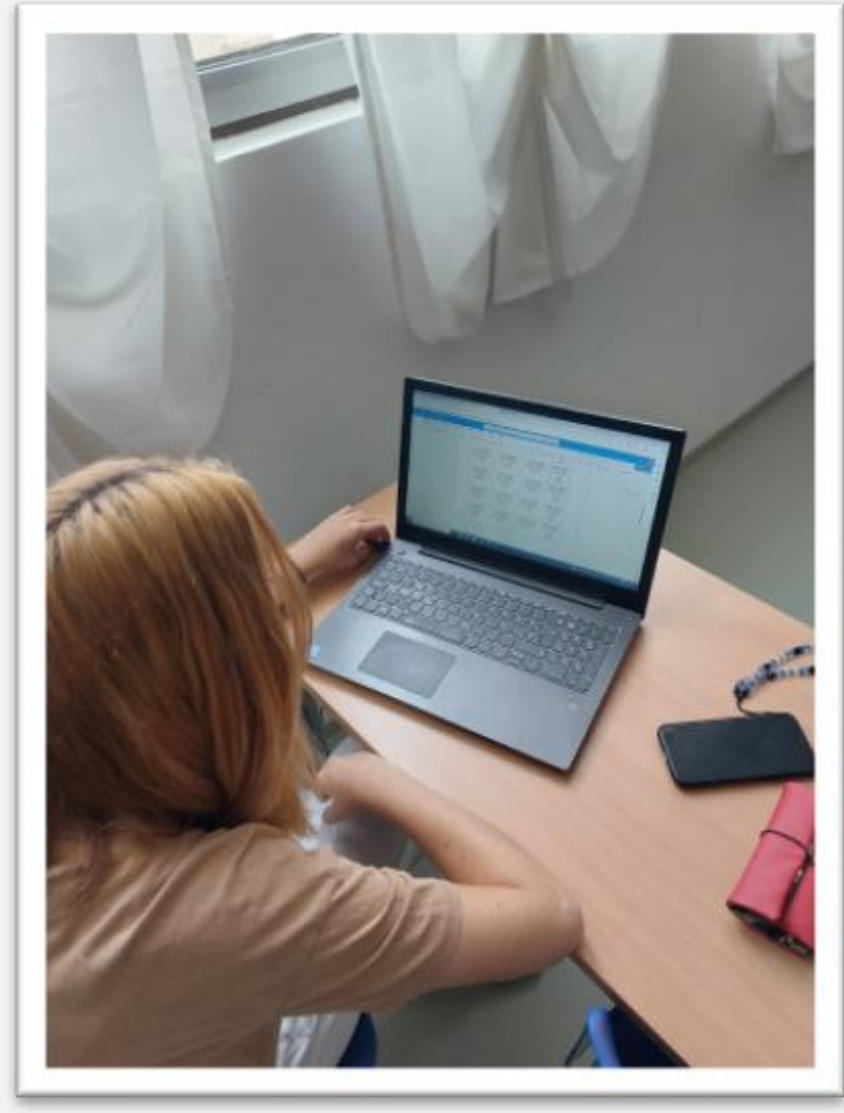
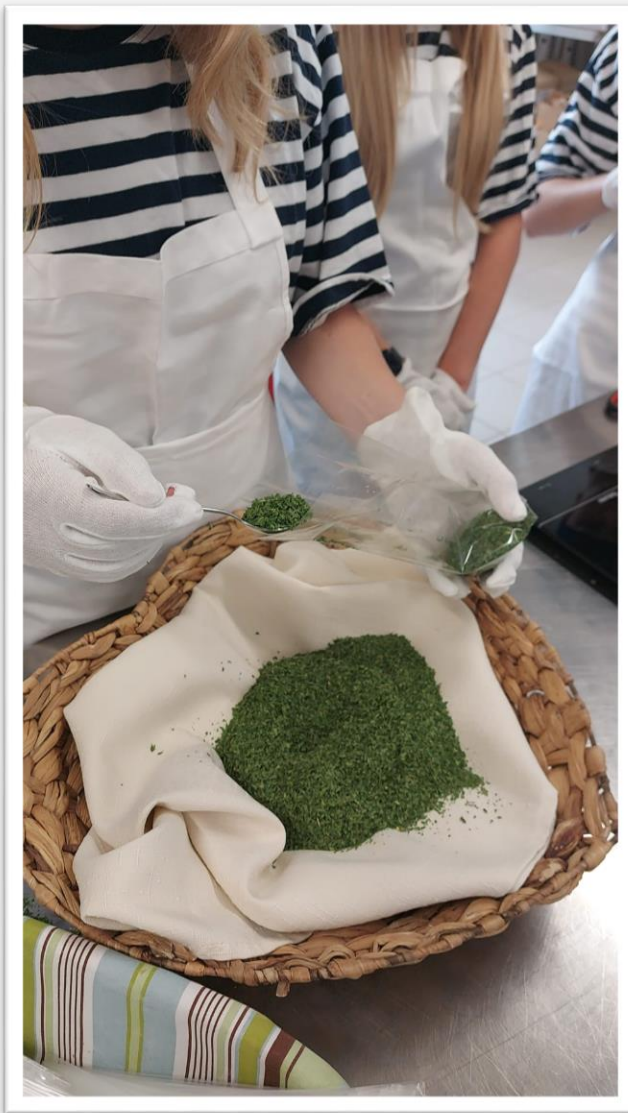
participants: students of secondary school Antun Matijašević Karamaneo Vis



4. WORKSHOP: PACKING OF PROMOTIONAL PACKAGES WITH HERBS



Participant: student of secondary school Antun Matijašević Karamaneo Vis, students of elementary school Vis



Making labels



5. WORKSHOP: MAKING OF VIŠKA POGAČA (COOKING WORKSHOP)



Participants: students of secondary school Antun Matijašević Karamaneo Vis



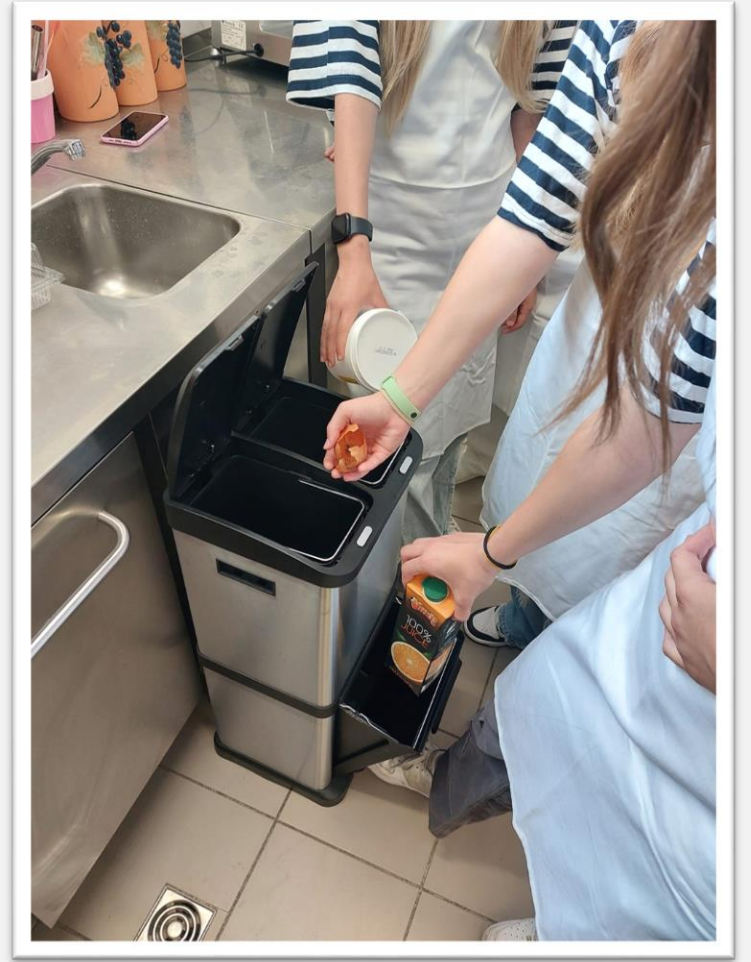




6. WORKSHOP: SEPARATION AND COMPOSTING OF WASTE



participants: students of secondary school Antun Matijašević
Karamaneo Vis, students of elementary school Vis



THE RESULTS OF THE PROJECT

Acquired equipment for the implementation of the Project:

dehydrator for drying herbs, scales, packages for preserving herbs, laptop, bin for separating waste, composter

- Conducted the 6 workshops
- Project logo created
- Made a promotional flyer, video clip and photo material for the purpose of Project
- Made promotional packages of herbs
- Promoted Viška pogača



CONCLUSION



Priče iz povijesti

- 1 Issu, koloniju na otoku Visu, osnovao je Dionizije Sirakuški, 397. godine pr. Krista. Još dugo nakon osnutka bila je važna karika u kulturnoj i civilizacijskoj karti Jadrana. Naslijeđe i tragove nekadašnjeg života danas možemo pronaći u viškoj lokalnoj gastronomskoj ostavštini, u kojoj se posebno se izdvajaju jedinstvene pogače.
- 2 Zavrivši u nutricionističku povijest može se vidjeti da su osnovu grčke prehrane činile masline, sir, slana riba i različite pogače. Apulija, smještena na jugu Italije, nekad je bila u sastavu Dionizijeve države, nadalje je poznata po focaccie, pogači koja izgledom i sastavom nalikuje viškoj pogači.
- 3 Osnovna namirnica viške pogače, izvorne grčke gastronomske delicije, je slana sardela. Slanom ribom trgovalo se od vremena Dionizijeve Isse pa sve do 19. stoljeća, kada su upravo viški i kamčki ribari plivali svojim falukšama sve do Iberskog poluotoka i tamo u španjolsku i portugalsku kuhinju utkali umijeće soljenje ribe. Osmislili su viški tip bačve za slane sardela i inčune koji je tada smatran najboljim na Sredozemlju.
- 4 Od Isse do današnjeg Visa prošla su stoljeća, ali jedinstvenost viških pogača očuvala se kao vrijedno gastronomsko naslijeđe koje trebamo ostaviti našim potomcima.

Projekt je sufinanciran sredstvima Ministarstva turizma i sporta u okviru Poziva za promociju i jačanje kompetencija strukovnih i umjetničkih profesionalaca na turizam u 2022. godini

THANK YOU FOR YOUR
ATTENTION

