Slatka zemljo istro mila
About us...

**PROJECT COORDINATOR:**
Vocational secondary school of Tourism and Catering Anton Štifanić Poreč

- founded in 1964
- 259 students
- 5 vocations:
  1. hotel and tourism technicians
  2. tourism and hotel commercialists
  3. waiters
  4. chefs
  5. confectioners

**PROJECT PARTNER:**
Grammar and vocational secondary school Juraj Dobrila Pazin

- founded in 1889
- 668 students
- 5 vocations:
  1. grammar school
  2. electronics technicians
  3. administration officers
  4. commercialists
  5. electro-mechanics
The idea to organise the project „Sweet Istria, my home” is based on restrictions in development of Croatian tourism that play a crucial role in the Tourism Development Strategy of the Republic of Croatia until 2020. Croatia is a typical example of a mature tourist destination with the domination of one product (sun and sea) in high season. Therefore, it is needed to strengthen public, private and intersectoral collaboration. Moreover, the key is to raise the level of awareness among students and stimulate young people to work in tourism by developing their entrepreneurial spirit and project-based learning.

The partnership includes two different vocational schools – tourism and catering school (confectioners, chefs and tourism and hotel commercialists) and students of the department for electrical engineering and computing. The two schools are united in using their specific skills to implement the project activities according to their plan.
Goals

The project implementation contributes to priorities and principles of development in the already mentioned Tourism Development Strategy until 2020.

Defining project goals:

- **Partnership** – private, public and intersectoral collaboration
- **More than sun and sea** – development and commercialization of new tourism products based on gastronomy and enology
- **Education** – production of an online confectionery guide containing the recipes of Istrian traditional desserts
- **Events** – stimulation of investments in food and beverages events (the exhibition of traditional desserts)
- **Different locations** – project implementation on different locations in Istria, taking into consideration all the local differences regarding recipes and desserts
- **Istria as a tourism region** – implementation of activities in the Istrian countryside in order to promote equal development of rural tourism
- **Authenticity and creativity** – cherishing tradition and cultural heritage along with the development of children’s creativity in making new products
- **Promotion** – advertising project activities in mass media, during conferences and expert meetings, as well as through direct communication
Planned activities

✓ Organization of a joint meeting for project teams and other interested parties (tourist communities, educational and other institutions...)

✓ Organization of student workshops aiming to strengthen their competencies and raise the quality of potential among students of vocational schools

✓ Field research and writing original recipes of forgotten Istrian desserts - task assignment for each team member

✓ Organization of an exhibition based on Istrian and Slovenian regional desserts, taking place in Vižinada; competition between teams consisting of three to four students from four different schools

✓ One-day school trip to confectionery shop Galijot and rural household Ograde

✓ Creating a website – students from Pazin vocational school (department for electrical engineering and computing)

✓ Final presentation in Poreč Istrian Assembly Hall (Istarska sabornica), accompanied by performance of a local female vocal group
Collaboration

• The key to successful project implementation is collaboration with Istrian Tourist Board and other local tourist boards involved in project promotion.
• Local governments and enterprises play a key role in project implementation in order to integrate final results and already existing field needs.
• Collaboration with the municipality of Vižinada is based on their long-term festival called Sweet Istria, where we included students and professionals in order to learn more about traditional customs.
• The enterprise Laguna Poreč and the rural household Ograde from Katun Lindarski are also significant participants.
• Before carrying out our first planned activity we contacted the Croatian Association of Hoteliers and Restaurateurs (HUH) in order to get some advice and aiming to preserve and promote Croatian cultural and gastronomic heritage.
Workshops

• **Ivona Orlić, PhD**, president of the Council of intangible cultural heritage of Istria County, member of executive board and assessment committee of Festival of Istrian Folk Music and Dance, curator of Ethnographic Museum of Istria

• She wrote books about confectionery.

• Ms Orlić talked about different Istrian women and their experiences in preparing local desserts.

• Ms Orlić and our students made *pandešpanj* (sponge cake).
Workshops

- **Davorka Šajina**, owner of the rural household Ograde in Katun Lindarski near Pazin, member of a non-profit organization called Local action group „Central Istria” (LAG Središnja Istra)

- Students visited the rural household and found out about the tradition of making cukerančići (Istrian sugar cookies).
- They learned the procedure of making cukerančići and made their own sugar cookies.
Pazin cukerončići

- *Cukerončići* made in Pazin are in the protection procedure as a part of Istrian intangible cultural heritage.
- Baking ammonia is traditionally used in making *cukerončići* in the Pazin area or central Istria region, instead of baking powder or baking soda.
- Baked *cukerončići* are soaked in **white wine** – *malvazija* and **large crystal sugar**. In other parts of Istria, *cukerončići* are soaked in brandy (*rakija*) or powdered sugar.
- Pazin *cukerončići* have a very recognizable branched shape.

Exhibition of Istrian desserts

- The exhibition was held in collaboration with Vižinada Municipality. Four Istrian schools participated in it:
  - Vocational secondary school of Tourism and Catering Anton Štifanić from Poreč
  - Tourism and catering school Lipa from Pula,
  - Vocational school Eugen Kumičić from Rovinj,
  - Vocational school Buje from Buje.
Exhibition of Istrian desserts

- Teams consisting of two to four students were guided by their mentors. They competed in the preparation of traditional Istrian walnut and apple strudel called *POVETICA* in two different categories – the one based on a traditional recipe and the other based on innovative and creative recipes.

- Confectionery experts had to assess form, texture, smell and taste of traditional *povetica* and creativity of innovative *povetica*. 
Exhibition of Istrian desserts

- The winning traditional *povetica* was the one made by the school Anton Štifanić from Poreč. In the second category, the best innovative *povetica* was the one made by Vocational school Eugen Kumičić from Rovinj.
The winning traditional *povetica* participated in the 21st exhibition of traditional Istrian desserts called „Sweet Istria“, The exhibition is held every year in Vižinada, on August 14.
Visiting Galijot

Students visited a local Poreč confectionery shop Galijot, where sweet dishes are made and sold.

Mr Vlado Vošten told us something about the origins of local sweet dishes and described the procedure of making and decorating Istrian desserts.
Online confectionery guide

• The students of Grammar and vocational secondary school Juraj Dobrila Pazin created a website – an online confectionery guide for traditional Istrian desserts. Their mentor was Math and Computer Science teacher Željko Načinović.
• On the website you can find information about the project, our partners and the Sweet Istria festival, as well as recipes for traditional Istrian sweet dishes.
• [http://www.slatkaistra.hr/](http://www.slatkaistra.hr/)
Online confectionery guide

- Responsive web design – suitable for PCs, tablets and mobile phones
Online confectionery guide

- Colour scheme (the logo of Istrian tourist website is used)
Online confectionery guide

- Browser (recipes)
Online confectionery guide

- Interactive recipes
Online confectionery guide

- Possibility to print recipes
Kroštule – example of a recipe

SASTOJCI:
- 3 jaja
- 3 žlice ulja
- 3 žlice oceta
- 2 žlice rakije
- 2 žlice šećera
- prstohvat soli
- brašno po potrebi
- ulje za prženje
- šećer u prahu za posipanje

UPUTE:
1. Jaja i šećer dobro istučemo dok ne dobijemo pjenastu smjesu.
2. Zatim umiješamo ulje, pa ocet i rakiju te prstohvat soli.
3. Polako umiješamo brašno dok ne dobijemo glatko tvrdo tjesto kao za tjesteninu.
4. Tjesto ostavimo da odstoji pola sata.
5. Razvijamo tjesto i režemo na duge trake koje vežemo u čvor i pržimo na vrućem ulju dok ne požute.
6. Pržene kroštule posipamo šećerom u prahu.
Online confectionery guide

- Links

![Online confectionery guide image](image-url)
Online confectionery guide

• Drop-down menu

• Photo gallery
Online confectionery guide

- Social networks
The final presentation was held on September 19, 2017 in the basement of the Poreč Istrian Assembly Hall; a female vocal group from Pazin vocational school Juraj Dobrila performed a few folk songs at the event.

The principals from both schools were present – Vesna Baranašić and Josip Šiklić, as well as Poreč deputy mayor Nadia Štifanić Dobrilović, Ivona Orlić, students and other guests.
Final presentation

- **Sanja Radeka**, PhD, employee at the Institute for Agriculture and Tourism Poreč, talked about dessert wines that are served with sweet dishes.

- Students decorated the dining table and prepared Istrian traditional desserts.
Project promotion

- Some of our activities were followed by mass media:
- May 2, 2017, Craftsmen Centre, Poreč – public conference (announcement of the project)
  - May 5, 2017, Cultural Centre, Vižinada - competition
  - August 14, 2017, Vižinada – participation in the Sweet Istria festival

- [http://www.glasistre.hr/cd188b0f-8d4d-4ad5-bdf4-1f968dfab336](http://www.glasistre.hr/cd188b0f-8d4d-4ad5-bdf4-1f968dfab336)
- [http://www.istarski.hr/node/41807-u-vizinadi-odrzana-prva-izlozba-istarskih-slastica](http://www.istarski.hr/node/41807-u-vizinadi-odrzana-prva-izlozba-istarskih-slastica)
- [https://vimeo.com/229299379](https://vimeo.com/229299379)
Results

✓ Online confectionery guide that will contribute to greater presence of traditional Istrian desserts in various menus
✓ Promotion and preservation of Istrian traditional desserts
✓ Knowledge and experience transmission
✓ Increasing students’ interest for confectionery
✓ Introduction of innovations in educational programs
✓ Collaboration with important institutions (helpful for other possible projects)
✓ Collaboration with important enterprises (helpful for other future vocational programs)
✓ Contribution to tourism potential in Istria (helpful for organization of new gastronomic festivals)
Project teams

Vocational secondary school of Tourism and Catering Anton Štifanić Poreč
1. Benita Temaj, 2nd grade, confectioner
2. Lara Rabak, 2nd grade, confectioner
3. Nicol Levak, 1st grade, confectioner
4. Filip Banko, 3rd grade, chef
5. Denis Barjamović, 3rd grade, chef
6. Paolo Salih, 3rd grade, chef
7. Nina Bolčević, 4th grade, tourism and hotel commercialist
8. Matej Matić, 4th grade, tourism and hotel commercialiust
9. Tedy Poldrugovac, 4th grade, tourism and hotel commercialist
10. Hana Tribuljak, 4th grade, tourism and hotel commercialist
Team mentor: Davor Ban, teacher

Grammar and vocational secondary school Juraj Dobrila Pazin
1. Simon Aničić, 3rd grade, administration officer
2. Andrea Daus, 3rd grade, administration officer
3. Lena Rigo, 3rd grade, administration officer
4. Tena Rakitničan, 3rd grade, administration officer
5. Brigita Juričić, 3rd grade, administration officer
6. Petar Cerin, 3rd grade, electronics technician
7. Deni Matika, 3rd grade, electronics technician
8. Mauro Milotić, 3rd grade, electronics technician
9. Karlo Srblin, 3rd grade, electronics technician
10. Jurica Štefanić, 3rd grade, electronics technician
Team mentor: Željko Načinović, teacher
Thank you for your attention!

Presentation made by:
Project team of Vocational secondary school of Tourism and Catering Anton Štifanić Poreč

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