

CURRENTLY CLOSED FOR FURTHER
APPLICATIONS

**Learning Journey -
Sicily: leading innovative
culinary enterprise (SLICE)
Postponed to 9 – 15 May 2021**



In Sept/October 2020, a group of food tourism & hospitality professionals from the UK will travel to Sicily for a learning journey focused on the cultural heritage, flavours, and sense of place which contribute to the area's overall visitor experience.

We invite you to join them.



Tell me more about the project

Over seven days you'll travel as part of a group of like-minded people, meeting some of Sicily's local entrepreneurs, food producers and tourism businesses. You'll learn their stories, their successes and some of the lessons they learnt along the way. And you'll share your experiences with them and each other.

Through visits to cultural attractions, accommodation, farmers and growers - you'll get a concentrated taste of Sicily.

During the week you'll be part of a group developing **Case Studies** on one of three main themes we've chosen for you to explore during the visit: Storytelling; Agritourism and Entrepreneurship.

You may be involved in hospitality, tourism, education & training, food events & festivals or pioneering something innovative. Can you learn from your Sicilian and other British counterparts? Can they learn from you?

Designed for busy yet innovative tourism and hospitality professionals like you, this focused programme is a chance to learn new skills, experience new ideas and meet new contacts.

Does it cost?

A grant from the Erasmus+ European Programme means we can offer this amazing opportunity to 25 people who meet the project eligibility criteria. If selected, each participant will have a substantial part of the costs covered for this 6 night/7-day visit – including flights, accommodation, transport, meals and admission fees – (a total in the region of €1500).

In return each participant's business, organisation or educational establishment will contribute £425 per person. We aim to provide you with some free time on the final day where you will cover costs of your own food/drinks/activities during that time. Participants are responsible for their own travel arrangements and costs to and from the designated departure airports in London or Scotland.

Can I take part?

Yes, if you have one or more of the roles shown on the attached eligibility document, are willing to participate fully and you can attend the full week (participating in workshops/case studies and attending the full seven days is a stipulation of the Erasmus+ funding rules). We would like to encourage SMEs, food producers and chefs to apply. You may be asked to deliver a presentation/workshop or to be a case study group leader – it is important that we share such roles among our group and not be reliant on just a few.

If you are interested, and excited by the prospect of bringing knowledge back to your tourism organisation/destination, educational establishment or business, please complete the eligibility document and send it to Karen Donnelly at karen@tourism-angles.co.uk by **Friday, 23rd December**.



What happens next?

We will notify successful applicants early in January, at which point we will begin to make all bookings, accommodation and travel reservations on your behalf. We will confirm the final programme; send you a package of pre-visit materials and a full list of participants before we leave. Please be aware that if you subsequently drop-out having accepted a place in writing, you are liable for all costs incurred on your behalf. We strongly urge you to arrange appropriate travel insurance following written acceptance.

What to expect?

If you've never taken part in a vocational learning journey visit it's a wonderful opportunity to see things from new perspectives, to gain practical knowledge, new contacts and new experiences to apply in your place of work. It's no holiday – but there is plenty of time for visiting places that will inspire a return trip one day. Take a look at the outline draft programme below and if it's of interest please complete the attached application and eligibility form.



Previous Erasmus+ study visit participants in South Iceland 2016.



OUTLINE PROGRAMME

(This is a draft indicative programme at this stage and may be subject to change.)

Sicily: leading innovative culinary enterprise (SLICE) 27 Sept – 3 Oct 2020

- Sun:** Travel from UK airports to Palermo Airport
Transfer to Palermo
Check in/accommodation
Dinner
- Mon:** Breakfast
Group briefing and case study time
*Site Visits including lunch
Dinner
Accommodation:
- Tues:** Breakfast
Case study group/workshops
*Site Visits including lunch
Dinner
Accommodation:
- Wed:** Breakfast and check out
Transfer to Catania
*Site Visits en route to Catania including lunch
Check in to accommodation
Dinner
- Thur:** Breakfast
Case study groups/workshops
*Site Visits including lunch
Dinner
Accommodation
- Fri:** Breakfast
Case study groups/workshops
*Site Visits including lunch
Project debrief meeting
Dinner
Accommodation
- Sat:** Breakfast and check out.
Transfers to Catania Airport for departures to UK





*We are currently developing the programme but examples of site visits could include:

- Guided street food tour in Palermo city centre including visiting the typical street markets and the St Catherine Monastery where the tradition of Sicilian patisserie was founded and continues to this day.
- Visit to the Abbey San Martino alle Scale in Monreale with a history and tradition of producing prize-winning craft beer called "Hora Benedicta"
- Visit to Bioethics Agricultural company of Ambrogio Vario.
- Visit to a company founded by three young entrepreneurs which creates products from the "Madonite snail". The company has diversified its products to include snail caviar used by great chefs all over Europe, cosmetic products made with snail drool, and are currently investigating the development of a new Spa facility.
- Visits to businesses in the Nebrodi mountains including producers of olive oil, honey, oranges and lemons, vegetables and cheese; a breeder of traditional black pig; a company breeding the black bee of Sicily and producing honey which won the Slow-food prize "Coccinella d'oro".
- Visits to businesses including: Producer of pate, jams and vegetables preserved in oil; an olive oil producing company and a biological citrus garden.
- Visit to a wine cellar in Randazzo on Mount Etna, built in a lava flow with unique organoleptic properties and taste;
- Visit to a catering college for chefs using local products and revisiting old traditional recipes of Sicilian wine gastronomy.
- Visit to a company specialising in pistachio products.
- A tour of the city of Catania including a visit to the typical and old fish market near the city centre.



Feedback from previous participants

"The collective working of the businesses we met has been inspirational"

"Initially, I wasn't too sure what to expect - by the end of the trip I was really impressed. There were some truly amazing experiences, and opportunities for personal development. Everything we were put into was engaging and well thought out."

"I will never forget the experiences and opportunity that this amazing trip gave me"

"I plan to develop links with academic members to help with skills shortages in my area"

"The trip exceeded my expectations in terms of networking and relationship building. I didn't expect it to have the impact it did on how I view my own destination."

"It offered me new ways of looking at some of the marketing challenges that face small businesses."

"After 30 years in tourism marketing it's easy to get stale and confined to a particular area. The study visit was refreshing in many different ways and injected enthusiasm and energy into the tourism industry networking I arrange, being able to talk about new experiences and ideas."

This was the most worthwhile trip to enhance business and personal skills - to open your eyes to the possibilities and opportunities that you may otherwise miss.

"The level of engagement and learning opportunities were fantastic from both the participants and encounters with business owners."