

## **Professional Training For Teachers In Switzerland**

During November 29th to December 1st, 2023, teachers from the Biotechnical Centre Naklo specializing in biotechnology, food technology, chemistry, and biology attended a professional training in Bern. They visited Maison Cailler chocolate factory in Broc, learning about chocolate tempering, crystallization, marzipan shaping, and creating their own chocolate creations. The interactive museum traced the discovery of the mysterious cocoa bean through historical moments of cocoa consumption and its associated stories. Maison Cailler, a traditional chocolate factory and one of the oldest in Switzerland, still maintains and enhances its recipes for various types of chocolate.

Later, they visited the Institute of Anatomy at the University of Bern, meeting with its director, Prof. Dr. Valentin Djonov, who presented the institute's work and its significance as an institution with an international team of experts and young researchers. Dr. Anita Šenk, a Slovenian biomedical scientist and their main host, introduced departments such as Human Medicine, Dentistry, Pharmaceutical Sciences, Biomedical Engineering, and Veterinary Medicine.

The next morning, they explored Geneva, admiring Lake Geneva and its famous 140m-high fountain, along with the renowned flower clock and landmarks like the city cathedral and the World Health Organization building. They enjoyed lunch at a cozy restaurant, savoring excellent Italian pasta. In Bern, they visited the Institute of Anatomy once again, where Dr. Anita Šenk and her assistant Evelin guided them through a research laboratory, demonstrating the preparation of a permanent bone tissue specimen from a mouse.

They also observed permanent tissue specimens from mouse heart muscle, gaining insight into techniques and tools useful for medical and veterinary students in their research. The third day commenced with a snowy journey to Gruyere, where they toured La Maison du Gruyere cheese factory, learning about cheese production from milk selection to maturation.

Back at the University of Bern, Dr. Anita Šenk elaborated on several biotechnological projects. The day concluded with a shared dinner, expressing gratitude to the hosts, particularly to Dr. Anita Šenk and their teacher Marjetka Kastelic Švab, who facilitated the Swiss visit.

The organizer, Marjetka Kastelic Švab, summed up the experience as exceptional on all levels: professional (regenerative medicine, histology, food technology, cancer research), linguistic, cultural, and social. The project further bonded the teachers, inspiring them with

new ideas to integrate into their teaching and research. They eagerly passed on their newly acquired knowledge to students and colleagues.

The enchantment with chocolate and chocolate crafting led them to plan to transfer their knowledge to their students during a project week, where they delved into the history of chocolate and its impact on society, both positive and negative, alongside practical chocolate-making sessions resulting in delightful creations.



Group of participants in Switzerland



A visit to a chocolate workshop



Host by dr. Anita Šenk



Project week »Čokoladnica at BC Naklo«