

THE SKY is the LIMIT

Year 2023-24, Issue 15

The Sky is the Limit
BC NAKLO – Secondary School
Newsletter
Glasilo BC Naklo – Srednja šola
Strahinj 99, 4202 Naklo

Editorial Board/Uredniški odbor:
Naja Budau
Nely Seferagić
Špela Jamnik
Andreja Koncilija
Lisa Niccolini
Zarja Bavdaž

Mentors/Mentorici:
Irena Šubic Jeločnik
Eva Lebar

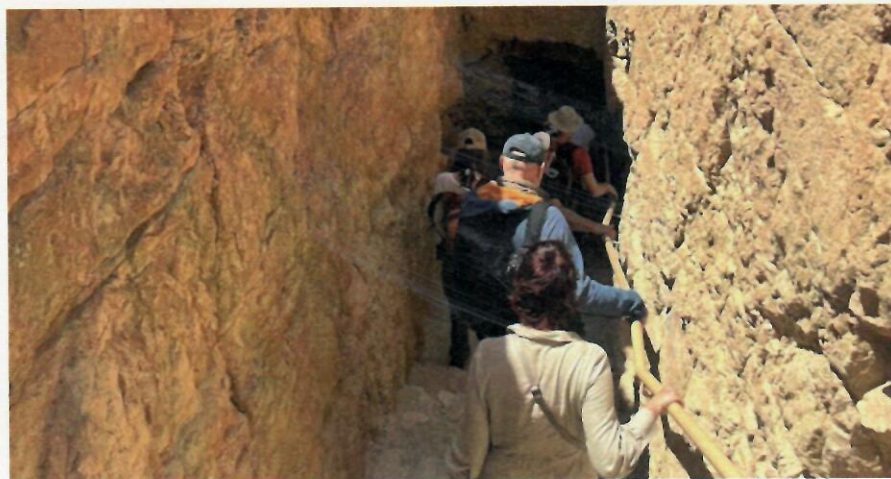
**Photo & illustrations/
Fotografije & ilustracije:**
Students and teachers of BC Naklo
& partners
Dijaki in učitelji BC Naklo &
partnerji

200 copies/200 izvodov
NOT FOR SALE/NI ZA PRODAJO

ISSN 2463-7777

November/november 2023

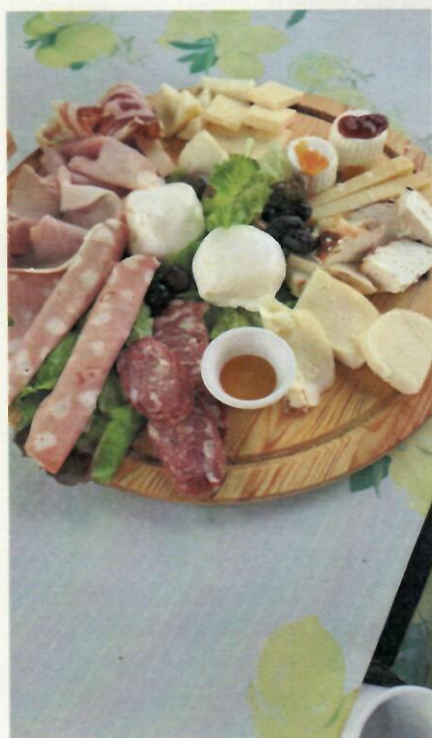
Sea and Masada ... All in all, it was an excellent experience. Since then, I have been able to apply some techniques and strategies with students in class. For example, we were able to put up an exhibition about Holocaust with materials provided by Yad Vashem. Watching the news these days makes me feel really sad but also very fortunate to have been able to visit and see these places in real life. Considering how the war is unfolding, who knows when it will be possible to go visit Israel safely again.



A trip to Palermo: Making pizza, pasta, ricotta, mozzarella, gelato and marmellata with Italians – a delightful experience

By Maša ŠKRLEP

From 2nd to 8th July 2023, food and nutrition teachers visited Palermo, Sicily, as part of the NAPREI project. Our aim was to upgrade our knowledge and skills and to promote the development of education in the field of food technology. In Palermo, we delved into Sicilian cuisine. We visited the Trattoria Pizzeria Il Proverbio where we tasted street food. Then we learnt about the Progetto Itaca Palermo organisati-



on and how vegetables and fruit are produced there. Then we made ice cream and Sicilian desserts at the La Martorana patisserie and pasta at the Laboratorio Artigiano Pasta Fresca di Fabio Serina. We also visited Cuoche Combattenti, a social enterprise that produces jams and helps women, victims of violence. We furthered our culinary skills by baking Sicilian pizza at the Università degli Studi di Torino

and making ricotta and mozzarella at Caseificio Fratelli Biddeci. This training has given us a deeper understanding of Sicilian cuisine, crafts and traditional cooking, which we look forward to sharing with our students in the future. The trip to Palermo was an invaluable experience for all participants and will enrich our teaching and knowledge in the field of food and nutrition.