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# ASEF Classroom Network #ASEFClassNet **Online Collaboration 2018**

# **Proposal**

#### 1. Title of the Online Collaboration (Max. 6 words)

Grandma's Kitchen - A Global Recipe Book

## Name and contact details of project co-ordinator(s)

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http://www.saintmarksschool.com/new/Janakpu http://www.saintmarksschool.com/new/Janakpu ri

### 3. School description (Max. 30 words)

The school's mission is to develop the character of each student by providing superior quality education with a global perspective, fostering leadership and creativity. The school provides an optimal learning environment for every student using a variety of proven instructional methods and assisted technology tools.

#### 4. Summary of the Proposed Online Collaboration (Max. 200 words)

Food gives universal experiences which help us to build strong bonds with people across the globe. The project is a sequel to Grandma's Kitchen - Our Recipe Book. The main objective of this Online Collaboration is to create an online recipe book which is a collection of traditional recipes contributed by the students of Asian and European schools. Through this Online Collaboration, the students will bond with their grandparents while learning about the traditional food cooked at home. They will compile the authentic recipes of these popular dishes and also explore the cultural positioning of each dish. The participating students will cook these cuisines in their kitchen and share the pictures and recipes with other members online

The participating schools will be assigned to groups comprising Asian and European schools. Member students of the group will interact with one another and cook traditional dishes belonging to each other's country. Pictures and videos of collaboration will be shared on a common platform. The diverse recipes will be grouped under the categories - Salads, Soups, Starters, Main Course Dishes and

Desserts. The e-book will be a collection of recipes which will take you right back to Grandma's kitchen table where every meal is a labour of love. Through this collaboration, the students will learn to appreciate the culinary heritage of their own country as well as to respect the food, culture and traditions of other countries. In addition, students will learn ICT skills to enhance their creative abilities in a technologically advancing world. 5. The Online Collaboration falls under the main themes of: Please state "1" to "3" in level of relevance Arts & Culture Health 1 Business & Entrepreneurship History Education Media **Environment & Sustainable Development** Science & Technology Others. Please specify below: 6. Duration of the Online Collaboration (Please state start and end date): Start Date March 2018 **End Date** August 2018 Duration 6 months 7. Expected no. of schools/students involved and level of language and ICT skills No. of Schools in total 20 No. of Students in total 200 Students Age Group 13-18 Level of English : Intermediate Level of ICT Skills Intermediate

8. ICT tools/software required

Please tick (♥) as appropriate)		
Word processing software	Video conference tools	Storage tools
✓ Adobe Acrobat Reader	✓ Skype	✓ Dropbox
✓ Google Docs/Sheets	✓ Viber	✓ Google Drive
✓ Microsoft Word/Excel	Vyew	✓ iCloud
Scribd	✓ Wechat	
✓ Wordpress		
Social media	Image editing software	Online collaboration
Ask.fm	Adobe Illustrator	Mindmeister
✓ Facebook	Adobe Lightroom	✓ Slack
Flickr	✓ Adobe Photoshop	✓ Telegram
✓ Instagram	✓ BeFunky (online)	Trello
Pinterest	Sketch (Mac only)	
Tumblr		
Twitter		
Weibo		
<u>Video/audio editing software</u>	<u>Presentation</u>	App development
Adobe Premiere	✓ Google slides	Adobe Flash builder
✓ Audcity	✓ Microsoft Powerpoint	Alpha Software
Garageband (Mac only)	✓ Prezi	Appy Pie
✓ Soundcloud		
✓ Windows Movie Maker		
✓ Youtube		
Others (please specify): scratch		

9. Other resources needed: (Please tick (✓) as appropriate)

(i loade tick (* ) ad appropriate)		
✓ Camera	E-reader	OHP
✓ Desktop Computer/Lapto	p GoPro	✓ Smart Phones
✓ Digital Projector	✓ Interactive Whiteboard	✓ Tablet
✓ Voice Recording Devices	NA NA	
Others (please specify):		

10. Learning objectives and outcomes for teachers and students (Please list at least 3 learning objectives and outcomes for teachers and students respectively.)

Learning Objectives		Outcomes		
Teachers should join to:		For Teachers:		
1.	Acquire collaborative skills by interacting with teachers from other countries while working in a team to achieve common goals.	The teachers will collaborate and work in teams. They will build a network of peers and develop global partnerships.		
2.	Develop intercultural competence	2. The teachers will learn to communicate in an effective manner in intercultural contexts by developing an understanding of the culinary heritage of countries in Asia and Europe		
3.	Gain knowledge by working together	<ol> <li>Teachers will learn new recipes and develop their culinary skills.</li> </ol>		
Stı	udents will learn to:	For Students:		
1.	Exchange information and collaborate with students from other countries	<ol> <li>The students will become friends on the closed Facebook page. They will introduce themselves and share information about their interest, their families, their school and the food they eat.</li> </ol>		
2.	Appreciate, respect and celebrate their own culture as well as culture of other countries.	2. The students will learn to cook traditional food of their own country as well as of other countries.		
3.	Foster and develop interpersonal relationships during the collaboration process	3. Become more globalized citizens		
4.	Use ICT tools for online collaboration	<ul> <li>Pictures and videos of cuisines uploaded on the on-line platform. Designing and publishing of the e-book.</li> </ul>		

# 11. Timeline and activities of the Online Collaboration

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	<u>Main</u> <u>Coordinator</u>	<u>Teachers</u>	<u>Students</u>
Phase 1 (March 2018)			
Set-up Facebook group and invite members to the group	✓		
Self-introduction by all participating member	✓	✓	✓
Grouping of the Asian and European Schools	✓		
Phase 2 (April to May 2018)			
Explore and Compile the authentic recipes of traditional food cooked at home.			<b>✓</b>
To explain the cultural positioning of each dish along with their Grandmother's handwritten notes			✓
Upload and share the information on online platform			✓
Phase 3 (June to July 2018)			
Showcase of the research in the respective countries through an Exhibition		✓	<b>✓</b>
To share collaboration Videos, photographs on online platform		✓	✓
Phase 4 (August 2018)			
Designing and Publishing an e-book of all the chosen recipes	✓	✓	✓
Feedback and evaluation	<b>✓</b>	✓	✓

For further details about this online collaboration, please contact the coordinator directly

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