

Sabadell: Good Practice Case Study 1

A Gastronomic Anti-Rumours Experience

Summary Description:

An intercultural 'gastronomic' four-week long event was organised jointly between a group of immigrant women from different *Women's Spaces* in Sabadell and 25 students and professionals of the *Gastronomic School* restaurant, owned and run of the *Economic Development Department* of the municipality. The event attracted large numbers of members of the public and offered opportunities to provide information and interaction about rumours and anti-rumour activities.

Background, Source of the Idea and Partners:

The project is an initiative of the *Civil Rights and Citizen Department* of the Sabadell municipality, which brought it to the *Gastronomic School* and a group of women from the project *Women's Spaces*. Both sides were immediately interested and motivated to develop the initiative.

The *Gastronomic Youth School* is owned by the local government, and run a restaurant open to all from Monday to Friday. The *Woman Spaces* project is supported by the *Civil Rights and Citizen Department* and provides information about and support to access the services provided by the city and attracts many immigrant women.

MES GASTRONÒMIC INTERCULTURAL

DEL 10 AL 14 DE NOVENBRE
CUINA EUROPEA

DEL 17 AL 21 DE NOVENBRE
CUINA MAGREBI

DEL 24 AL 28 DE NOVENBRE
CUINA SUBSAHARIANA

DE L'1 AL 5 DE DESEMBRE
CUINA LLATINA

MENJARS DEL MÓN AL BUFET DEL MIGDIA
Resultat de l'intercanvi de coneixement entre els Espais Dona i l'alumnat de l'Escola d'Hostaleria del Vapor Llonch

DEL 10 DE NOVENBRE AL 5 DE DESEMBRE DEL 2014
A L'ESCOLA D'HOSTALERIA CAFE-RESTAURANT DEL VAPOR LLONCH

PREU DEL BUFET: 9.60 €

CLOENDA
Masterclass "Cuines del món"
Preparació de receptes i degustacions
9 de desembre, 17.30 h
ENTRADA GRATUÏTA

Specific Goal and Target:

The goal was to generate communication and interaction on relevant issues between immigrant women and native and immigrant youth, the latter being our main target group.

However, the collaboration between two municipal departments, and professionals such as teachers chefs and waiters, was also a benefit of the project. The public, in this case as customers of the restaurant, is also an important target group – in fact my far the largest group involved.

Actions, Timescales and Resources:

After reaching agreement with the main partners, the process began with the seven immigrant women developing a set of full meal recipes from their respective countries. Over a period of four consecutive weeks, the school restaurant organised these into thematic buffet menus, basing each week's menu on one region from which the women came. The women cooked alongside the students, each learning from each other, and served 870 customers. Members of the public were

charged €9.60 for the meal. Discussion about anti-rumours issues was stimulated by place mats, leaflets, and thematic waiter aprons. Afterwards, an intercultural kitchen Masterclass was offered by the chef of the Restaurant, to close of the project, attended by an audience of over 70 people.

All participation from the women was entirely voluntary and unpaid. Project time spent on this was about one month, and the cost (not including that of the professionals involved) was just over €2,000.

The restaurant kitchen was a significant location of interaction. For four mornings each week, women and students all worked together demonstrating and learning how to cook in the tradition of the different countries, discussing ingredients, ways of cooking and of serving meals.

During the same period, the professionals and Gastronomic School students also attended an anti-rumours theatre workshop together (part of the wider Sabadell Anti-Rumours Project).



The original idea was presented to the Gastronomic School in July 2014, and to the women in September. Meetings began with teachers that month, and by October the training of the immigrant women began. The leaflets, aprons and other material were also produced during October. The anti-Rumours Workshop was attended in November

Challenges Encountered:

The challenge the project set itself, and met, was to design and run an action that could bring together teachers, students, immigrant women and members of the public.

Perhaps the key difficulty encountered was to implement the project without overly disrupting the restaurant.

Outcomes:

A total of 870 diners came to the Restaurant, enjoying different national cuisines. They were welcomed in an anti-rumours atmosphere created by the menus and food, and thematic decoration which was renewed every week by the women. Specially designed anti-rumours aprons, table clothes and place mats were produced, as well as a press release and communication campaign.

Overall, this project directly reached about 1,000 people. Based on a feedback survey, the Project believes that intercultural understanding was enhanced and information on the effects of rumours and how to counter them was gained.

The intention is to repeat it annually with the Gastronomic School, extending it to other restaurants. The material and communication tools are available to do this.