



## Agricultural Mo(o)ve with 21st century skills

## International Virtual Assignment EQF4

## Milk processing

## Aeres, Leeuwarden, The Netherlands



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CONTACT	ΑCTIVITY
INFORMATION	CONTENTS
Aeres	Milk processing
Number of VA	3
Title of the VA	Milk processing
Name of contact person	Bertus Faber, Rinze Fokkema, Liesbeth Steenbergen
Name of partner schools	Vonk College Alkmaar, Aeres The Netherlands, Skjetlein Norway, Axxell Finland, Munkagard Sweden
LEARNING OUTCOMES	DESCRIPTION
	KNOWLEDGE
	<ul> <li>By the end of this virtual assignment successful students tells/ presents about the variety of dairy products in their region/ country in English.</li> <li>By the end of this virtual assignment successful students tells/ presents the way they have processed the milk in English.</li> <li>By the end of this virtual assignment successful students tells/ presents which conservation method has been</li> </ul>
	used.
	<ul> <li>SKILLS</li> <li>By the end of this virtual assignment successful students introduces themselves in English</li> <li>By the end of this virtual assignment successful students presents their school in English.</li> <li>By the end of this virtual assignment successful students presents the dairy consumption in their own region/ country in English.</li> <li>By the end of this virtual assignment successful students makes their own yoghurt or another dairy product in cooperation with other student(s).</li> <li>By the end of this virtual assignment successful students use their technological knowledge in their practical context.</li> </ul>
	<ul> <li>COMPETENCES</li> <li>By the end of this virtual assignment successful students are competent in finding a fitting procedure to process the milk with the other students.</li> <li>By the end of this virtual assignment successful students are competent in finding a creative way to make the different subjects of the assignments.</li> <li>By the end of this virtual assignment successful students are able to create a fitting solution in cooperation with other students and/ or other stake holders.</li> </ul>









	Project description:	
	Target group: EQF level 3 and 4.	
Stages and results		
	Aim:	
	Students will be aware of the variety of dairy products and the	
	main ways of processing milk.	
	Introduction of the group, the school and your region in English.	
Assignment 1	Present the group of students and the school, the school region and take care of everyone in your group will be part of this.	
	Do this in a creative way.	
	The aim is getting acquainted with the different groups.	
Assignment 2	Find out the variety of dairy products in your region/ country.	
	The result is the introduction of the dairy products in your region to the other groups.	
	Give the assignment to another group to make a dairy product. Skjetlein Norway challenging Vonk Alkmaar, Vonk Alkmaar challenging Axxell, Axxell challenging Aeres, Aeres challenging Munkagard Sweden.	
	The group of students is maximized 4-5 students.	
	Make your own dairy products.	
	Show which dairy product has been made and explain to	
Assignment 3	the group what happened. Make a movie about the making	
	of the dairy product.	
EQF level	3 and 4	
Duration of activity	1 month	
ICT Tools	Laptop/ computer, E-twinning.	
Organization of	The students should upload the assignments to	
the activity	E-twinning, during the lessons English.	
the dotting	1. Preparing for assignment 1 in class.	
	2. Assignment 1 upload to E-twinning.	
	3. Preparation of assignment 2 and uploading into	
	E-twinning.	
	4. To execute assignment 3.	
	5. Upload to E-twinning.	
	6. Evaluation.	
Number of students/staff	21 students, 3 teachers from Aeres, 2 teachers from Skjetlein	
involved	Norway, 1 teacher from Vonk Alkmaar.	









Minimum knowledge that the students must know	None.
Period in which virtual assignment is offered	9 May till 9 June 2022.
Evaluation	All Learning outcomes will be evaluated during the VA.
Hereby I give my permission to be contacted by interested parties	Yes
Name / email contact person	Bertus Faber – <u>B.faber@mbolifesciences.nl</u> Rinze Fokkema – <u>R.fokkema@aeres.nl</u> Liesbeth Steenbergen – <u>I.steenbergen@mbolifesciences.nl</u>

