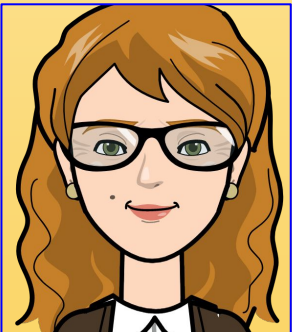


*IC RITA LEVI-MONTALCINI
BAGNOLO CREMASCO*

Un anno di eTwinning:

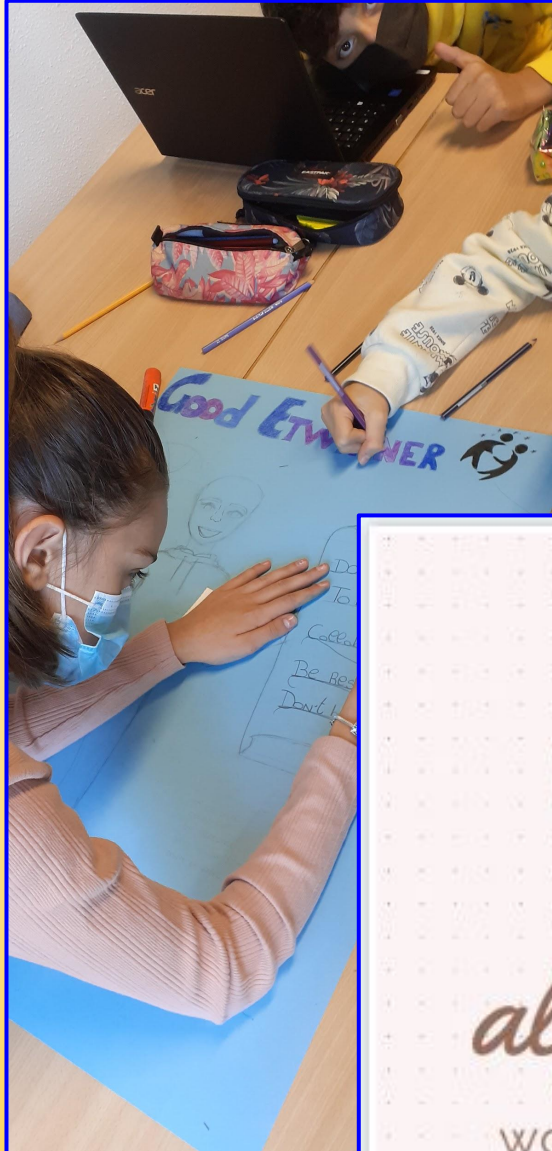
“Al pan, pan”
a.s. 2021-2022



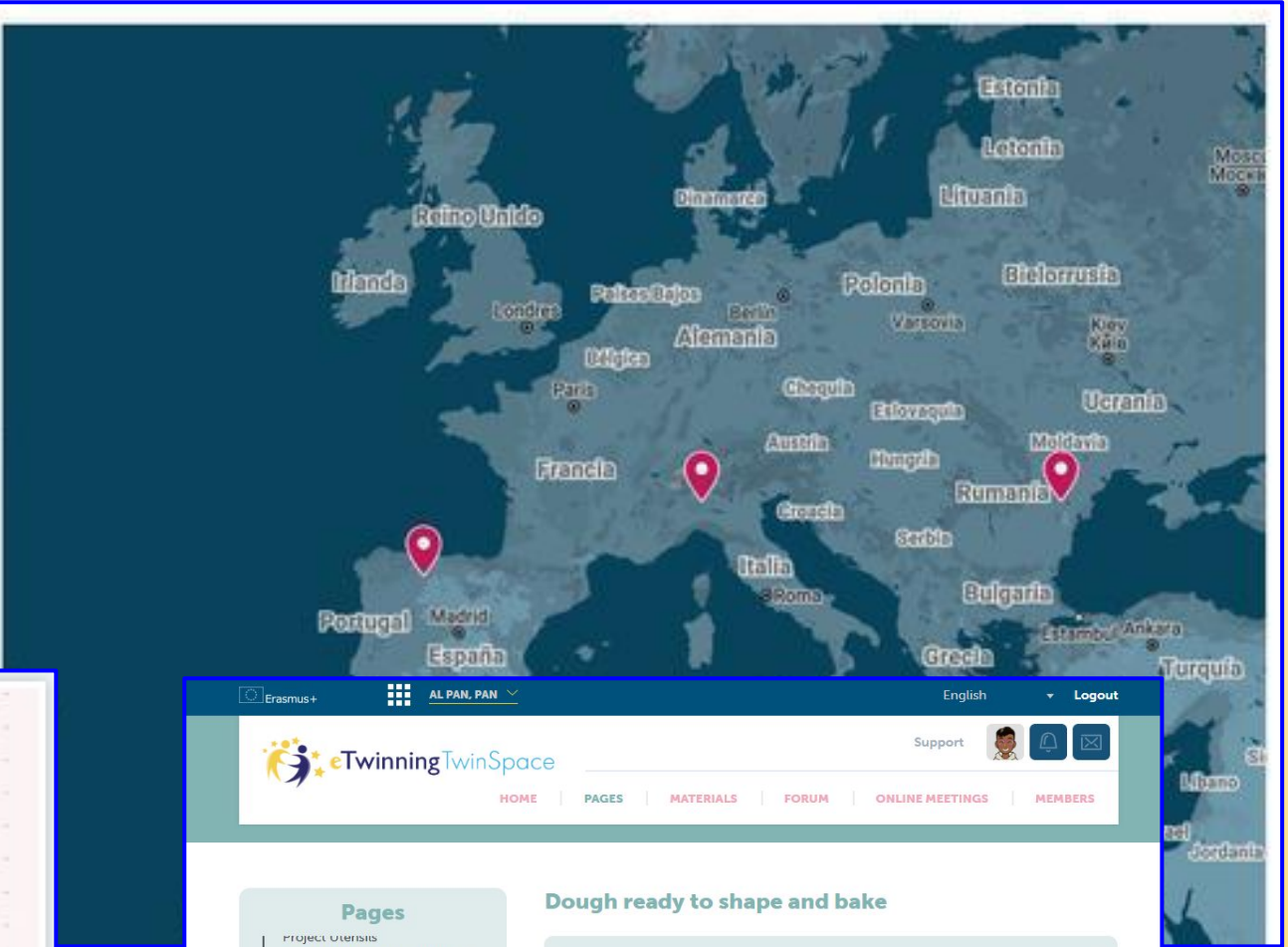
Simonetta Maria Galli
Referente eTwinning



“Al pan, pan”



- Capa sin nombre
- Colégio Santa Teresa - Centro Concertado de Enseñanza
 - I. C. "Rita Levi Montalcini" - Scuola Media
 - Colegiul Național Costache Negri
- These are the schools participating in the eTwinning project



Erasmus+ AL PAN, PAN English Logout

eTwinning TwinSpace Support

HOME | PAGES | MATERIALS | FORUM | ONLINE MEETINGS | MEMBERS

Pages

- Project Overview
- Project teachers' interactions + minutes
- Students' interactions
- eSafety, data protection, copyright
- Parents' permissions
- The good eTwinning Breadboard
- Safer Internet Day 2022
- The bakers and apprentices: Who we are
- Our Schools
- Students and teachers
- International groups

Dough ready to shape and bake

Al pan pan Looking for highly motivated eTwinning...

LOOKING FOR HIGHLY MOTIVATED ETWINNERS for a multidisciplinary project to develop English Language Skills

A loving and tasty journey into the world of soft, delicious, bread.

7TH - 10TH graders

We're now accepting partners! Contact us at eTwinning

Ver en YouTube

Al Pan pan intro SD 480p





eTwinning TwinSpace

Support [User Profile] [Home] [Pages] [Materials] [Forum] [Online Meetings] [Members]

Forum

Start a discussion, and then add threads for your partners to reply. If you want, you can also add a poll to your thread.

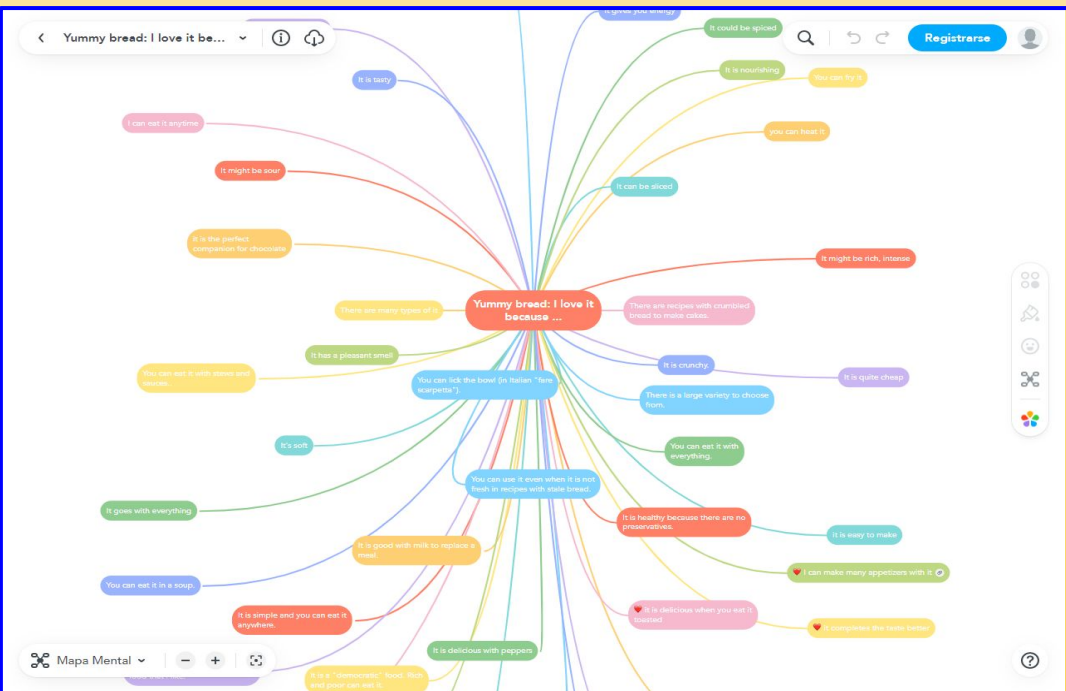
Discussions

- Page discussions**
8 thread(s)
316 message(s)
- Group 1: THE FRIENDLY BUNS**
5 thread(s)
83 message(s)
- Group 2: THE CRUMBS**
5 thread(s)
- Group 3: SEXY BAKERS**
5 thread(s)

Latest threads

- Students' interactions
52 replies - 19.05.2022
- Evaluation
13 replies - 01.05.2022
- Activities: Argumentation
25 replies - 30.03.2022
- Activities: Comparison
35 replies - 22.03.2022
- Activities: Association
52 replies - 22.03.2022

My forum posts Online



5. Description. Do research work. Create the interactive image.

Ask here anything related. First Who will be in charge with - documentation about... - doing a material... Second Arrange tasks What will you do first? Third Do research work. The shared document will help you. Create the interactive image. Complete the map You can post here the intermediary work to discuss with your partners. Meet deadlines.

10 replies Last reply by Luz María Santamarta - 23.01.2022

4. Build consensus about the tools.

What tools to be used?

21 replies Last reply by Luz María Santamarta - 03.01.2022

3. Set rules for the group.

How will you collaborate? Set some rules.

15 replies Last reply by Luz María Santamarta - 10.12.2021

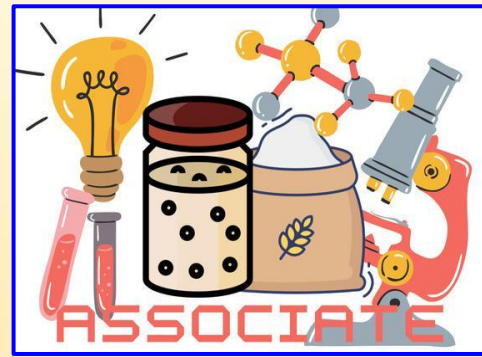
2. Give a name to group related to bread.

Propose a name. Vote for the best.



“Al pan, pan.” Cubing

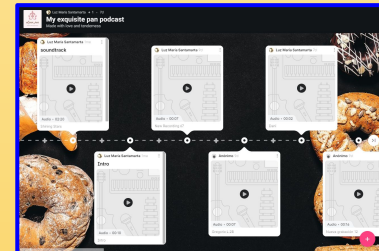
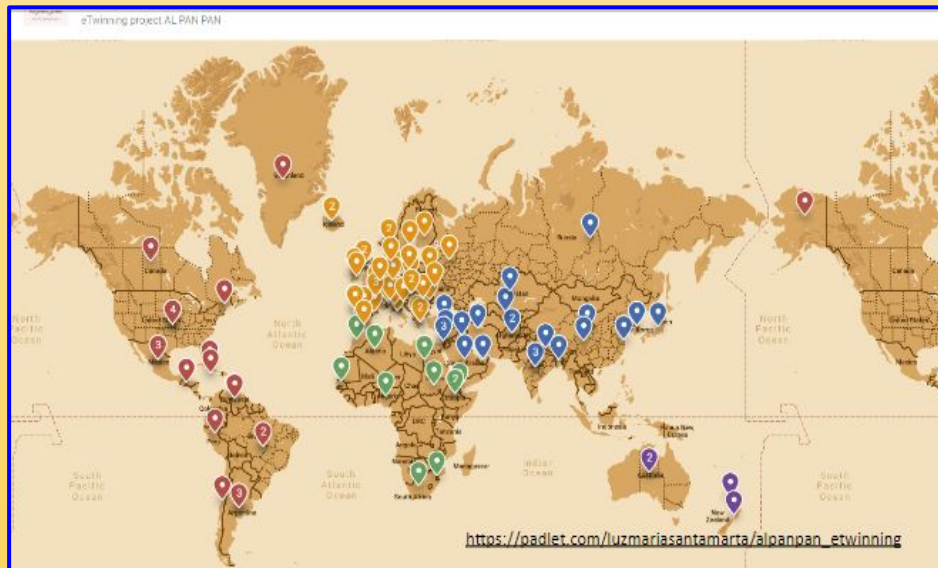
- ❑ descrizione
- ❑ confronto
- ❑ analisi
- ❑ associazione
- ❑ argomentazione
- ❑ applicazione



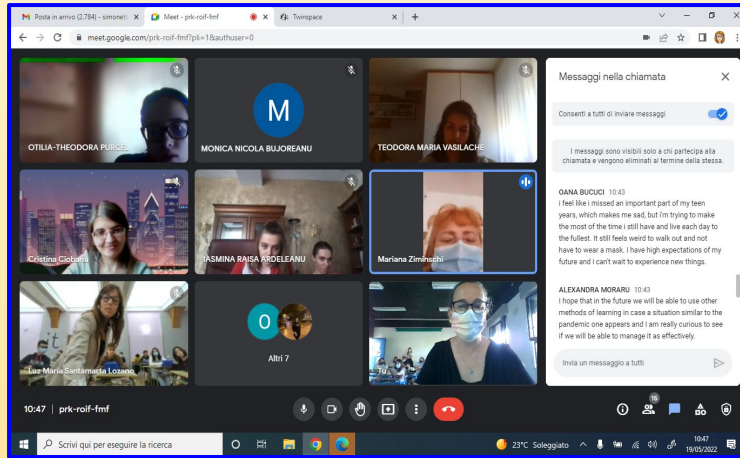
K: Know	W: Want To Know	Learnt
<p>Anonymous</p> <p>Martin (Spain) I know that bread was already made in ancient Egypt.</p>	<p>Anonymous</p> <p>Martin (Spain) When was the first time it was known that bread was made?</p>	<p>Anonymous</p> <p>Sarah (Spain) In this project I have learned about the origin of bread, the different types of bread that exist and since it has been made. But, I have also learned to work in a group online.</p>
<p>Anonymous</p> <p>Julia (Spain) Bread is made with flour and there are different types of flour</p>	<p>Anonymous</p> <p>Julia (Spain) What bread can eat the gluten free</p>	<p>Anonymous</p> <p>Rodrigo (Spain) I have learned that all parts of the world have a bread of their own and I have learned to work better in groups</p>
<p>Anonymous</p> <p>Helena (Spain) I know that a rolled up piece of white bread was used to erase graphite before rubber erasers were invented</p>	<p>Anonymous</p> <p>Helena (Spain) What country eats the biggest quantity of bread?</p>	<p>Anonymous</p> <p>Henar (Spain) In this project I have learned how to work with Canva and to create online posters.</p>
<p>Anonymous</p> <p>Rodrigo (Spain) I know that the bread is beneficial for health.</p>	<p>Anonymous</p> <p>Diego (Spain) Instead of bread, What food do people of other countries eat to replace it?</p>	<p>Anonymous</p> <p>Noé (Spain) I have learned that there are many different types of flour whth</p>
<p>Anonymous</p> <p>Diego (Spain) I know that bread is a basic</p>	<p>Anonymous</p>	<p>Anonymous</p>

PODCAST
Choose a sentence from the forum discussion describing the chemical reactions that take place in bread making and baking. Then write the sentence you want to say after your name.

STUDENT'S NAME	SENTENCE	STUDENT'S NAME	SENTENCE
Georgiana		Héctor 15b	During the baking it takes place the chemical reaction of fermentation
Teodora 8 1/2 11B?	Yeast begins feeding on the sugars in flour, and releases the carbon dioxide that makes bread rise.	Rodrigo 17	Once the bread is in the oven at about 70° the yeast dies and the starch turns gelatinous
Blanca	The fermentation of lactic bacteria inside the dough leads to the formation of lactic acid, acetic acid, water, carbon dioxide and secondary metabolites	Inés 16B	It's a series of reactions between sugars and amino acids.
Oana		Daniela 15	The chemical reaction with bread can be the Maillard reaction.
Audrina 6	Yeast reacts chemically with the sugars in the flour, producing a gas.	Daniel 2	It is used to cook
Alina 7	This gas makes the bread dough rise.	Claudia 1/2	Today we have several students who will talk about the interaction



"Al pan, pan. "Bread, bread, more bread"



"Panada Bresciana" (bread soup)

From Brescia, Italy

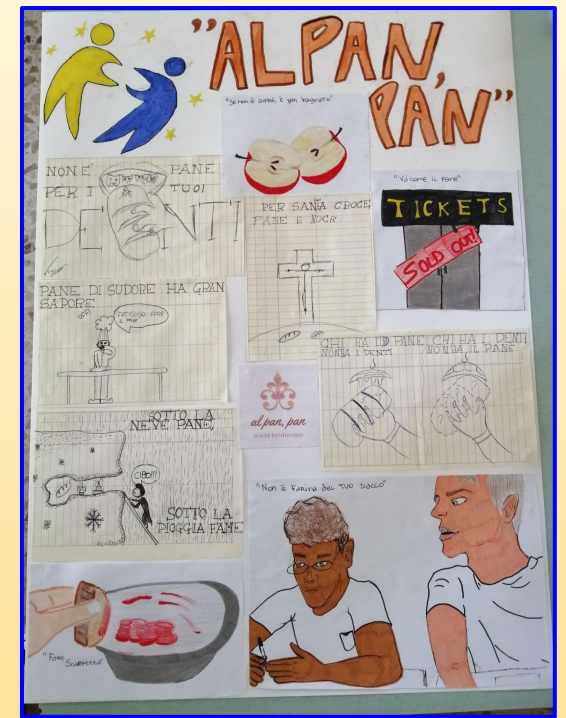
INGREDIENTS:
Stale bread
Laurel
Butter
Parmesan
Vegetable broth
Oil
Salt

Method:

- Cut the bread in small pieces, put them in a pot with vegetable broth.
- Cook over medium heat for 10 - 12 minutes.
- Remove the pot from the heat and cream it with butter and parmesan.

You can eat it with a turn of olive oil and black pepper.

Emma, Andrei, Alessandro R., Mohamed (Italy)



Welcome

TOO GOOD TO GO. Do you agree? What do you do with bread leftovers? Are dishes cooked with hard bread as good? Here is one of the final activities in the eTwinning project "Al Pan, Pan". We have investigated in our country's traditional cuisine or in our family's traditions and found out some leftover bread recipes.

We hope you like our collection of yummy recipes and, who knows, you may be inspired to try one or even more.

Have fun and enjoy your meal!

