



O.2.1 Joint training and vocational activities for upskilling and reskilling tourism workforce in each area



OUTPUT SUMMARY	
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Italy – Croatia



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1. Introduction

The TESTEAT project – *Enhance enogastronomy hEritage to eStablish and Expand sustainAble Tourism* – has been developed within the Interreg Italy–Croatia Programme with the objective of strengthening sustainable tourism development through the valorisation of enogastronomy heritage in the Adriatic cross-border area.

The Adriatic region is characterised by a rich and diverse culinary tradition shaped by centuries of cultural interaction, trade routes and local agricultural practices. This gastronomic heritage represents not only an important component of regional identity, but also a powerful resource for the development of sustainable and experiential tourism. However, recent developments in the tourism sector have revealed several structural challenges affecting the Italy–Croatia programme area. Tourism systems are often highly seasonal and concentrated in coastal destinations, while rural areas remain underutilised despite their strong cultural and gastronomic potential. Furthermore, tourism professionals increasingly face the need to respond to evolving visitor expectations related to sustainability, health, food choices and responsible travel.

The TESTEAT project addresses these challenges by promoting innovative tourism approaches that integrate gastronomy, cultural heritage, sustainability and digitalisation. Through cross-border cooperation between Italian and Croatian partners, the project aims to develop new models of tourism experiences that valorise local food traditions while responding to contemporary tourism trends.

Within this framework, Output 2.1 focuses on **capacity-building activities aimed at strengthening the competencies of future tourism professionals**, particularly students from higher education and vocational education institutions.

These activities were implemented through cross-border exchanges, which enabled participants to experience different territorial approaches to tourism development, learn about local gastronomic traditions and engage with tourism stakeholders from both countries.



By connecting education, tourism and gastronomy, the project contributes to building a new generation of tourism professionals equipped with the knowledge and skills required to develop sustainable tourism offers based on local heritage and contemporary consumer expectations.

2. Purpose and scope of this document

This document presents an overview of the cross-border capacity-building activities implemented within Output 2.1 of the TESTEAT project.

The main objective of this output was to strengthen the competencies of students and future tourism professionals through cross-border exchange initiatives, enabling them to gain practical knowledge and experience in the fields of sustainable tourism, gastronomy heritage and contemporary tourism trends.

The document summarises the implemented exchange activities organised by the project partners in Croatia and Italy, highlighting their contribution to knowledge transfer, intercultural dialogue and the development of professional competencies relevant to the tourism and hospitality sector.

The exchange activities were designed to provide participants with direct exposure to different tourism environments, local gastronomic traditions and sustainable tourism practices. Through a combination of lectures, workshops, field visits and collaborative activities, participants were able to connect academic knowledge with practical experiences. The document also highlights how these activities contributed to strengthening cooperation between partner institutions and to fostering a shared understanding of contemporary tourism challenges within the Italy–Croatia programme area.

3. Project context and cross-border challenges

The TESTEAT project was developed in response to several shared challenges affecting tourism development in the Italy–Croatia programme area.



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The COVID-19 pandemic exposed structural weaknesses in tourism systems that are strongly dependent on seasonal demand and mass tourism flows. At the same time, it highlighted the need for more resilient tourism models capable of integrating sustainability, local value chains and diversified tourism experiences.

Enogastronomy represents a key opportunity in this context. The Adriatic region possesses a unique culinary heritage rooted in traditional food production, local agricultural systems and centuries-old cultural exchanges between Italy and Croatia.

Despite this rich heritage, the tourism sector often fails to fully integrate gastronomy into tourism development strategies. Local food traditions and products are frequently promoted only as complementary experiences rather than as central components of destination identity.

Another challenge relates to the evolving expectations of tourists. Contemporary visitors increasingly seek authentic experiences connected to local culture, gastronomy and sustainability. At the same time, tourism providers must respond to diverse food-related needs, dietary preferences and health considerations.

Addressing these challenges requires strengthening the skills and knowledge of tourism professionals and future workforce, particularly in areas such as sustainable gastronomy, circular economy practices and the interpretation of cultural heritage.

The TESTEAT project therefore aims to support the development of innovative tourism approaches that combine local food heritage with sustainable tourism practices while strengthening cooperation between educational institutions and tourism stakeholders in the cross-border area.

4. Partnership and institutional framework

The TESTEAT partnership brings together a diverse group of organisations representing the tourism, education, research and public administration sectors in both Italy and Croatia.



Each partner contributes specific expertise to the project, ranging from tourism management and cultural heritage to education, vocational training and regional development.

The cooperation between universities, vocational education institutions and public authorities ensures that the project addresses tourism challenges from multiple perspectives, linking academic knowledge with practical tourism development initiatives.

Within this partnership framework, several partners were directly involved in the implementation of the capacity-building activities under Output 2.1, particularly in the organisation and coordination of the cross-border exchange programmes. Juraj Dobrila University of Pula (UNIPU) and Ca' Foscari University of Venice (UNIVE) played a key role in coordinating the academic components of the exchanges and facilitating the participation of university students and professors. SCF and CIVIFORM contributed primarily to the organisation of vocational training activities and practical learning components, including the exchange focused on sustainable gastronomy and zero-waste culinary practices. The Agency for Rural Development of Istria (AZRRI), as the Lead Partner, supported the overall coordination of activities and hosted study visits related to sustainable rural development and local food systems. Through this collaborative effort, the partners ensured that the cross-border exchanges combined academic knowledge, vocational training and practical tourism experiences, thereby strengthening the competencies of students and future tourism professionals in the programme area.

5. Methodological approach to capacity building

The capacity-building activities implemented within Output 2.1 were designed according to a **cross-border experiential learning approach**.

Instead of relying solely on classroom-based education, the project emphasised interactive and practice-oriented learning methods that allow participants to engage directly with tourism stakeholders, local producers and cultural heritage sites.

The exchange activities combined several complementary learning formats:



- Academic lectures and seminars
- Thematic workshops and discussions
- Field visits to tourism destinations and gastronomic sites
- Collaborative projects and group work
- Cultural and gastronomic experiences

This approach enabled participants to connect theoretical knowledge with real-world tourism practices and to explore how local food traditions can be integrated into sustainable tourism development strategies.

Experiential learning proved particularly effective in helping students understand the complexity of tourism systems, including the relationships between gastronomy, culture, environment and local communities.

6. Cross-border exchange activities

Within the TESTEAT project, cross-border exchanges represented the central component of the capacity-building activities implemented under Output 2.1.

These exchanges were designed as experiential learning environments, allowing participants to gain first-hand insights into tourism development practices in different territorial contexts. By participating in academic sessions, thematic workshops, field visits and collaborative project work, students were able to deepen their understanding of the role of gastronomy and cultural heritage in sustainable tourism development.

The exchange activities also aimed to strengthen cross-border dialogue between Croatian and Italian educational institutions and to encourage cooperation among students who will become future professionals in the tourism sector.

The programme addressed several thematic areas that are highly relevant for contemporary tourism development, including:

- sustainable tourism and destination development
- the valorisation of local food heritage and traditional gastronomy
- circular economy and zero-waste approaches in gastronomy and hospitality



- the role of digital communication and marketing in tourism promotion
- understanding diverse food-related needs and evolving consumer expectations

Through direct interaction with tourism stakeholders, producers and experts, participants gained practical insights into the ways local gastronomy and cultural heritage contribute to destination identity and tourism competitiveness.

Three cross-border exchange activities were implemented during the project, organised in cooperation between universities, vocational education institutions and tourism stakeholders from Croatia and Italy.

7. Cross-border exchange camp – Pula

The first Cross-Border Exchange Camp was organised in **Pula from 26 to 30 May 2025**, bringing together students and professors from Croatia and Italy in a five-day educational and cultural programme focused on sustainable tourism and enogastronomy heritage.

The exchange gathered **30 students from Juraj Dobrila University of Pula (UNIPU)** and **6 students from Ca' Foscari University of Venice (UNIVE)**, accompanied by professors from both institutions. The programme combined academic lectures, thematic workshops, study visits and cultural activities designed to strengthen cross-border cooperation and provide participants with practical learning experiences.

The exchange began with an introductory cultural programme in the historic centre of Pula, where participants met at the Golden Gate (Slavoluk Sergijevaca) and took part in a guided tour of the city. This initial activity allowed participants to become familiar with the cultural and historical context of the destination while creating an informal environment for networking and interaction among students and professors from both countries.

The academic part of the programme was hosted at the **Faculty of Economics and Tourism "Dr. Mijo Mirković"**, where participants attended a series of lectures and thematic workshops addressing topics related to tourism development, the interpretation of enogastronomy heritage and sustainable tourism practices. Through interactive discussions



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and group activities, students explored the role of gastronomy in shaping destination identity and tourism experiences.

In addition to academic sessions, the programme included several **field visits and experiential learning activities** aimed at connecting theoretical knowledge with real-life tourism practices. Participants visited cultural heritage sites, tourism attractions and rural tourism facilities in order to better understand how local identity, gastronomy and cultural heritage are integrated into tourism development.

One of the key activities of the programme was the visit to the **Agency for Rural Development of Istria (AZRRI)** in Pazin, the Lead Partner of the TESTEAT project. During the visit, participants were introduced to regional initiatives supporting sustainable rural development, local food systems and the valorisation of traditional agricultural products. The visit also provided an opportunity to present the role of regional institutions in strengthening connections between agriculture, gastronomy and tourism. Further activities included visits to local producers and tourism establishments where students could experience authentic eno-gastronomic offerings and gain insight into the importance of local food heritage for destination storytelling and tourism marketing.

The programme also included visits to cultural and tourism attractions in the wider Istrian region, such as the **Morosini-Grimani Castle in Svetvinčenat**, where participants took part in a guided thematic tour and a team-building escape room activity designed to encourage collaboration among international participants.

Throughout the exchange, shared meals and informal evening activities further strengthened interaction between participants and allowed them to experience the local gastronomy of the destination.

Overall, the Pula exchange camp provided an important platform for **academic cooperation, cultural exchange and experiential learning**, enabling students to gain a deeper understanding of the relationship between gastronomy heritage, sustainable tourism development and regional identity.



The activity also contributed to strengthening cooperation between Croatian and Italian educational institutions and supported the development of competencies among students who will form part of the future tourism workforce in the Adriatic region.

7.1. Key findings, conclusions and lessons learned

Based on participants' feedback and evaluation of the exchange activities, several key findings and conclusions can be highlighted:

- High added value of cross-border learning environments
Participants emphasised the importance of learning in an international setting, where different perspectives, educational approaches and territorial contexts contributed to a broader understanding of tourism and gastronomy systems.
- Strong link between theory and practice
The combination of academic lectures and field visits was identified as particularly effective, allowing participants to directly connect theoretical knowledge with real-life examples and operational practices.
- Growing awareness of sustainability and circular approaches
Activities focusing on local food systems, sustainable tourism and circular economy significantly contributed to participants' understanding of how these concepts can be applied in practice.
- Development of transversal skills
Group work, discussions and joint activities fostered critical thinking, teamwork, communication skills and problem-solving abilities in an international context.
- Importance of storytelling and local identity
Participants recognised the key role of gastronomy heritage and storytelling in shaping authentic tourism experiences and strengthening destination identity.
- Strengthened institutional and personal connections
The exchange enabled the establishment of new academic and professional relationships, creating a foundation for future cooperation, mobility and joint initiatives.



7.2. Overall impact

The Cross-border Exchange Camp held in Pula successfully achieved its main objectives by creating a dynamic and interactive learning environment that combined academic knowledge, practical experience and intercultural exchange.

The programme contributed to the professional development of participants and enhanced their capacity to understand and apply concepts related to sustainable tourism and enogastronomy heritage. At the same time, it reinforced cooperation between partner institutions and strengthened cross-border ties between Croatia and Italy.

The experience confirmed that such integrated and participatory formats represent an effective approach to education and capacity building in the tourism sector, particularly in addressing contemporary challenges related to sustainability, innovation and the preservation of cultural heritage.

8. Cross-border exchange camp – Venice

The second Cross-Border Exchange Camp took place in **Venice from 24 to 27th of November 2025**, where students from Juraj Dobrila University of Pula participated in a collaborative learning programme together with students from **Ca' Foscari University of Venice (UNIVE)**, particularly those enrolled in the Master's programme *Tourism Management and Sustainability*.

The exchange gathered **6 students from Juraj Dobrila University of Pula (UNIPU)** and **50 students from Ca' Foscari University of Venice (UNIVE)**, accompanied by professors from both institutions.

The exchange programme focused on innovative educational approaches and collaborative project work related to the **valorisation and sustainable promotion of local gastronomic heritage**. By bringing together students from different academic backgrounds and national contexts, the programme created an interactive learning environment that encouraged knowledge exchange, intercultural dialogue and the development of new perspectives on gastronomy-based tourism.



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One of the central components of the programme was a collaborative project dedicated to the promotion of the traditional Venetian dessert **frittella** on the Croatian market, where a similar product, *fritula*, already exists as a traditional seasonal pastry. Through this project, students explored the cultural and gastronomic significance of these traditional desserts while analysing their potential for cross-border tourism promotion.

Participants were introduced to the historical origins and preparation methods of the Venetian frittella through visits to educational institutions and culinary training centres, where they interacted with students and professors involved in gastronomy education. These activities provided insights into the cultural traditions associated with this dessert and its role in Venetian culinary heritage.

Following the introductory activities, students worked in **mixed international teams** to develop strategic proposals for positioning and promoting the product in a cross-border tourism context. The teams analysed similarities and differences between Venetian *frittella* and Croatian *fritula*, exploring how traditional gastronomic products can be adapted and promoted within different tourism markets. The project encouraged participants to combine knowledge from tourism management, marketing and gastronomy in order to develop innovative approaches to promoting culinary heritage.

In addition to the collaborative project work, the exchange programme included several **thematic study visits** aimed at exploring the relationship between gastronomy, cultural heritage and urban tourism in Venice.

Participants visited the **Rialto Market**, one of the oldest and most important food markets in Europe. During the visit, students learned about the historical role of the market as a central hub for the exchange of agricultural and maritime products, as well as its contemporary importance in maintaining local food traditions and supporting the supply of fresh produce to residents and visitors.

Further exploration of Venetian gastronomy included visits focused on the city's traditional street food culture, particularly the preparation and consumption of **cicchetti and tramezzini**, which represent an important part of the local culinary identity and everyday food culture.



The programme also included a guided visit to the **Jewish Ghetto of Venice**, where participants were introduced to the traditions of kosher cuisine and its historical influence on Venetian gastronomy. Through this visit, students gained a deeper understanding of how culinary traditions reflect cultural diversity and historical interactions within urban environments.

Throughout the exchange, participants engaged in discussions and collaborative learning activities that encouraged them to reflect on the importance of preserving and promoting culinary heritage in a sustainable tourism context.

Overall, the Venice exchange provided valuable insights into how **traditional gastronomic products and culinary practices can be interpreted, preserved and promoted within contemporary tourism systems**, while strengthening academic cooperation and intercultural dialogue between students and institutions from Croatia and Italy.

The activity further reinforced the role of cross-border educational cooperation in preparing students for future professional challenges in tourism, particularly in relation to sustainable destination development, cultural heritage interpretation and gastronomy-based tourism experiences.

8.1. Key findings, conclusions and lessons learned

Based on the overall evaluation of the exchange activities and participants' reflections, the Venice Cross-Border Exchange Camp highlighted several key findings:

- Integration of academic research and practical application
Participants particularly valued the combination of academic analysis and hands-on experiences (workshops, study visits, project work), which enabled a deeper understanding of how enogastronomy heritage can be translated into sustainable tourism products.
- Relevance of local food systems and short supply chains
The visit to key sites such as the Rialto Market contributed to a stronger understanding of local supply chains, seasonal products and the importance of maintaining connections between producers, markets and tourism.



- Intercultural dimension of gastronomy
Activities such as the exploration of Venetian culinary traditions and the Jewish Ghetto highlighted how gastronomy reflects cultural diversity and historical interactions, reinforcing the importance of inclusive and culturally aware tourism development.
- Innovation through cross-border collaboration
Working in international teams on joint projects encouraged participants to compare similar traditional products (frittella/fritula) and to develop innovative approaches for their promotion in different tourism contexts.
- Development of strategic and analytical skills
Participants strengthened their ability to analyse markets, develop positioning strategies and propose sustainable tourism solutions based on local heritage.
- Enhanced dialogue and cooperation between institutions
The exchange fostered meaningful interaction between students and professors, contributing to stronger academic cooperation and laying the groundwork for future joint initiatives.

8.2. Overall impact

The Cross-border Exchange Camp in Venice confirmed the effectiveness of experiential and collaborative learning formats in addressing contemporary challenges in tourism and gastronomy.

By combining research-based learning with practical activities such as culinary workshops, thematic visits and group project development, the programme enabled participants to better understand the role of enogastronomy as a driver of sustainable tourism development.

The collaborative work on projects related to local culinary traditions further demonstrated the potential of cross-border cooperation in creating innovative and culturally grounded tourism products. Participants were able to apply theoretical knowledge to real-world scenarios, while also developing skills relevant for their future professional careers.



The exchange also contributed to strengthening intercultural dialogue and mutual understanding between Croatian and Italian participants, highlighting the shared value of culinary heritage as a basis for cooperation.

Overall, the Venice camp reinforced the importance of integrating education, local practices and international collaboration in order to support the development of sustainable, resilient and culturally rooted tourism models.

9. Cross-border exchange camp – Trieste

The third Cross-Border Exchange Camp was organised in Trieste from 30 September to 2 October 2025, bringing together students from vocational education institutions and gastronomy schools from Croatia and Italy for an intensive training programme focused on sustainable gastronomy and circular economy principles in culinary practice.

The exchange gathered **9 students from Central Vocational Training School (SCF), 11 students from CIVIFORM** and 9 students from **Dubrovnik Development Agency - Tourism and Hospitality School Dubrovnik (DURA)** accompanied by professors from both institutions.

The exchange programme created an international learning environment that encouraged cooperation, knowledge exchange and the development of practical skills among students who will become future professionals in the tourism and hospitality sectors. By involving participants from different educational systems and cultural backgrounds, the programme promoted intercultural dialogue while enabling students to explore innovative approaches to sustainable food preparation.

Participants were organised into **multinational teams**, ensuring that students from different countries and institutions worked together throughout the programme. This collaborative approach encouraged participants to exchange culinary traditions, knowledge and professional perspectives while developing teamwork and communication skills that are essential in the hospitality and tourism industries.



The central activity of the programme was a **zero-waste culinary challenge**, during which student teams were tasked with designing and presenting a sustainable menu based on circular economy principles. The challenge required participants to minimise food waste while maintaining high gastronomic quality and creativity in their culinary proposals.

Students explored innovative ways to optimise the use of available ingredients, reduce waste in food preparation and apply sustainable practices commonly promoted within contemporary gastronomy and hospitality sectors. Through this process, participants gained a deeper understanding of how circular economy principles can be applied in professional kitchen environments.

The teams developed their menus collaboratively and presented their concepts to an **international jury composed of experts in gastronomy and hospitality**. The proposals were evaluated according to several criteria, including sustainability, creativity, practical feasibility and the efficient use of ingredients.

In addition to the competition element, the programme included discussions and practical learning sessions that allowed students to reflect on the environmental impact of food production and preparation. These activities highlighted the importance of responsible resource management and sustainable culinary practices within modern gastronomy.

The Trieste exchange therefore provided participants with valuable **hands-on experience in sustainable gastronomy**, enabling them to apply theoretical knowledge in practical culinary tasks while strengthening their understanding of circular economy approaches in the hospitality sector.

Overall, the exchange contributed to strengthening students' competencies related to sustainability, teamwork and innovation, while promoting cross-border collaboration among future professionals in gastronomy, hospitality and tourism.

The activity also demonstrated how educational cooperation between vocational institutions and training centres can support the development of new skills required for the transition toward more sustainable tourism and food systems.



9.1. Key findings, conclusions and lessons learned

Based on the evaluation of participants' experiences and feedback collected after the exchange, the Trieste Cross-Border Exchange Camp demonstrated several important findings:

- Very high overall satisfaction and engagement
The exchange was evaluated as a highly positive experience (average score 4.67/5), with the majority of participants describing it as “unique”, “interesting” and “valuable”, despite the intensity of the programme.
- Strong impact of hands-on learning and practical activities
Participants highlighted the zero-waste culinary challenge, cooking activities and working in a professional kitchen environment as the most memorable and impactful elements of the programme.
- Highly inclusive and collaborative group atmosphere
The majority of participants consistently felt included and able to actively contribute to group work. The multinational team structure successfully fostered cooperation, mutual support and peer learning.
- Effective intercultural exchange and social interaction
Meeting peers from different countries and sharing culinary traditions was identified as a key added value, contributing to both professional development and personal connections.
- Positive educational outcomes with room for further strengthening
Most participants confirmed that they gained new knowledge related to food, culture and collaboration, particularly in the context of sustainability and circular economy practices. However, feedback also indicated the potential to further reinforce the educational component and structured team-building activities.
- Strong willingness for continuation and replication
An overwhelming majority of participants expressed readiness to recommend similar exchanges in the future, confirming the relevance and attractiveness of this type of learning format.



9.2. Overall impact

The Cross-border Exchange Camp in Trieste successfully achieved its main objectives by providing an intensive, practice-oriented learning experience focused on sustainable gastronomy and circular economy principles.

Through the zero-waste culinary challenge and collaborative work in multinational teams, participants were able to directly apply sustainability concepts in a real-life kitchen environment, strengthening their practical skills and professional competencies.

The programme also demonstrated the strong potential of vocational education and training institutions to contribute to the development of innovative and sustainability-oriented approaches in gastronomy and hospitality.

In addition to technical knowledge, the exchange fostered key transversal skills such as teamwork, communication and adaptability, which are essential for future professionals in the tourism and hospitality sectors.

The positive feedback and high level of participant satisfaction further confirm that such cross-border, hands-on training formats represent an effective tool for capacity building, while also strengthening cooperation between institutions and promoting a shared understanding of sustainable food systems across different cultural and educational contexts.

10. Learning Outcomes and impact

The cross-border exchanges implemented within Output 2.1 significantly contributed to strengthening the competencies of students and future tourism professionals in the programme area.

Through participation in lectures, workshops, collaborative projects and field visits, participants gained a deeper understanding of how gastronomy heritage can support sustainable tourism development and enhance destination identity. Participants improved their awareness of the importance of sustainability in tourism and hospitality practices,



particularly in relation to reducing food waste, promoting local food systems and strengthening connections between tourism and agriculture.

The exchanges also contributed to increasing awareness of diverse food-related needs and dietary preferences, which are becoming increasingly relevant in modern tourism services. Another important outcome was the development of intercultural competencies and cross-border collaboration skills among students. By working in international teams and sharing experiences with peers from different educational systems, participants gained valuable insights into tourism practices in different territorial contexts.

Across all three exchange activities, a total of **121 participants** were involved, including **36 participants in Pula** (30 UNIPU and 6 UNIVE students), **56 participants in Venice** (6 UNIPU and 50 UNIVE students) and **29 participants in Trieste** (9 SCF, 11 CIVIFORM and 9 DURA students), accompanied by professors and trainers from participating institutions. This significantly exceeded the target value defined for this output.

Overall, the exchanges demonstrated that experiential learning and cross-border cooperation represent effective approaches for strengthening professional competencies and preparing the future tourism workforce for emerging trends in sustainable tourism development. Furthermore, the achieved level of participation and engagement confirms the strong relevance and transferability of this approach, providing a solid foundation for future replication of similar capacity-building activities across the programme area and beyond.

11. Contribution to Programme Priorities

The activities implemented within Output 2.1 directly contribute to the Interreg Italy–Croatia programme priority **“Culture and tourism for sustainable development.”**

By strengthening the competencies of future tourism professionals and promoting the valorisation of local food heritage, the project supports the development of innovative tourism models that combine cultural heritage, sustainability and economic development.



12. Conclusion and future outlook

The cross-border exchange activities implemented within the TESTEAT project provided a valuable platform for strengthening cooperation between Croatian and Italian educational institutions and tourism stakeholders.

By enabling students to experience different tourism environments and gastronomic traditions, the exchanges contributed to a deeper understanding of how local food heritage can support sustainable tourism development and regional identity.

The activities also demonstrated the importance of integrating academic learning with practical experiences, allowing students to explore real-world tourism challenges and opportunities.

Through collaboration between universities, vocational education institutions and tourism stakeholders, the project created a framework for long-term knowledge exchange and cooperation in the field of sustainable enogastronomy tourism.

The experiences and connections established during these exchanges provide a strong foundation for continued collaboration between institutions and for the further development of educational initiatives supporting sustainable tourism in the Adriatic region.



13. Annexes (programmes and signature lists)
Annex 1. Cross-border exchange camp programme - Pula

CROSS-BORDER EXCHANGE CAMP PROGRAMME

as part of the "TESTEAT" project entitled "Enhance enogastromy hEritage to eStablish and Expand sustainAble Tourism" (code ITHR0200324 - CUP H75E23000170006)

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

Day 1 Monday 26th May 2025

	Check in at the hotel (Hotel Artena; Valturska 12, 52100 Pula, Croatia)
18:00-20:00	Professional sightseeing tour in the City of Pula – meeting point at Golden Gate – Slavoluk Sergijevaca (Flanatička ul. 2, 52100, Pula, Croatia)
20:00	Dinner at Bistro Corso (Giardini 1, 52100, Pula, Croatia)

Day 2 Tuesday 27th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

9:00-10:00	Lectures and thematic workshop at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
10:00-10:30	Coffee break
10:30-11:30	Lectures and thematic workshop at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
12:00-12:30	Organised bus transport to Morosini- Grimani Castle (St. Vincent)
12:30-14:30	Thematic sightseeing of Morosini - Grimani Castle with Escape room game (Svetvinčenat 20, 52342 Svetvinčenat)
15:00-16:00	Lunch at Stancija Buršić (Fažanska cesta 25, 52215, Vodnjan, Croatia)
16:00-16:30	Organised transport to Pula
16:30-19:00	Free Time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 3 Wednesday 28th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

9:00-10:00	Lectures and thematic workshops at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
10:00-10:15	Coffee break
10:15-12:15	Lectures and thematic workshops



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12:30-13:30	Lunch at Juraj Dobrila University of Pula (Student restaurant, Ulica Sv. Mihovila 3, 52 100 Pula)
13:30-19:00	Free time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 4 Thursday 29th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

8:30-10:00	Lectures and thematic workshops at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
10:15-11:00	Organised bus transport from Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia) to Agency for rural development of Istria-AZRRI (Gortanov brijeg 1, 52000 Pazin)
11:00-12:30	Lectures and thematic workshop in AZRRI (Gortanov brijeg 1, 52000 Pazin)
12:30-13:00	Organised bus transport from AZRRI to restaurant for lunch
13:00-14:00	Lunch in Agrotourism Pod Čerlipnjon (Dolinci 245, 52404, Sveti Petar u Šumi)
14:00-15:00	Organised bus transport from lunch point to Medea Winery
15:00-17:00	Eno-gastronomic tasting session (Medea Winery, Željeznička ul. 15, 52215, Vodnjan)
17:00-17:10	Organised bus transport from Medea Winery to Pula center
17:30-19:00	Free time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 5 Friday 30th May 2025

10:00	Check out from hotel, farewell and travel Pula-Venice
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The TESTEAT project is co-funded by the European Union under the Interreg VI Italy-Croatia Programme.



<https://www.italy-croatia.eu/web/testeat>



Annex 2. Cross-border exchange camp photos – Pula



Italy – Croatia



Annex 3. Cross-border exchange camp programme – Venice



Co-funded by
the European Union



Faculty of Economics and
Tourism "Dr. Mijo Mirković"

Italy – Croatia



Università
Ca' Foscari
Venezia

CROSS-BORDER EXCHANGE CAMP PROGRAMME

as part of the "TESTEAT" project entitled "Enhance enogastroNomy hERitage to eStablish and Expand sustainABle Tourism" (code ITHRO200324 - CUP H75E23000170006)

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

Day 1 Monday 26th May 2025

	Check in at the hotel (Hotel Artena; Valturska 12, 52100 Pula, Croatia)
18:00-20:00	Professional sightseeing tour in the City of Pula – meeting point at Golden Gate – Slavoluk Sergijevaca (Flanatička ul. 2, 52100, Pula, Croatia)
20:00	Dinner at Bistro Corso (Giardini 1, 52100, Pula, Croatia)

Day 2 Tuesday 27th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

9:00-10:00	Lectures and thematic workshop at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
10:00-10:30	Coffee break
10:30-11:30	Lectures and thematic workshop at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
12:00-12:30	Organised bus transport to Morosini- Grimani Castle (St. Vincent)
12:30-14:30	Thematic sightseeing of Morosini - Grimani Castle with Escape room game (Svetvinčenat 20, 52342 Svetvinčenat)
15:00-16:00	Lunch at Stancija Buršić (Fažanska cesta 25, 52215, Vodnjan, Croatia)
16:00-16:30	Organised transport to Pula
16:30-19:00	Free Time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 3 Wednesday 28th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovičeva 1, 52100 Pula, Croatia

9:00-10:00	Lectures and thematic workshops at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradoviča 1, 52100 Pula, Croatia)
10:00-10:15	Coffee break
10:15-12:15	Lectures and thematic workshops



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Italy – Croatia



Italy – Croatia



12:30-13:30	Lunch at Juraj Dobrila University of Pula (Student restaurant, Ulica Sv. Mihovila 3, 52 100 Pula)
13:30-19:00	Free time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 4 Thursday 29th May 2025

Venue: Juraj Dobrila University of Pula, Faculty of Economy and Tourism "Dr. Mijo Mirković" Pula (FET),
Address: Preradovićeva 1, 52100 Pula, Croatia

8:30-10:00	Lectures and thematic workshops at Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradovića 1, 52100 Pula, Croatia)
10:15-11:00	Organised bus transport from Juraj Dobrila University of Pula, Faculty of Economics and Tourism "Dr. Mijo Mirković" (Ulica Petra Preradovića 1, 52100 Pula, Croatia) to Agency for rural development of Istria-AZRRI (Gortanov brijeg 1, 52000 Pazin)
11:00-12:30	Lectures and thematic workshop in AZRRI (Gortanov brijeg 1, 52000 Pazin)
12:30-13:00	Organised bus transport from AZRRI to restaurant for lunch
13:00-14:00	Lunch in Agrotourism Pod Čeripnjon (Dolinci 245, 52404, Sveti Petar u Šumi)
14:00-15:00	Organised bus transport from lunch point to Medea Winery
15:00-17:00	Eno-gastronomic tasting session (Medea Winery, Željeznička ul. 15, 52215, Vodnjan)
17:00-17:10	Organised bus transport from Medea Winery to Pula center
17:30-19:00	Free time
19:00	Dinner at Pizzeria Jupiter (Castropola ul. 42, 52100, Pula, Croatia)

Day 5 Friday 30th May 2025

10:00	Check out from hotel, farewell and travel Pula-Venice
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The TESTEAT project is co-funded by the European Union under the Interreg VI Italy-Croatia Programme.



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Italy – Croatia



Annex 4. Cross-border exchange camp photos – Venice



Annex 5. Cross-border exchange camp programme – Trieste

TESTEAT Exchange Camp

Cross-border exchange camp for students from Vocational Education and Training Schools in the Restaurant sector

29/9-3/10/2025

OPICINA (TS) - ITALY

The exchange camp is part of the broader activity aimed at promoting a culture of life-long learning for the tourism workforce and, in particular, as a **capacity-building** and **intercultural experience** for future tourism professionals from Italy and Croatia. The cross-border exchange camps for *students from secondary levels of education* in the HORECA sector is hosted in **Italy** and brings together students from Italy (**Veneto and Friuli Venezia Giulia**) and Croatia (**Dubrovnik**).

The main objectives of this cross-border exchange for VET students are:

- **Intercultural Exchange of Experience:** Facilitating a collaborative environment where Italian and Croatian students can share knowledge and experiences regarding the unique food&wine traditions of their respective regions and challenges that food&wine tourism is facing.
- **Deepening Knowledge and Skills:** Strengthening the students' practical capabilities in crucial areas for the modern hospitality sector, such as **sustainability** (understanding the concept of circular economy and learning practical methods for reducing food waste), **special dietary choices and needs** (learning how to effectively manage and cater to diverse and specific food-related requirements) and **digitalization** (increase awareness about upgrading the essential digital skills required in today's tourism and catering workforce)

The aim of the TESTEAT project is to improve the role of food and wine heritage in promoting sustainable socio-economic and cultural development of the Italy-Croatia cross-border area.

TESTEAT is co-financed by the European Union under the INTERREG Italy-Croatia programme.

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TESTEAT Exchange Camp

Cross-border exchange camp for students from Vocational Education and Training Schools in the Restaurant sector

29/9-3/10/2025

PROGRAM

29/9/2025

Travel to Trieste. Participants' arrival and check-in at the hotel.

Dinner and overnight stay at the hotel.

30/9/2025

9:00 Welcome at CIVIFORM (Opicina - Trieste)

9:30 Start of workshop activity: "Zero Waste" lecture and practical demonstration by the chef followed by a tasting. Cooking Class coordinated by the teacher Davide Zuliani (Civiform): introduction and demos by Davide Zuliani; group work to prepare for the contest, by doing simulation, using AI for translation etc.

13:00 - 14:00. Lunch: students will taste the food they prepared during the morning

15:30 - 17:00. Thematic cultural visit curated by teacher Elena Rocco (Civiform) in English. Departure on foot from Civiform, then reaching the center by historic tram. Literary tour that will visit the historic cafés of Trieste frequented by the city's leading writers and literary figures Italo Svevo, Umberto Saba, and James Joyce, to represent how cafés have been a place for cultural animation of the city of Trieste on an international level also.

Dinner and overnight stay at the hotel.

1/10/2025

8:00 Welcome at CIVIFORM (Opicina - Trieste)

8:30 Start of workshop activity: hands-on lesson in groups to work on traditional local recipes (production of stuffed pasta)

The cooking class will be coordinated by teacher Davide Zuliani (Civiform). The goal will be to bring students together to work and to prepare them for the contest, by doing simulation, using AI for translation etc.

13:00 - 14:00. Lunch at Civiform: students will taste the food they prepared during the morning

14:00 - 16:00. Continuation of the hands-on workshop

Dinner and overnight stay at the hotel.



TESTEAT Exchange Camp - student competition on Zero Waste

Cross-border exchange camp for students from Vocational Education and Training
Schools in the Restaurant sector

29/9-3/10/2025

2/10/2025

8:00 - 14:00: Students competition on zero waste menu based on a seasonal ingredient (pumpkin) with cross-border jury at CIVIFORM (Dpicina - Trieste).

This contest celebrates sustainable cuisine testing young students' creativity and skills. The main theme is "Zero Waste". The teams will have to imagine and cook their dishes, reducing waste and enhancing every ingredient.

2 mixed teams will take part in the contest, to foster cultural exchange and international collaboration. Each team will be made of:

- 5 or 6 students from Civiform (Friuli Venezia Giulia - Italy)
- 4 students from Fondazione Lepido Rocco (Veneto - Italy)
- 3 students from Tourism and Hotel School of Dubrovnik (Dubrovnik - Croatia)

The same box of ingredients will be provided to all teams (with pumpkin as the main ingredient) to create a vegetarian and gluten-free menu, minimising waste. The jury will be composed of representatives from Italy and Croatia and chaired by an external expert, the President of the Chef Union from Trieste.

13:30 - 14:30: Final Lunch at CIVIFORM

Afternoon: free time

Evening: Dinner and overnight stay at the hotel.

3/10/2025

Return travel

For information and registrations: sassi@scformazione.org



Annex 6. Cross-border exchange camp signature list – Trieste

