

ACTIVITY 6	The chestnut day
The aim of the activity	Rediscover local tradition with a typical autumn activity, namely the harvesting and preparation of chestnuts
Places where the event can be held	Classroom, a chestnut trees forest
Age group for the activity	6-11

BEYOND SCHOOL PROJECT

A. BEFORE OUT-OF-SCHOOL LEARNING ACTIVITY	
Educational tools	Ppt presentation
Method, technique and strategies	Storytelling, partecipative lesson
PRACTICE	Learn more about chestnuts and their history
Introduction of the activity	Since when did chestnuts begin to be used for food purposes? The teacher introduces the students to the history of the chestnut and the importance of this fruit at a local and national level, both from a nutritional and economic point of view.
Development of the activity	Students are asked to participate by asking if they know this fruit, if they can recognize it, if and how they like it cooked. Interventions are welcomed and everyone participates in the chat together
Evaluation of the activity	Students are asked to write a text with the following title: what is a chestnut for you?

B. IN THE OUT-OF-SCHOOL LEARNING ENVIRONMENT	
Educational tools	Nothing
Method, technique and strategies	Practical activity, excursion
PRACTICE	Chestnut collection
Introduction of the activity	The teacher distributes protective gloves so as not to get bitten and a bag each. It also explains the rules of the excursion.

Development of the activity	The students collect the chestnuts, being careful not to take the ones pierced by worms.
Evaluation of the activity	

C. AFTER OUT OF SCHOOL LEARNING ACTIVITY	
Educational tools	Boiled chestnuts, sugar, whipped cream/powdered sugar, cocoa or chocolate
Method, technique and strategies	Practical activity
PRACTICE	Preparation of the "Mont Blanc" dessert
Introduction of the activity	A teacher brings the chestnuts already boiled to school (they must boil for about 30 minutes). Present the recipe for the dessert to the students, explaining what needs to be done and giving roles to the students (<i>mis an place</i> workers, dough workers, decoration workers...).
Development of the activity	The students undertake the preparation of the "Mont Blanc" dessert, in a simplified version. First of all, all the students engage in peeling the chestnuts. Once this work is finished, the people responsible for mixing the dough chop them with their hands (or with a special tool). The mixture is mixed with a spoonful of cocoa and a sort of mountain is formed with the chestnut puree produced. At the top of the mountain you can sprinkle icing sugar or whipped cream to create the mountain glacier.
Evaluation of the activity	Let's eat dessert!



The Mont Blanc dessert