

THE SKY^{is} the LIMIT

 **BIOTEHNIŠKI
CENTER NAKLO**
SREDNJA ŠOLA



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Digital storytelling in Barcelona

By Damir TOMIĆ

At the beginning of the course, the participants introduced themselves to each other, which was followed by an overview of the programme, where we expressed our expectations and the trainers outlined the objectives of the course. On the first day, there were activities aimed at relaxation and getting to know each other. The second day was dedicated to storytelling and narrative building as effective learning methods. The evening part was dedicated to intercultural exchange, where we got to know the participants' countries and focused on the importance of cultural awareness.

A practical workshop on digital storytelling introduced us to the advanced

tools that can be used for this technique. The full-day workshop on video production and editing gave us valuable practical skills and knowledge in this field. In addition, we were introduced to various online tools such as Nearpod and Mentimeter, which allow for greater student participation in the classroom.

In the final phase, participants presented the results of their work and shared their experiences, where we also had the opportunity to discuss the insights and lessons learnt. At the end, feedback on the success of the programme was gathered, followed by the distribution of certificates and a farewell to the participants. I am extremely grateful for this

opportunity as it has given me a deeper understanding of the use of technology and media in the educational process.



Sicily: A wealth of local cuisine and development opportunities for small-scale food processing

By Irena GRIL

In May 2024, I visited Sicily, the largest island in the Mediterranean Sea, with four students of the Food and Nutrition Higher Professional Programme. Thanks to its favourable climate, Sicily traditionally allows for the production of various crops, citrus and olive groves, vines and vegetables. During the working week we stayed in the very centre of Palermo, close to attractions such as the Quattro Canti, the Pretoria Square, the Bellini Square, the churches of Martorana, the Cathedral, the Politeama and Massimo theatres. The city is impressive for its cultural richness, having been historically influenced by Phoenician, Norman, Arab, Greek, French and Spanish historical and architectural traditions.

The influence of different cultures can also be seen in the cuisine, and we recommend Palermo to all culinary enthusiasts. We were impressed by the offer

at the markets of Vucciria and Ballaro, and by the variety of street food on offer. There are also many small production facilities in the town, processing local fruit and vegetables grown in the surrounding countryside. It is worth tasting their products such as Crema di Pistacchio, Confettura extra di fichi neri, Confettura extra di Fichi di India, Crema di Sfincione, Condimento di Scalora, Mostarda di Peperone. We have been entrusted with the recipes of U'Barunieddu, a family-run business in Bagheria with a small fruit and vegetable processing plant and a great will to develop new and unique foods. The students tried their hand at making pizzas and traditional Italian desserts and pasta. The visit to Sicily was an unforgettable experience for all and an invaluable way of gaining practical experience and knowledge.

