



**PARTENERIAT ȘCOLAR MULTILATERAL COMENIUS  
"HRANA! HRANĂ PENTRU MINTE"**

**ÎNȚĂLNIRE DE PROIECT  
LA COLEGIUL TEHNIC „GHEORGHE ASACHI” ONEȘTI ROMÂNIA**

**OCTOMBRIE 10-13, 2013**



**ÎMPREUNĂ, PENTRU UN STIL DE VIAȚĂ SĂNĂTOS!**

Proiectul este realizat cu sprijinul financiar al Comisiei Europene în cadrul Programului Sectorial Comenius al Programului de învățare pe tot parcursul vieții.

Informațiile publicabile reprezintă responsabilitatea exclusivă a echipei de proiect, iar ANPCDEFD și Comisia Europeană nu sunt responsabile pentru modul în care este folosit conținutul acestor informații.

## Proiect Comenius "Food! Food for Thought" 2012-2014

### "Împreună pentru un stil de viață sănătos" (panouri)



Proiectul este realizat cu sprijinul financiar al Comisiei Europene în cadrul Programului Sectorial Comenius al Programului de Învățare pe tot Parcursul Vieții.

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Ministry of Agriculture and Rural Development  
National Institute for Research and Development in Food Biotechnology and Food Safety

# The story of a traditional dish

Dr. Irina Petre-Asandulea

## How did the minced meat rolls become a national symbol?

In a story about food, national meat rolls and the proclamation of Independence in Romania.



The story started during the war, in May 1916, when the Romanian army was forced to retreat from Bucharest and other cities which were quickly occupied and then, a year later, returned. The historical source is a map that he found in the documents that the press at the time used to describe what happened in the first Romanian war with the Austro-Hungarian Empire. On the map, Romania was the only country that was not occupied by the enemy. The map was found in the archives of the Romanian army. The map was found in the archives of the Romanian army.

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Stavros

## The Story of the restaurant 'La Căsuță' in Bucharest

In January 2014, the first restaurant for the agency 'Communication Design' (formerly an Austrian and stopped in the restaurant market) was opened in Bucharest.

In the Autumn, the minced meat rolls were a serious problem. The restaurant was not doing well. The restaurant was not doing well. The restaurant was not doing well.



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Those who have eaten at the restaurant... Those who have eaten at the restaurant... Those who have eaten at the restaurant...

Those who have eaten at the restaurant... Those who have eaten at the restaurant... Those who have eaten at the restaurant...

It was found that

It was found that... It was found that... It was found that... It was found that... It was found that...



## The recipe of the minced meat rolls

The recipe for a popular and well-known Romanian dish, famous for its unique taste of a traditional festival.

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The project is realized with the financial help of the European Commission, under the Culture Sector National Programme with the objective of promoting the cultural heritage of Romania. The project is realized with the financial help of the European Commission, under the Culture Sector National Programme with the objective of promoting the cultural heritage of Romania.

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# Turkish Cuisine



The Turkish cuisine is one of the most diverse and rich in the world. It is a blend of various influences from the East and the West.

One of the most famous Turkish dishes is the kebab, which is a grilled meat dish. It is often served with rice and vegetables. Another popular dish is the dolma, which is a stuffed grape leaf.

The Turkish cuisine is also known for its bread, which is a staple of the diet. The most common bread is the simit, a ring-shaped bread with sesame seeds.

In addition to the main dishes, there are many traditional Turkish drinks. One of the most popular is the ayran, a yogurt-based drink. Another is the turkish coffee, which is a thick, sweet coffee.

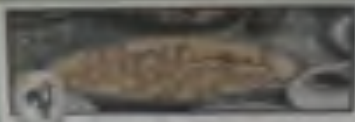


9. How many?



TURKEY

# PORTUGAL



## Traditional "Cuisine"

*Traditional Portuguese Cuisine*

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ROMANIA



BULGARIA

# BULGARIA

2016



