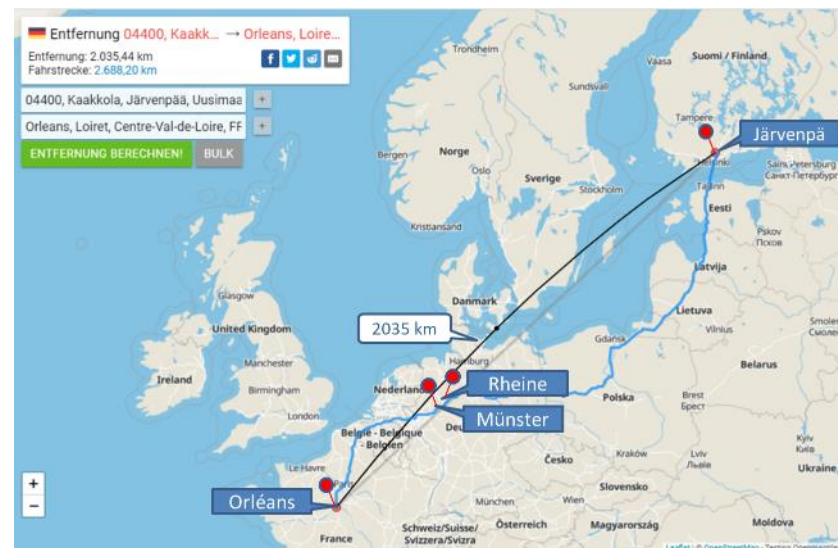




## Partner

3 Schulklassen (Konditor\*innen) mit jeweils 3 Sprecher\*innen

- Keuda, Finland
- CFA Chambre de Métiers et de l'Artisanat, France
- Berufskolleg Rheine, Germany
- Handwerkskammer Münster, Germany



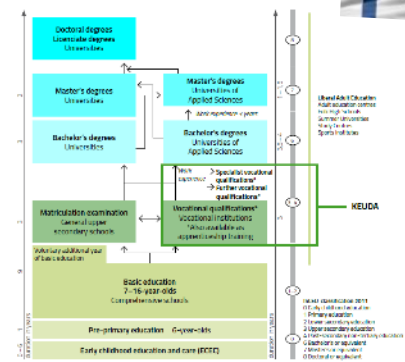
## Virtueller Austausch

- 3 virtuelle Treffen nach der Arbeit für jeweils ca. eine Stunde
- Methoden
  - Plenum
  - Präsentationen über Powerpoint und Videos
  - Break out rooms
  - Kommunikation zwischen den Sitzungen über Facebook
- Öffentliches internationales Backbuch auf Instagram

# 1. Kennenlernen

- Gegenseitiges Kennenlernen
- Person, Ausbildungssituation, Covid
- Ausbildungssystem und Institution
- Osterbräuche und Traditionen

Education system in Finland

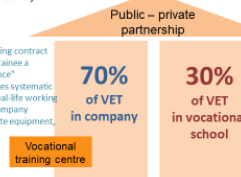


## Dual vocational educational training system

On-the-job training or in-company training combined with part-time vocational school training (2 – 3,5 years)



- Legal basis: training contract
- Company pays trainee a "training allowance"
- Company provides systematic training under real-life working conditions (in-company trainer, up-to-date equipment, etc.)



- Legal basis: compulsory education law
- Local government finances public vocational schools (facilities, teachers, etc.)
- Vocational schools offer lessons in vocational (2/3) and general education (1/3) subjects free of charge

**Pastry training**

The block contains images of various pastries and a flowchart of the training process. The flowchart shows the progression from 'CAP pâtissier' to 'MC pâtissier' and finally to 'BTP pâtissier confirmé'. It details the duration of each stage, the type of exams (written/oral), and the evaluation methods (written/oral and practical).

## 2. Ostergebäck national



### Rahkapiiras Curd Pie



Curd pie is the big brother of a curd bun, at a noticeably larger size it takes longer to bake in the oven. However, one advantage of its larger size is that it allows you to decorate this sweet pie with much freedom and you often see all kinds of special really arranged on it. The other plus side of its size is that there is a lot more to eat. :)

#### Curd Pie Recipe

- Base:**
- 1000g water
  - 100g yeast
  - 200g sugar
  - 180g egg
  - 20g cardamom
  - 20g salt
  - 300g butter
  - 2000g wheat flour
- Filling (1):**
- 1500g curd
  - 350g sugar
  - 150g egg
  - 200g butter
- Filling (2):**
- 1000g curd
  - 200g cream
  - 200g egg
  - 150g sugar
  - 10g vanilla sugar
  - 20g lemon peel
  - 40g lemon juice
- Weigh the ingredients
  - Prepare the dough with the dough machine.
  - Let the dough rest on the table covered with a blanket for about 30 minutes.
  - Divide the dough in whichever size pieces you see fit.
  - Roll the pieces of dough open and place fillings on the ready pieces of dough.



Germany	
<b>Ingredients</b>	150 g cream butter 130 g sugar A pinch of salt 1 teaspoon grated lemon zest 3 eggs 2 teaspoons baking powder 180 g flour 2-3 tablespoons lemon juice Powdered sugar
<b>Instructions</b>	<ul style="list-style-type: none"> <li>- Preheat oven to 180° C</li> <li>- grease and flour inside of a 3D lamb cake mold</li> <li>- fill in a large bowl cream butter, sugar and lemon zest until light and fluffy.</li> <li>- Add eggs</li> <li>- Mix flour, baking powder and salt together with lemon juice and give it to the butter mass</li> <li>- Beat on high speed</li> <li>- Fill the mass in the cake mold</li> <li>- Put the mold on a cookie sheet in a preheated oven for about 1 hour.</li> <li>- Put the cake, still in the mold, on a rack for about 15 minutes.</li> <li>- CAREFULLY, remove the top of the mold. Before you separate the cake from the bottom let it cool for about 5 more minutes so that all the steam can escape.</li> <li>- After removing the rest of the mold, let the cake cool on the rack completely.</li> <li>- Dusting with powdered sugar</li> </ul>
<b>Easter tradition</b>	<ul style="list-style-type: none"> <li>- The lamb stands for Jesus Christ and his resurrection</li> </ul>



### Easter Garden Details






## 3. Ostergebäck international


### International Easter twist bread

(by Georgina)



#### Dough:

400g Flour   
30g Sugar  
30g Yeast  
50g Butter  
200ml Milk  
1 Egg  
Pinch of salt

#### Quark filling:

500g Quark   
116g Sugar  
66g Butter  
1 Egg  
Aroma

#### Decoration:

Chocolate coating   
1 Tin of Mandarins   
(Kakao powder)




### International Easter nest cake

(By Victoria)


#### Yeast dough:

400g Flour   
30g Sugar  
30g Yeast  
50g Butter  
200ml Milk  
1 Egg  
A pinch of salt

#### curd pie filling

500g curd   
116g sugar  
66g Butter  
1 Egg  
aroma  
lemon peel

#### decoration:

sugar crystals   
peach  
Chocolate  
Chocolate eggs





## Herausforderungen und Erfahrungen

- Sprachprobleme (englisch)
- Zeitliche Abstimmung
- Technische Ausstattung der Teilnehmenden
- Distanzunterricht in den Schulen
- Bereitschaft der Lehrenden

Beeindruckende internationale Erfahrung

Wertvolles Instrument für die Förderung der Internationalität  
in der Berufsausbildung



# Feedback

☰ Active poll

Was the virtual exchange interesting for you?

0 1 5

very interesting



100%

mostly interesting

0%

sometimes interesting

0%

boring

0%

