



# GOOD HERBS WORKSHOP

## REPORT

Murcia, Spain, 13<sup>th</sup> May 2015



## INTRODUCTION

The GOOD HERBS Workshop was celebrated on Wednesday 13th May 2015 in the Catholic University of Murcia, UCAM, Av. Jerónimos 135, Murcia

The Workshop was divided into formal sessions and practical shows.

## PROGRAMME

### 16.00/16.45

ECVET as instrument to support lifelong learning by recognition of learning outcomes, ECVET procedures and methods, movie about successful methods used in Leonardo da Vinci program (EU production); comments of some study cases/examples; final conclusion Tatiana Onisei, IBA, Romania

Innovative methods on professional trainings, Nastasia Belc, IBA, Romania

### 16.45/17.30

Case Study: an example of a course about “PDO Cheese in Portugal” based in Moodle, UCP-ESB

### 17.30/18.15

UCAM’s Virtual Campus and MOOC Resources (Open Courses). Antonio Ródenas Monedero, MOOC Courses coordinator and Rubén Muñoz Solera, On Line services responsable, UCAM, Spain

**Innovative training:** Show cooking. Francisco Carricondo Carrillo , Artisans ice creams professor, University of Alicante, Spain

### 18.15/19.00

Food Technology practical training in CTC’s Pilot Plant. UCAM and CTC collaboration. Anger Martínez, CTC Spain

### 19.00/19.45

No Gravity: Experiences in Slovakia

## PARTICIPANTS

55 participants were present in the workshop.

## CONCLUSIONS

ECVET has proved to be an instrument to support lifelong learning by recognition of learning outcomes, ECVET procedures and methods were studied and some movies about successful methods used in Leonardo da Vinci program (EU production) were watched. Many innovative methods on professional training were showed mainly based on the Good Herbs Inventory of these kinds of training and learning activities.

Many participants from Catholic University of Murcia enriched the workshop with some of their opinions and experiences.

# GALLERY

