



# Science and Cooking 2020



## MONTMAJOUR'S CANTEEN

Always ready for the Erasmus Days !

Four volunteer students were selected to prepare an Italian lunch in the canteen on Friday, October 17th. It was the last day before the holidays when we celebrated ErasmusDay. The country Italy was chosen by the students. About 8 people work in the kitchen and each one has a specific job, like preparing the starters. The day began at 8 am and we cooked for 4 hours. We needed to wear a white apron, overshoes and a hat for hygienic reasons. We prepared a starter called bruschetta with bread, tomatoes, cheese and meat. The main course was stuffed chicken with cheese and dried tomatoes. It was served with rice and tomato sauce. The dessert was tiramisu with panna cotta. It was delicious! We helped the chef Florence and her team to cut the cheese, the tomatoes, and bread. We learnt that it's hard for the chef to cook for so many students (approximately 600 a day). It was a great experience because we helped the staff to cook for everybody in the school. We felt happy. It was cool!

*by Nina &*

