

# FOOD HERO MEMORY CULTURE

## Teaching Activity 3

### Culture

The third classroom activity is devoted to **CULTURE** and its role in promoting agro-biodiversity. The message that it seeks to convey is that behind a community's cultural character lies knowledge, which needs to be stimulated and studied. Here the students are "accompanied" by the members of the community who conserve the history, traditions and knowledge handed down in the local area.

This storytelling activity is based on "Food Hero Memory," a memory game in which players acquire basic knowledge about the people who conserve the memory of typical food products and traditional techniques.

### Preparation and set-up

Read the third part of the story, The Village of Traditional Knowledge, with the class.

Divide the class into four teams, each with the same number of members, and choose a leader/player for each. Write the list of the questions proposed in the description of the activity on the blackboard or hand a printed copy to each team.

### Description of the activity

"Food Hero Memory" is a game in a pack of cards contains pairs of matching cards depicting members of the community (the elder, the artisan, the farmer etc.) who guard its gastronomic traditions. The object of the game is to form pairs of matching cards.

Shuffle the cards and lay them face down on the table one by one. The four team leaders (the players

in the first round) sit around the table with the other team members behind them. In turn, each player chooses two cards and turns them face up: if they form a matching pair the player wins them and plays again, turning another two cards face up. If the two cards do not form a matching pair, the player turns them face down again in their original positions and it is the next player's turn to join in. The first turns are entirely random but as the game gradually progresses, in order to win the most matching pairs, the players have to remember the exact positions of all the cards. At this stage in the game, the players can't be helped by their teams.

When a player finds a couple he or she confers with the rest of the team and together they try to provide a definition of the character on the card, then choose the best question from the blackboard (or printed sheet) to ask the character to discover the secret he or she hides. After hearing the team's ideas, the teacher reads the definition proposed by the team and the correct answer to the whole class.

The game goes on until the identities of all the "food heroes" who guard knowledge about a given food product are revealed.

In turn, all the members of a team may alternate as team leader/player.

Alternatively, each team may play independently, in which case it is necessary to photocopy the cards and the questions and hand them to each team. Now all the students are players. When all the matching pairs have been found and the questions matched with the characters, the teacher should discuss the activity briefly with the whole class.

The more often they play the game, the easier the students will find it to remember the names and characteristics of each "food hero", not only in the game itself but also in real life.

To broaden the scope of the game, each class might wish to identify new food heroes/crafts as custodians of knowledge, draw them on the cards, write the relevant descriptions and questions and add them to the others.

At first, as an aid for smaller children, it is possible to give them the list of characters with the relevant descriptions and questions for each card. The name of the craft may subsequently be split from the description and question so that it is up to the students to pair them correctly.

The list of the figures depicted on the cards with the corresponding descriptions and questions is provided in the annex.

## Setting

Classroom with blackboard and a suitable surface for the group activity.

## Teaching aids

"Food Hero Memory" playing cards, list of figures with the corresponding description and question.

## Additional materials

Videos on food-related crafts:

- **Floriano and bees** (Italian with English subtitles)  
[www.youtube.com/watch?v=CKOpsGlnWFQ](http://www.youtube.com/watch?v=CKOpsGlnWFQ)

- Hajredin Ferataj - ***Pastoralism in Kosovo*** (English)  
[www.granaidellamemoria.it/index.php/en/archives/viaggi-didattici-universita-di-scienze-gastronomiche/hajredin-ferataj](http://www.granaidellamemoria.it/index.php/en/archives/viaggi-didattici-universita-di-scienze-gastronomiche/hajredin-ferataj)
- Stevica Markovic – ***Leskovac ajvar*** (English)  
[www.granaidellamemoria.it/index.php/en/archives/terra-madre/stevica-markovic](http://www.granaidellamemoria.it/index.php/en/archives/terra-madre/stevica-markovic)
- James Montgomery – ***Small-scale Cheddar cheese producer***  
[www.granaidellamemoria.it/index.php/en/archives/presidi-slow-food/james-montgomery](http://www.granaidellamemoria.it/index.php/en/archives/presidi-slow-food/james-montgomery)

More videos are available at  
[www.granaidellamemoria.it/index.php/en/search?query=](http://www.granaidellamemoria.it/index.php/en/search?query=)

## Annexes

- “Food Hero Memory” playing cards.
- List of figures with corresponding descriptions and questions.

# ANNEXES

## Elders

Wise, reflective aging people who, in the course of their lives, have learned all the secrets of their local area.

**Question:** *qual è la storia del prodotto?*

## Farmers

People who work the land and grow plants. Thanks to their experience, they are familiar with their local area and know what to cultivate, in which seasons and for how long.

**Question:** *How is the product cultivated?*

## Livestock farmers

People who take care of animals, from which they obtain milk, cheese, charcuterie and meat. They know their animals, their characteristics and their needs.

**Question:** *What breed of animal is this?*

## Artisans

People whose manual dexterity enable them to process ingredients

**Question:** *How is a product processed and preserved?*

## Scholars

Knowledgeable, curious people who devote their lives to study. They are interested in the nature and origin of food products.

**Question:** *What is the origin of the product?*

## Cooks

People who are passionate about cooking, who love telling the story of their local area through food and make the most of its ingredients and food products.

**Question:** *How is the product cooked?*

## Fishers

People who spend many hours on a boat or in the water, they have turned their passion for the sea and fish into a profession.

**Question:** *How do you find and catch fish?*

## Bakers

People who knead water and flour every day. Thanks to their skills and knowledge, we have bread, pizzas, and focaccia.

**Question:** *How do you choose the flour you use to make your bread?*

## Grape growers

People who work in the vineyard. They take care of the vines from the birth of the first shoots to the harvesting of the grapes, which is then transformed into wine.

**Question:** *How do you take care of your vineyards?*

## Pastry chefs

People who spend the day (and often most of the night!) making cakes and sweets of all kinds.

**Question:** *How do you choose the recipes for your cakes?*

## Beekeepers

People who carefully observe the life cycle of bees to produce excellent honey.

**Question:** *How do you collect the honey?*

## Cheesemakers

People who process milk into cheese, yogurt, and other dairy products.

**Question:** *What kind of milk are your dairy products made from?*