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***Lesson Title: The traditional way wine was made in the wine – villages of Cyprus. A hundred of years old technique still practiced by a 4th generation wine maker. A comparison with the modern way of making wine.***

***Audiences – Learners***

 ***This lesson presentation took place in a seminar/workshop organized by the Cyprus Digital Food Museum in the traditional house of Mr. Stavros Papadopoulos in Omodos village/ Lemesos wine region. The basic aim of this presentation was to provide information on the traditional method employed in the old days for making wine, thus enabling the participants to acquire and/or improve their knowledge and skills on how wine being an old lesson was given from generation to generation.***

***Instructional Goals: Upon completion of the seminar students will***

* ***Be aware of the mythological, historical, religious and socio-cultural dimension of the Cypriot wine in everyday’s life.***
* ***Understand the traditional method used for making wine in almost every household in Cyprus where vines were cultivated.***
* ***Realize the differences between the traditional and the modern way of making wine as this is practiced today in the school for Vine culture and Wine making.***

***Lesson Objectives***

***At the end of this presentation participants will be able to:***

1. ***Give testimonies according to archaeological evidences on how old is the wine making process on the island.***
2. ***Describe how wine was made based on the information by Stavros’s case study, and be able to compare the old methods and the new used today.***
3. ***Name at least three grape varieties that were used until the middle of the 80’s for producing wine. Which are the new varieties introduced on the island and are used today?***
4. ***Give a full account of all tools, equipment and materials was required for making wine according to Stavros’s description***
5. ***Outline the main stages in the wine making process***
6. ***Specify the main stages in the wine production***
7. ***Appreciate the value of cooperative spirit among the villagers when a helping hand was needed in either planting or cultivating the vine but above all during harvest period.***
8. ***Provide a historical overview of the origins and theological bonds and the socio-cultural dimension of the Cypriot wine.***

***Objectives Assessment***

* ***Give an account of at least 3 historical written documents on how wine was produced , stored and consumed dating back to first millennium B.C. up until present days***
* ***Hesiod “ Works and Days» 610-615 b.C.***
* ***Strabo “Geographica” 14.6.5.***
* ***Professor Mouillefert/Grignon Agriculture College 1893 a.C.***

***Definitions***

* ***“Feast of the Swings” – Γιορτή των Αιώρων***
* ***“Cypriot Nama”***
* ***Religious Symbolism***
* ***Holy Communion – Last supper***
* ***“….I am the true Vine..”- Εγώ ειμί η άμπελος η αληθινή***

***Socio Cultural Dimension/ refer to:***

* ***Art***
* ***Woodcarvings in churches***
* ***Mosaic floors in early Christian Basilicas***

***Glossary***

* ***According to Stavros’s description***
* ***“Pytharia” = Earthen ware jars, suitable for both fermenting and storing the wine***
* ***“Alestra” = Grape grinder***
* ***“Spilastiri” = wooden tool for mixing the grape rests with the most***
* ***“Kouliastiri” = Kind of a filter***

***Instructional Strategy***

* ***An effort will be made in bridging the traditional and modern Cypriot wine making process.***

***A’***

***Prior presentation***

***A PPT on the following subjects:***

* ***Cyprus geography***
* ***And***
* ***Excavation sites***
* ***Religion and wine***
* ***Methods used as described by Mr. Stavros***
* ***Differences between the traditional and the modern methods practised by the pupils in Omodos Technical School.***

***B’***

***During the presentation***

* ***Lecturing will assist in the instruction of the new thematic area under discussion, setting the pathway and the direction of the presentation. The PPT will introduce the main information.***

***(15’)***

* ***Lecture: Mr Stavros’s experience and pieces of advice will be included in the lecture held on the topic.***

***(20’)***

* ***Group discussion: Classroom divided in groups of 2 to 4 students in order to give the chance to learn from each other’s different experiences.***

***(20’)***

* ***Homework: Students will be asked to prepare a study related to the presentation. This will give them the chance to enhance their knowledge gained and also to refer on traditions and methods applied in their villages/ countries of origin. Pictures and perhaps audio-visual material must be included.***

**(5’)**

* ***Instructional Materials:***
* ***PPT***
* ***Projector***
* ***Special utensils, equipment***
* ***White board – Flip chart***

***Lesson Evaluation***

***Expected learning outcomes will be assessed as follow:***

* ***Formative Assessment***
* ***Continuous questioning and answering during presentation***
* ***Qualitative assessment of the homework / study***