

An abstract graphic on the left side of the slide, consisting of a network of white lines and small circles on a blue gradient background. The lines and circles resemble a circuit board or a stylized tree structure, with some lines extending from the top and others from the bottom.

PERUGIA, ITALY

- JEANNE CHAPMAN

DAY 1

- We did loads of traveling and walking. We walked the streets of Perugia and booked in at the Little Italy Hostel, where I found out I shared a room with 4 girls from Roskilde school. We made use of the rest of the day by sightseeing.



DAY 2

- We had a continental breakfast at the hostel and climbed on the bus to the University, where we had our classes. We had an introduction meeting about the university, was given our schedule for the next 2 weeks, and was given a nice tour of the school. Afterwards we had a luncheon. The rest of the day we spent sightseeing.



DAY 3

- We arrived at the university and started to learn about the regions in Italy and their different food cultures. We learned how to make a Torta al testo pasta. We had lunch afterwards and took a trip to the city.



DAY 4

- We learned how to make fresh pasta dough. Fresh pasta dough for lasagne is butter, flour and water, salt and oil. Simple is best. The afternoon was spent sightseeing.



DAY 5

- We learned how to make pasta dough from the central of Italy. We made cambonara with a Fusilli sauce. Afternoon spent sightseeing.



DAY 6 & 7

- This was the weekend. This was our free time and I decided to take a tour of Perugia. I spent my time visiting museums and watching live bands play on the streets on Sunday.



DAY 8

- This is our pizza week. We learned all about Italian pizza and the different types of pizzas from different regions in Italy. We learned how to make pizzas from the northern region of Italy. Rest of afternoon spent sightseeing.



DAY 9

- We made classic pizzas from the central regions of Italy. The classic pizza is the Margarita Pizza, named after the queen. Spent afternoon sightseeing.



DAY 10

- We learned how to make pizza from the northern region. We made Pizza alla Pala. This is the only pizza that you use 2 different types of flour. Rest of afternoon spent sightseeing.



DAY 11

- We learned to make southern Italian pizzas. We made a pizza called Torta al testo. Afternoon spent sightseeing.



DAY 12

- This was our last day at the university. We were asked to teach our teacher how to make a pizza from scratch and demonstrate what we've learned in his class. Rest of afternoon sightseeing.

