



Titolo Viaggio: **Viaggio Territoriale EU - BERLINO**
Study Trip full name: Study Trip - EU - Berlin

Viaggio ID: MAG12023EU
03/05/2023 - 10/05/2023

Tutor: M. Venturino, R. Hallett

WEDNESDAY, 03 MAY 2023

6:30

Departure from Bra Movicentro.

11:00

Flight EJU5064 from Milano Linate.

12:50

Arrival to Berlin Brandenburg.

14:00

Check-in at AMANO Hotel (www.amanogroup.de; Auguststraße 43, 10119 Berlin).

18:00

(Group I) Dinner at zum Schusterjungen (www.zumschusterjungen.com).

Zum Schusterjunge is one of the few "original" pubs in Prenzlauer Berg. It has been open for over ninety years and has undergone a number of transformations: from the wild corner pub to supply the workers from the night shift to the "Bierstube" with schnitzel, and later to a restaurant known for its traditional East German cuisine.

20:00

(Group II) Dinner at FREA (www.frea.de)

FREA is the first of its kind in Berlin: a fully plant-based and zero-waste restaurant. No waste is produced - all food scraps are turned into a soil substitute in their composting machine within 24 hours.

End of didactic activities.

THURSDAY, 04 MAY 2023

9:30

Visit Markthalle Neun (www.markthalleneun.de) with Ursula Heinzelmann (www.heinzelmcheese.de)

Markthalle Neun is a food market centered around promoting and supporting local, sustainable, and ethically sourced food. The market features many vendors selling fresh produce, meats, cheeses, baked goods, and more. Various events, including workshops, cooking classes, and food festivals showcasing the diversity and quality of local food, are held here.

Ursula Heinzelmann is a food and wine writer, historian, and educator. She is an expert in the history and culture of food and wine, focusing on German cuisine and being involved in various food-related initiatives in Germany, including Slow Food Germany.

11:30

Tour of Markthalle Neun with UNISG alumni (Catarina Reckers, Frederic Erdl) working at the market.

12:30

Lunch at Markthalle Neun food stands

13:30

Visit the Turkish market (www.tuerkenmarkt.de)

Kreuzberg is home to one of the largest Turkish communities in Berlin, and it's where you'll find the majority of the city's Turkish markets. A stroll through the streets of Kreuzberg will give you a feel for the vibrant Turkish culture in Berlin

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FRIDAY, 05 MAY 2023

9:30

Kantine Zukunft (www.kantine-zukunft.de)

Kantine Zukunft is a sustainability-focused company specializing in optimizing the environmental and social impact of canteens. They work with various clients to design and implement sustainable solutions that reduce waste, promote healthy eating, and create a positive impact on the local community. Kantine Zukunft's team of experts are dedicated to providing customized solutions that meet their clients' unique needs while also promoting sustainable practices and responsible consumption. By partnering with Kantine Zukunft, clients can improve their sustainability practices and make a positive contribution towards a better future.

12:30

Lunch Azam Döner (www.facebook.com/people/Restaurant-Azzam)

Azam Döner is a beloved institution in the Neukölln neighborhood due to its longstanding presence (1991) and reputation for serving authentic Turkish food. The restaurant has become a go-to destination for locals and visitors alike, attracting a diverse clientele from all walks of life and cultural backgrounds. Its welcoming atmosphere and commitment to authenticity have helped it to become a fixture of the local community, making it a cultural institution in its own right.

15:30

Workshop at Mimi Ferments (www.mimiferments.com)

Mimi Ferments is an artisanal fermentation producer specializing in traditional fermented foods and drinks. The philosophy is centered around supporting local, sustainable agriculture while working closely with local farmers and chefs to source and produce the freshest, highest-quality produce. The company's commitment to organic, locally-sourced ingredients reflects its dedication to creating a more just and equitable food system while celebrating the rich cultural heritage of fermentation.

End of didactic activities.

Free dinner

SATURDAY, 06 MAY 2023

10:00

Vist Kollwitzmarkt (www.wochenmarkt-deutschland.de/maerkte/berlin/kollwitzplatz/)

Kollwitzmarkt is a weekly market located in the Prenzlauer Berg neighborhood of Berlin, Germany. The market offers a wide variety of fresh and local products, including fruits, vegetables, meat, cheese, baked goods, and flowers. It's a popular destination for both locals and tourists looking for high-quality and sustainable food options. Many of the products sold at the market are organic and sourced from local farmers, making it an ideal place to support the local economy and reduce your carbon footprint. In addition to the delicious food offerings, Kollwitzmarkt also has a lively atmosphere with street performers, musicians, and artists creating a vibrant and enjoyable experience for all visitors.

19:00

Dinner at Cafe Botanico (www.cafe-botanico.de)

Cafe Botanico is a one-of-a-kind restaurant that offers a unique farm-to-table experience in Berlin. What sets Cafe Botanico apart is its commitment to using only the freshest, locally sourced ingredients in its



dishes. They also take pride in their innovative use of aquaponics, which is a sustainable farming method that combines aquaculture and hydroponics. This allows them to grow their own organic herbs and vegetables on-site while also raising fish in a closed-loop system.

End of didactic activities.

SUNDAY, 07 MAY 2023

13:00

Visit and lunch at Dong Xuan Center (www.dong-xuan-berlin.de)

Dong Xuan Center is a Vietnamese market located in the Lichtenberg district of Berlin, Germany. Its history dates back to the early 1990s when Vietnamese immigrants began to settle in the area and established a small marketplace to sell goods and produce from their homeland. Over time, the market grew in size and popularity and has become a hub for the Vietnamese community in Berlin.

16:00

Visit Thai Park (www.thaipark.de)

Thai Park is a vibrant outdoor market located in the heart of Berlin where visitors can experience the delicious flavors and vibrant atmosphere of Thailand. Every weekend, local Thai vendors gather here to sell their homemade dishes and snacks, providing an authentic taste of Thai street food.

19:00 Dinner at Good Friends (www.goodfriends-berlin.de)

Good Friends is a beloved Chinese restaurant located in the heart of Berlin. It is renowned for its authentic and flavorful Chinese cuisine, as well as its warm and welcoming atmosphere. The restaurant has been serving the Berlin community for over 20 years and is a popular gathering place for locals, tourists, and members of the Chinese community in Berlin. In addition, the restaurant is a popular spot for Chinese expats living in Berlin, who often come to Good Friends to connect with others from their home country.

End of didactic activities.

MONDAY, 08 MAY 2023

10:00

Visit at Pro Veg (www.proveg.com)

ProVeg's mission is to inspire and support individuals, companies, and governments to make the transition towards a plant-based diet and a more sustainable food system.

11:00

Intro and Tasting of Redefine Meat (www.redefinemeat.com)

Redefine Meat is a food technology company that is revolutionizing the meat industry by creating plant-based meat products that look, cook, and taste like real meat. The company's mission is to provide consumers with sustainable and healthy meat alternatives that are better for the planet and for our health. Using 3D printing technology and a proprietary plant-based meat formula, Redefine Meat is able to replicate the texture, appearance, and flavor of animal-based meat.

13:00

Lunch at Konopke Imbiss (www.konopke-imbiss.de)

15:30

(Group I) Departure from AMANO Hotel to Forsthaus Strelitz

17:00

(Group I) Overnight visit at Forsthaus Strelitz (www.forsthaus-strelitz.de)

Forsthaus Strelitz is the place Berliners go to when they crave nature, a beautiful place, and delicious local food. It is a family affair, with each family member contributing their unique talents and experiences to create a memorable dining experience for guests. The restaurant's focus on locally-sourced ingredients and traditional cooking techniques reflects the family's deep respect for the region's culinary heritage.

18:00

(Group II) Dinner at Zum heiligen Teufel (www.zumheiligenteufel.de)

This Italian restaurant, located outside of Italy, is known for incorporating local influences into traditional



Italian cuisine. Expect a sensory journey as you discover the tastes, aromas, and textures of Italian food with a Berlin twist. But this isn't just a regular dining experience. Our hosts, Sara Fantozzi and Emanuella Conversano, will take us on a cultural journey related to art, philosophy, literature, and pop culture.
End of didactic activities.

TUESDAY, 09 MAY 2023

9:00

(Group I) Breakfast at Forsthaus Strelitz

10:30

(Group I) Departure to Berlin

13:00

Visit White Kitchen Berlin (www.whitekitchen.de)

White Kitchen is a full-service agency specializing in providing high-quality solutions for the gastronomy industry. With a team of experienced professionals and a passion for food. From restaurant concept development and design to menu creation and event management, White Kitchen offers a wide range of services that are tailored to meet the unique needs of each client. With a focus on creativity, innovation, and sustainability, White Kitchen is committed to delivering exceptional results that help clients stand out in the competitive food and beverage market.

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End of didactic activities.

WEDNESDAY, 10 MAY 2023

9:00

Departure from AMANO Hotel

13:20

Flight EJU5071 from Belino Brandenburg

16:10

Arrival to Milano Linate, departure for Bra

19:30

Arrival to Bra Movicentro.

End of Berlin study trip.