



REPORT FROM WORKSHOP 7: CREATION AND UPDATING OF TRAINING COURSES IN MOODLE (A2.4)

7th workshop within WP.2, dedicated to updating courses and course development in Moodle was held from 11-12 June 2019 at Athens University of Agriculture (AUA).

Opening speeches were delivered prof. Stavros Zografakis, Vice-rector of AUA, emeritus prof. Nikkos Emmanouil, AUA, and prof. Nebojsa Zlatkovic project coordinator.

The workshop continued with feedback from Professor Emmanouil and Professor Panou about the Moodle courses.

During the 1st day, Professor Emmanouil presented the feedback on the Program 1 “Agritourism Household Management Skills” modules, including:

- Module 1: “Accessible Tourism – adjusting the agritourism offer to persons with disabilities”
- Module 2: “Spaces and Objects in Agritourism”
- Module 3: “Agritourism Business Plans Development”
- Module 4: “Agritourism Business Management”
- Module 5: “Financial Management in Agritourism”
- Module 6: “Ecological Aspects of Sustainable Agritouristic Business”
- Module 7: “Designing Activity Programs in Agritourism”
- Module 8: “Event management in Agritourism and local manifestations”
- Module 9: “Sales and Promotion Tools and Skills in Agritourism”
- Module 10: “Value Chain in Agritourism”
- Module 11: “Tools and Skills for Project Management Cycle in Agritourism”
- Module 12: “IPARD as support to Agritourism Business Development”
- Module 13: “Agritouristic Household Visual Identity Building”
- Module 14: “Regulatory Framework in Agritourism Business”
- Module 15: “Interiors and Exteriors Setting in Agritourism”

The feedback presentations were followed by discussion among team members and further elaboration of what each team plan to add and upgrade the courses.

During the 2nd day, Professor Panou presented the feedback to the Program 2 “Guest Entertainment Programs and Skills”, courses:

- Module 1: “Food and beverages as a segment of agritouristic offer”
- Module 2 “Organic Production in Agritourism”
- Module 3: “The Use of Organic Products in Agritourism”
- Module 4: “Tasting, Presentation and Sale of Traditional Meat Products”
- Module 5: “Tasting, Presentation and Sale of Traditional Cheese/Fig/Plum Products”
- Variation 5.1: “Tasting, Presentation and Sale of Traditional Cheese Products”
- Variation 5.2: “Tasting, Presentation and Sale of Traditional Fig Products”
- Variation 5.3: “Tasting, Presentation and Sale of Traditional Plum Products”



- Module 6: “Tasting, Presentation and Sale of Wine and Schnapps”
- Module 6.1: “Tasting, Presentation and Sale of Wine”
- Module 6.2: “Tasting, Presentation and Sale of Schnapps”
- Module 7: “Alternative vegetable growing in Agritourism”
- Module 8: “Aquaculture at Agritourism Households”
- Module 9: “Apiculture in Agritourism”
- Module 10: “Entertainment in Agritourism”
- Module 11: “Fruit Picking”
- Module 12: “Fruit Pruning”
- Module 13: “Picking, Drying and Exploitation of Herbs”
- Module 14: “Traditional Homemade Soap Production”
- Module 15: “Mowing and traditional haymaking”
- Module 16: “How to Produce Your Own Seeds of plant”
- Module 17: “Non-material Cultural Heritage in Agritourism”

Last session of second day was dedicated to peer-review.

Minute taker: Nebojša Zlatković