

# “All about olives” project



## **Description**

As part of the olive and oil discussion programme @ [Δεςjunior Διαδραστικό Ευρωπαϊκό Σχολείο](#) we talked about the utility and benefits of the olive, its harvesting methods and popular expressions, and compound words related to olive and oil. We became farmers for a while and went to our school garden to observe the olive tree, its fruit, and its leaves. After we found that our trees were full of olives, we laid out our oilcloths, got our sticks, and strung the olives!



## **Project Objectives**

To immerse students in the multifaceted world of olives and olive oil, combining learning with hands-on experience.



## Project Activities

### **Olive Orchard Simulation:**

- Transform a section of the school garden into a simulated olive orchard. Set up different stations representing stages of olive production – from harvesting to oil extraction.
- Students rotate through these stations, learning about each phase. For instance, at the 'Harvesting' station, they can practice picking olives, using baskets or cloth sheets just like real farmers.

### **Cultural Exploration:**

- We introduced a 'Cultural Corner' displaying books, artifacts, and information about the historical and cultural significance of olives in various societies.
- We engaged students in discussions about popular expressions related to olives and oil, encouraging them to create their own expressions or proverbs based on their experience.

### **Hands-On Processing:**

- We created a mini 'Oil Extraction Station' where students can press olives to extract oil (using pre-prepared olives and a small press). We tried to emphasize the traditional methods while explaining modern techniques used in the industry.

### **Art and Language Integration:**

- We encouraged artistic expression by having students paint or sketch olive trees and the harvesting process.



- Language activities involve exploring compound words related to olives and oil in various languages, building vocabulary around this theme.

### Culinary Exploration:

- We set up a tasting area with various olive products like different olive oils, olives in brine, and olive-based snacks for a sensory experience. We discussed the differences and uses of these products

