

Unraveling Lorca

The project "**Desgranando a Lorca**", proposed for the 2023/2024 academic year by a team of teachers from the CPIFP Hurtado de Mendoza, to explore the figure of our poet, is part of the Program for Innovation and Improvement of Learning (CIMA Program) of the Department of Educational Development and Vocational Training of the Andalusian Regional Government.

Currently, our institution is academically engaged in 4 sectors of this program:

- The promotion of healthy lifestyle habits, by way of a nutritious diet.
- Sustainability and environmental education using the school garden.
- Arts and culture, working with innovation and heritage.
- Communication, through performing arts.

The project represents an innovative educational practice, integrating these four areas into a common project with a particular methodology: action research, in order to build our students' learning based on conducting a diagnosis, designing and implementing our project, and through creativity, creating a final product and sharing the experience.

We will start with the figure of Federico García Lorca. Inspiration comes to us from the visit to the exhibition "The Puppets of Lorca, Lanz, and Falla" during the 2022-2023 school year, and the subsequent visit to the archive-library of the García Lorca Center, located in Plaza de la Romanilla (Granada). There, we are shown some of Lorca's drawings, and we realize that many of them depict elements related to the kitchen: lemons, pears, taverns, fish... That day, the project began to take shape. Could it be possible for us to speak of Lorca from our kitchens?

The 2023-2024 academic year would begin with the Guide students attending a training course organized by the Provincial Council of Granada, by way of the "Enturna" on "Lorca and the Art of Flamenco". After the training, and the induced interest among the students of possibly doing theater within the school, we have decided to use this method for the project of this course, where brief scenes from the poet's life will be represented, if we were to make a simile between his life and the fruit.

Later on, there will be readings of his literary work, documentary viewings, films, reviews of some of his biographies, and attendings of the 2nd year Culinary students and 2nd year Service Management students, to training courses executed by the teaching staff ("Lorca y la Vega", organized by "Enturna" and the UGR), so that from the classroom, and with their combined hospitality knowledge, they can produce dishes and drinks inspired by Lorca.

Therefore we are talking about a project where, on the one hand, the knowledge of the student guides is added, who will dramatize and provide information about the context of the work that we want to present, and on the other hand, the creativity of the kitchen and dining room students in the design of products (dishes and drinks) linked or inspired by the scenes that their fellow students dramatize.

Objectives:

- a) Improve communication, the use of language and carry out oral practices for tourism and hospitality students.
- b) Promote interest in audiovisual culture (preparation of a recipe book with images and recording the performances).
- c) Foster creativity, critical thinking, and collaborative work.
- d) Promote awareness of our cultural heritage, the importance of agriculture, the Vega de Granada, the industrial evolution in our city, the figure of Federico García Lorca as a key element in the comprehensive education of students, and ultimately, the history of Spain during the period we are addressing and the different social contexts and strata.
- e) Transform learning environments: the city, the orchard, the town of Valderrubio (our main ideas are taken under the influence of the Alhambra in the Paseo de los Tristes with a brainstorming session about influential figures in Lorca's life).
- f) Promote the health of the educational community (physical and mental, emotional, mixing students from different academic cycles and disciplines, overcoming shame, sharing knowledge, connecting them, and generating in students and teachers the commitment and importance of working on a common project where everyone is necessary, equal, and important).
- g) Development of a theater script to be performed by students and teachers of the CPIFP Hurtado de Mendoza.
- h) Development of recipes, approved after training and inspiring the students on the work and life of Federico García Lorca, as well as connecting it to the theatrics.

Final result:

On March 6, 2024, in the town of Valderrubio, in the courtyard of the building that houses the Federico García Lorca House Museum, there will be a presentation of the work carried out by the 2nd year Kitchen Management students, 2nd year Service Management students, and 2nd year Guiding students, along with the teaching staff involved in the project.

Following the theatrical performance, there will be a tasting of the presented recipes, and the entire show will be photographed and filmed to create a video format and produce material that includes the recipe book and the original script, the result of this team's work throughout the school year. The theatrical performance will be accompanied by recitals, guitar, and singing. The sound will be provided by the sound technician of the Valderrubio House Museum.

Proposed scenes:

- Residencia de estudiantes.
- Conversación entre cocinera y nodriza.
- Federico García y Vicenta Lorca.
- Conversación entre la Niña de los Peines y Agustina González López.
- Lorca y Antonio Machado.
- Lorca y Antonio Segura Mesa.
- Lorca- Falla- Hemenegildo Lanz.
- Testimonios desde Argentina.
- Bernarda Alba.
- Bodas de Sangre.
- Emilia Llanos

Proposed ingredients used for the cocktails and servings:

Fruits and Vegetables:

- Lemons
- Oranges
- Beet
- Asparagus
- Garlic
- Pumpkin
- Potato
- Broad beans
- Carrot
- Onion
- Pear
- Rutabaga

Seafood:

- Salmon
- Cod
- White fish

Meat:

- Partridge
- Ham

Others:

- Fresh dairy milk
- Pasta
- Saffron
- Almonds
- Walnuts
- Olive oil
- Chestnuts
- Rosemary
- Fennel
- Chocolate
- Vanilla
- Eggs
- Soy
- Apple cider vinegar
- Nail
- Butter
- Orange blossom essence
- Cinnamon

Drinks:

- Coffee
- Cherry brandy
- Flavored liquors
- Pacharan

(Sampling of the dishes will be conducted at the CPIFP Hurtado de Mendoza in January and February, the final service will be a cocktail-style tasting for approximately 100 people on the day of the event).

In order to achieve the project we would need:

- Raw materials (ingredients and supplies for the event).
- Transportation to Valderrubio for the students.
- Van for transporting food.
- Sound equipment.
- Photographer.
- Video camera. Video editing.
- Possibility of publishing the recipe book