

## Project mobilities

- students and teachers travels to each partners' organization
- our school also to be the host to students and teachers from partner organizations
- each mobility includes two teachers and four students from each partner
- planned duration of each mobility is five days
- travel and maintenance expenses to be covered from project budget
- project mobility activities: workshops, best practices exchange, thematic excursions
- project mobilities are postponed at the moment, they are to be organized once the epidemic situation is proclaimed safe!



## Partners:



Turkey



France



Romania



Poland



Croatia



North Macedonia

# S.F.C.R.

## Contact:

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Erasmus+



# S.F.C.R.



Srednja škola - Centar  
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## Project description

Through numerous activities of the partner organizations, Erasmus+ project S.F.C.R. strives to contribute to concrete solutions to the global issues regarding climate change and sustainable development.

Partner organizations – six schools from different countries and different socio-economic backgrounds will cooperate in raising awareness and motivating young people to take active role in society.

Students will learn how to make better, environmentally friendly consumption choices. They will learn about the importance of „healthy food“ and „eco-gardens“.



## Project goals

- to raise productive healthy generations sensitive to environment emission
- to reduce food waste and promote sustainable diets
- to reduce greenhouse gas emission
- to raise awareness on the dangers of global warming and climate change
- best practices exchange

## Project activities

- „Zero Shopping Day“ activities
- workshops and making of videos about food processing and preservation methods
- visiting ecovillages and ecofarms
- local activities to celebrate „World Environment Day“
- maintaining of eco garden in a school
- writing articles and publishing of project activities

