**Olustvere School of Service and Rural Economics hosted 8 Spanish students for a meat processing course during the periood of 24.03 – 13.04. 2019**

**The list of students:**

Pulido Sánchez, Adrian Iván

Morente Díaz, Guillermo

Santiago Fernández, Ramón

Galdón Ortiz, Felipe

Gil Molleja, Pedro

Cabrera de los Santos, Nerea

Rodríguez Gómez, Javier

Guerrero Muñoz, Raul

**The aim of the course was**

1. Learn how to cut pig, chicken, lamb, beaver
2. Make different kinds of sausage
3. Make some local meat dishes
4. Learn how to use vegetables in a creative way (Frucktodesign)
5. To visit meat processing facilities in Estonia
6. Learn about Estonia by visiting Soomaa National Park during the flood season
7. To visiting Pärnu





Students in the meat processing facility, ready to start work.



The first job.



Almost finished product



Eve Kletternberg –meat processing teacher



Elli Vendla - cooking teacher in the class



Frucktodesign



Canoeing in Soomaa National Park



SPANISH STUDENTS BLOGS ON THE MEAT PROCESSING COURSE.

Raúl:

https://raulestonia.blogspot.com/?m=1

Guillermo:

https://myblogofestonia.blogspot.com/?m=1

Ramón:

https://myerasmusexperiencetorete.blogspot.com/

Javier:

https://experienciaenestonia.blogspot.com/?m=1

Pedro:

https://jdkdids.blogspot.com/?m=1

Nerea:

http://andalucesporestonia.blogspot.com/

Felipe: https://www.blogger.com/blogger.g?blogID=6258751711484464742#allposts