



CORE KICK-OFF 4.-5.3.2019

Monday, 4 March 2019 Administrative issues

Venue: Espoo 02770, Kirkkokatu 16 A, Omnia

Meeting room: Africa

- 9:30 Rendezvous with refreshments
- 10:00 Welcome to Omnia
Maija Aaltola, *Principal of Omnia*
- 10:15 Who's who?
Round of **short** presentations. Max 5 min./partner – All partners
Focus on your (both organizational and individual) expertise in the project's context
- 10:45 CORE in a nutshell
Oona Haapakorpi, *Senior lecturer at Omnia and CORE project content coordinator*
Mika Heino, *International Coordinator at Omnia and CORE project admin coordinator*
- 11:15 CORE project management and administrative issues
Project management (WP1) – Mika Heino
- 12:00 Lunch – courtesy of Omnia
Restaurant Henricus, Kirkkokatu 16A
- 13:00 CORE project management and administrative issues
Project finances – Qing Gu, *Project assistant*
Project quality (WP7) – Mika & Kristin Brogan, ITT
Project evaluation (WP8) – Mika & Sigrid Ester Tani, TKHK
Project dissemination (WP9) – Mika, Oona & Sergio Fidalgo, Ikaslan
Project meetings – all together
- 15:00 Afternoon coffee

Back to hotel
- 19:30 Common dinner at restaurant Ateljé Finne,
Arkadiankatu 14, 00101 Helsinki (<http://www.ateljefinne.fi/en/>)



Tuesday, 5 March 2019 Work packages and communication

Venue: Espoo 02770, Lakelankatu 1, Omnia

Meeting room: C 226

09:00 Coffee

9:30 CORE web site, Google Drive & Collaborate as project tools
Oona, Mika & Pete Stockley, Omnia

10:00 CORE Work Packages 4-6
Guild School model (WP4) – Oona & Mika
Cooking competition (WP5) – Oona & Katarina Sandbacka, Vamia
Pop-up restaurants (WP6) – Oona & Mika

12:00 Lunch – courtesy of Omnia
Pop-up restaurant Kokkikilta, Lakelankatu 1

13:30 CORE Work Packages 2-3
Competence and skills entity of a professional cook (background research)
(WP2) – Oona, Mika & Maurice O'Brien, ITT
Framework on European level (guidelines and recommendations) (WP3) –
Oona, Mika & Katarina

14:30 Coffee and farewells