

## COLENT

Erasmus+ Project "Cooperative learning and digital skills in entrepreneurship education"

2017-1-LV01-KA219\_035424

# Summary of the presentations

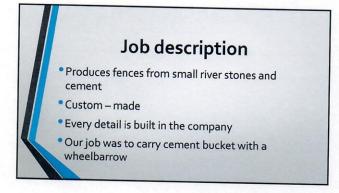
created by mixed students' teams after the

work experience in local companies during the
Blended mobility of school learners in Graditeljska, prirodoslovna i
rudarska škola,

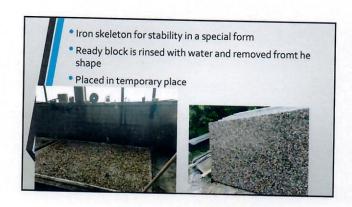
Varaždin, Croatia, from 19th to 24th May 2019

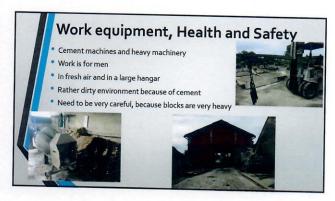








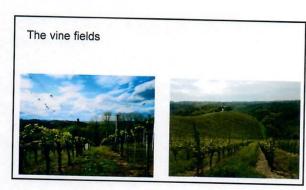


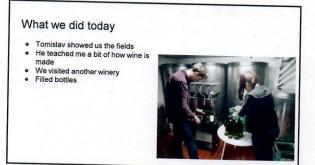




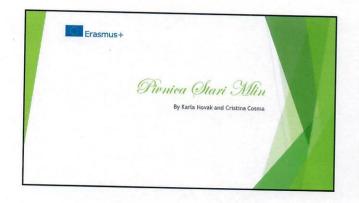




















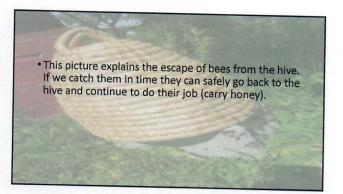


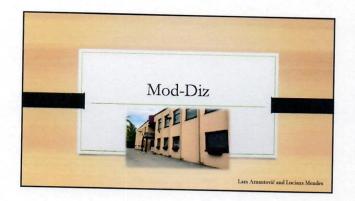


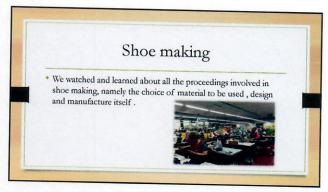


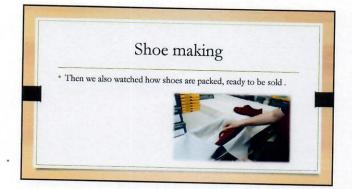
#### **OPG** Topalović

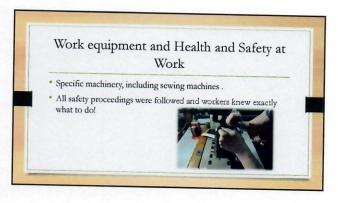
- OPG Topalović exists since 2005.
- The owner is Ivan Topalović and he's works with bees. If you visit this family business you can buy (or try) honey, propolis, royal jelly, lip balm, honey brandy ...

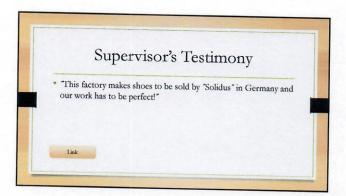


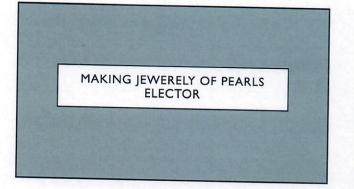








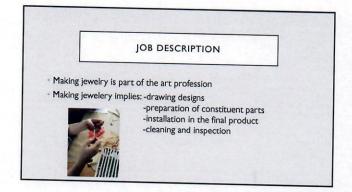














## Geodrilling



## Why it is important

- Make sure the ground where we are building on is safe.
- If it is not done correctly, the building can collapse or move



## What we did

- Different tools for digging at certain depths.
- We dug 3 meters down.
- At 5 meters, there was water at this area.



#### Labaratory testing

 Dig certain parts of the soil, we lay it in order representing how the ground is built.





## Gardening

Karla, Ola, Hallstein

## OPG Marijana Ciglarić

• Owner:

Marijana Ciglarić

AddressE-mail:

J.J Strossmayera 9, Dunjkovec

marijanaciglarić@gmail.com

• Number of employees:

5





Work equipment and health and safety at work

- Rubbergloves
- Boots
- Greenhouse

• Pots





Hvala na pažnji!

## Family business

## Student information

#### Amund N. Bestum

- 17 y/o
- Gausdal VGS
- Norway

#### **Roberts Bitnieks**

- 17 y/o
- Mālpils novada vidusskola
- Latvia

#### Company information

- Bačan
- Vladimira Nadzora 16 house number and place petrijanec
- Josip Bačan

## Job description

•First we took





•To yeet it in



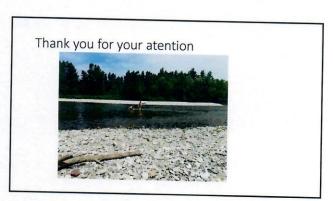
•Like this for 10 minutes



•And the result is

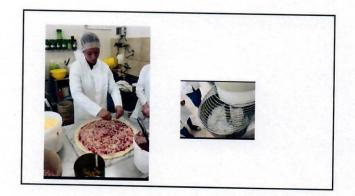






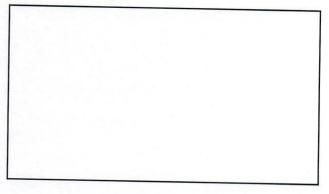




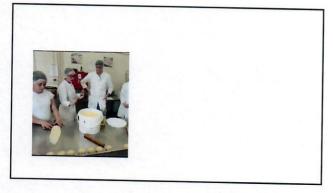








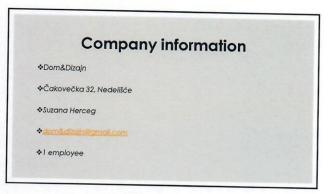




- We have made Klipić and bagels.
- We weighed all the ingredients.
- We put all the ingredients in the mixer.
- After this we shaped the dough.
  We put diffrent topics in klipić.

- When all klipić are rolled they have to ferment.
  After that they have to be baked at 200c for about 20min.
- Klpići were good.













## Company information

Address: Braća Radić 40Owner: Željko Ježek

°2 employees

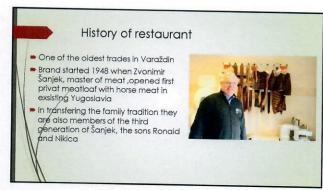


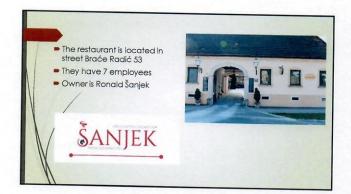


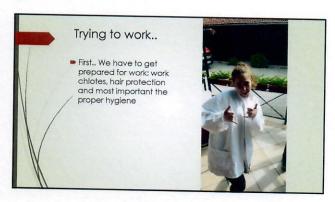


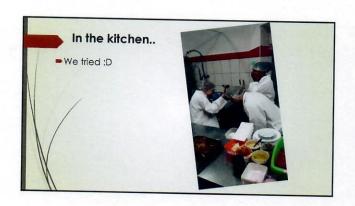














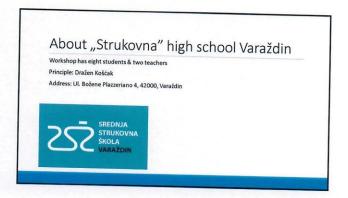






# Working Experience

"STRUKOVNA" HIGH SCHOOL VARAŽDIN MARKO, MIKUS & ERIK



# Main crafts Carpentry Textile Bakery



