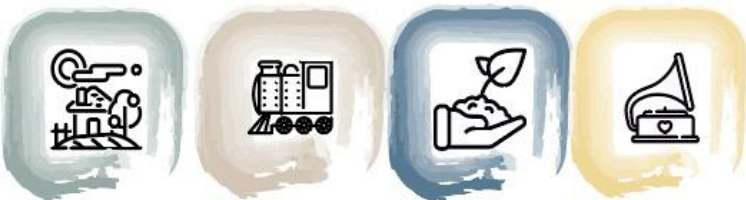


# IO4 Webquest

## Innoventum – Finland

### Tradition



## Sima tradition in Finland

*Key competences:* cultural awareness and expression; digital competence; teamwork; creativity; communication, social skills, teamwork, traditional cooking, video making, photography.

*Key words:* European culture; Finnish cultural traditions; Nordic traditions, European celebrations, online research; teamwork, traditional cooking, traditional recipes, international kitchen, Finnish kitchen, traditional drinks.

### Introduction

This webquest introduces you to the Finnish traditional drink called Sima, which is usually enjoyed in spring during the celebration of Vappu. Vappu is originally celebrated as a labour day, but its significance has changed. Present people understand the Vappu as a carnival of spring, and a massive party for graduated students from the secondary school.



In this webquest process, you need to look for information on the Internet about how Sima is produced traditionally. The idea is that the Sima recipe can be modified by everyone with their own culture's traditional flavours. The goal is that your group will make traditional Sima and also produce a new international drink!

You will work in a group where you will create own recipe and share it by producing a "making of" video.



## Tasks

You and your team will look for information about Sima on the Internet, analyse and learn different recipes. Discuss how the recipe can be modified as per your own and the other team member's kitchen culture.

Your working group will find out what kind of different spices can be added to the Sima. Spices should be the ones traditionally used in your country of origin.

List the necessary ingredients, get them and make the traditional drink. Document the process in a video (like a professional cook!) and in a written presentation with pictures.

Negotiate with each group member everyone's tasks and agree on the division of work consensually and equally. Take photos of the various stages of the process and attach them to a written presentation.

Your group organizes an event where Sima drinks with different spices are offered to local youth and elderly people.



## Process

### Step 1: Form a group

Create a working group with different age-group participants. Decide on the different roles and tasks to perform by each member of the group equally and consensually. Your group has to document all the various stages of the process (take pictures and videos using mobile phones) and attach them to a written presentation. So, your group needs to agree who is responsible for shooting, who will write the report, who organises Sima tasting and so on.

### Step 2: Search information about Sima

Search information about Sima on the internet. What is the drink made of? How has it developed through the times?

The following resources can be used to complete your task:

Name	Link
Google	<a href="https://finnishfoodgirl.com/2014/04/sima-recipe-finnish-vappu-drink/">https://finnishfoodgirl.com/2014/04/sima-recipe-finnish-vappu-drink/</a> <a href="https://www.injennieskitchen.com/2017/06/sima-a-refreshing-summer-drink/">https://www.injennieskitchen.com/2017/06/sima-a-refreshing-summer-drink/</a> <a href="https://www.thespruceeats.com/finnish-spring-mead-sima-2952646">https://www.thespruceeats.com/finnish-spring-mead-sima-2952646</a>
Wikipedia	<a href="https://en.wikipedia.org/wiki/Sima_(mead)">https://en.wikipedia.org/wiki/Sima_(mead)</a>
YouTube	<a href="https://www.youtube.com/watch?v=b21PQg4KOYg">https://www.youtube.com/watch?v=b21PQg4KOYg</a> <a href="https://www.youtube.com/watch?v=MSiBH7TrkvA">https://www.youtube.com/watch?v=MSiBH7TrkvA</a>

### Step 3: Plan your drink

Analyse and learn different recipes. Discuss how can the recipe be modified to your own and other team member's kitchen culture. Discuss in your group, which different spices would suit with Sima. Spices should be the ones traditionally used in your country of origin. Write down the recipe for the traditional Sima and the recipe for your new drink.

### Step 4: Make Sima

Make a list of ingredients, tools and appliances you will need to make SIMA and your new drink. Find or buy the ingredients and tools required. Now make traditional Sima drink and a new Sima in your own different way, with your own culture spices (2 types of Sima). Ideally you should prepare enough so that the whole group to gets to taste a glass of both versions, or if you plan to invite more people (see next step), according to the planned number of guests.

### Step 5: Arrange a tasting

Organize a happening to taste the different Sima flavours. Your group can organize an event where Sima drinks with different spices are offered for example to local youth and elderly people.

### Step 6: Upload your materials

Provide all the visual materials you have created and the documentation. You can attach photos of the various stages to a written presentation.

## Learning outcomes

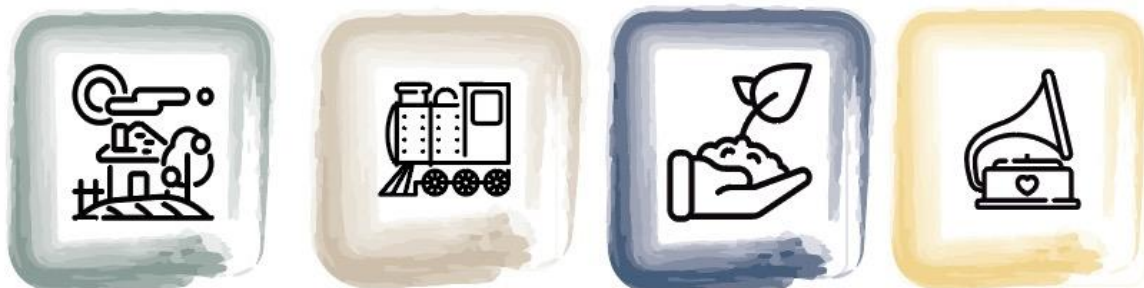
By completing this activity, you will acquire the following knowledge, skills and attitudes:

Knowledge	Skills	Attitudes
<ul style="list-style-type: none"> <li>• Knowledge about Finnish traditions</li> <li>• Knowledge about how to make by yourself a drink</li> <li>• Knowledge about different culture's spices and traditions</li> <li>• Knowledge of media production marketing, making of a video, photography.</li> </ul>	<ul style="list-style-type: none"> <li>• Use research skills to look for specific information online</li> <li>• Analyse and reflect online information</li> <li>• Use organizational skills, teamwork, negotiation and communication skills within the group through planning and producing a drink</li> <li>• Develop and use creative skills when creating a new recipe</li> </ul>	<ul style="list-style-type: none"> <li>• Respect and understanding of other's traditions and culture.</li> <li>• Awareness of traditions and culture in Finland.</li> <li>• Collaboration and understanding towards different members of the group and their own traditions.</li> <li>• Willingness to create and produce something new with consensus.</li> </ul>

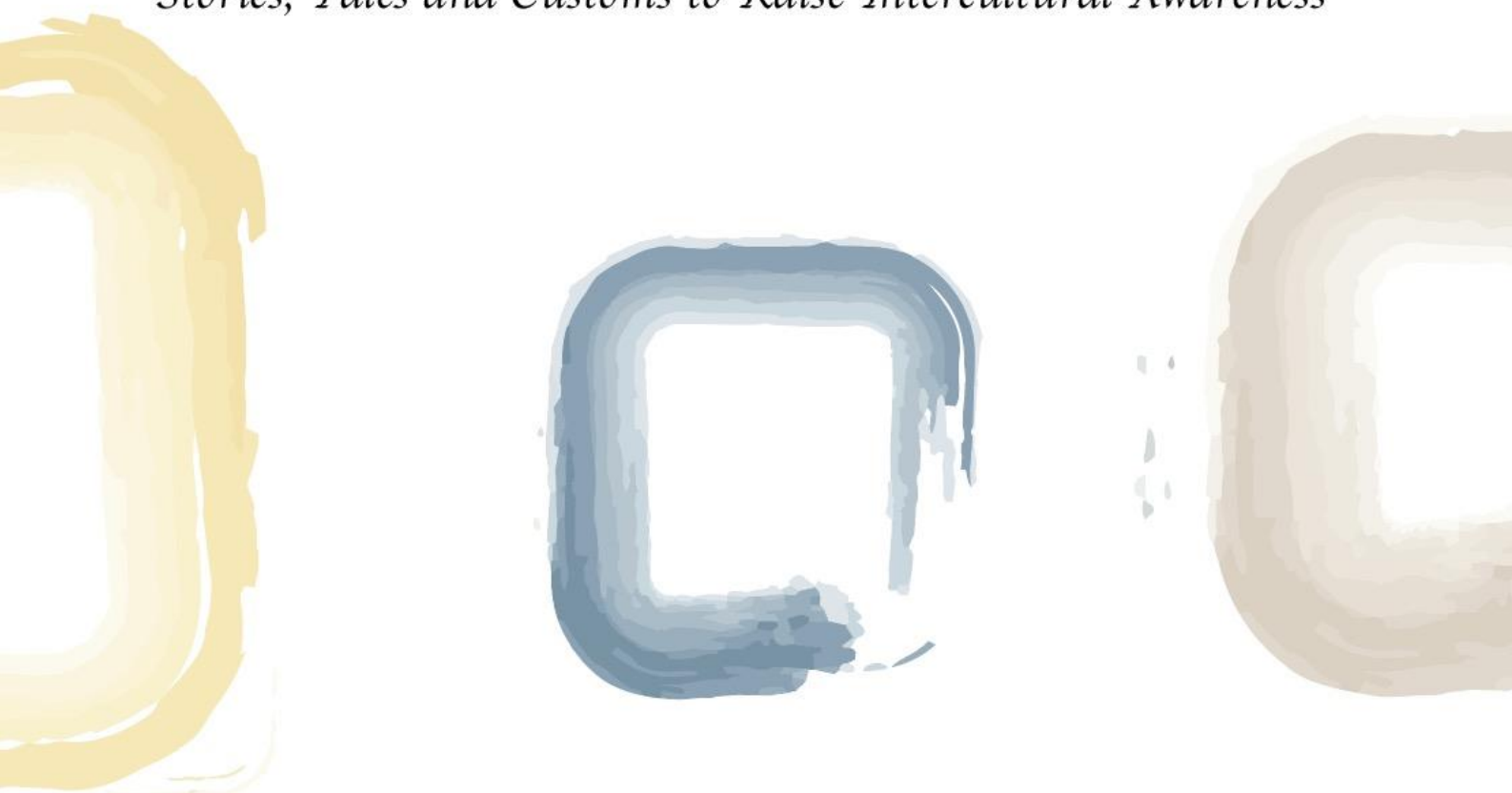
## Conclusion

Reflect with your group: which are the traditional drinks of your own country? How are they made and what for? Why do you think people drink or make Sima in Finland?

# PAST-TIMES



*Stories, Tales and Customs to Raise Intercultural Awareness*



inn<sup>o</sup>ventum



The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

Project Number:2018-1-FR01-KA204-047883