## **Project Name and ID**

SENCIT: The sensitization of citizens in the field of immigrants' and refugees' inclusion to the hosting society (Exchange of good practices in adult education)" **2018-1-PL01-KA204-050850** 

## **Project Scope**

The central aim of the project is to develop and pilot sensitization methods and tools, addressed to the hosting society in the participating countries. Project partners compile and exchange good practices for sensitization of local community as it regards to migrant and refugees' inclusion process.

## **Good Practice Example**

Title of activity:	Kuchnia Konfliktu – The Kitchen of Conflict
Description and scope of activity:	The 'Kitchen of Conflict' (Kuchnia Konfliktu) this is the business project in Warsaw that helps refugees and immigrants to integrate into the Polish society through providing the bar with refugee and immigrant food. The aim of this initiative is not only to help the newcomers to function better in Poland, but also to change the negative attitudes towards
	them among Poles. Through the kitchen towards to acceptance.

	We, as SBICO / Ad Meritum, call this method: "Integration through
Workin	entrepreneurship". In this method the target group – the newcomers, from non-
g	EU countries are looking for new home and new life in the host country, the
metho	mentors of entrepreneurship, who come from the host society, create a business
d used:	idea for the newcomers, in which they will find the source of their maintenance, in
	accordance with the law.
	However the business idea - providing the bar with refugee and immigrant food –
	was created by the hosts and the hosts are the business owners, who hire the
	newcomers, the newcomers themselves are also deeply involved in running the
	business. They are perceived by business owners as partners in business and even
	as just friends. They feel responsible for the business and they treat the bar as the
	place where they host people.
	" instead of convincing people that refugees are cool, or that they should not be
	afraid of them, we show that we are friends with them, we run a cool business, we
	have fun together and support each other. Nor is it that we create this place for
	them. They co-create it with us and feel they are responsible for it. Most do not
	treat the kitchen only as a workplace but feel as hosts here." (Jarmiła Rybicka, one of

business owners, https://www.euractiv.com/section/central-europe/interview/kitchen-of-
conflict-through-the-stomach-towards-
tolerance/?fbclid=IwAR0eWUDqpJZRFoSi2bUCO5DBw0nOny5fcYlUgddY9HJ6geKb3So
<u>11R8KQY0</u> )

	The newcomers function better in Poland, integrate into the Polish
Outcomes:	society through cooking and serving their national cuisine.
	There is a change of the negative attitudes towards them among Poles
	(Through the kitchen towards to acceptance).

Participants'	Project video interview with one of the newcomers working in the bar:
Testimonies:	"The kitchen of Conflict"

Support material, links	In Polish <u>https://www.euractiv.com/section/central-europe/interview/kitchen-of-conflict-</u> <u>through-the-stomach-towards-</u> <u>tolerance/?fbclid=IwAR0eWUDqpJZRFoSi2bUCO5DBw0nOny5fcYIUgddY9HJ6geKb3Sol</u> <u>1R8KQY0</u>
	http://magazyn-kuchnia.pl/magazyn-kuchnia/1,139801,23571640,jarmila-rybicka- piotr-matkowski-i-ich-kuchnia-konfliktu-po.html?disableRedirects=true
	https://rozkoszny.pl/kuchnia-konfliktu-tu-ferment-sieja-uchodzcy/ In English https://oko.press/kuchnia-konfliktu-o-krok-od-zamkniecia-przez-rok-walczylismy-z- miastem-o-obnizke-czynszu-nie-mamy-szans-konkurowac-ze-zwyklymi-lokalami- komercyjnymi/