

20th YEAR-END REVIEW OF THE SCHOOL'S ACTIVITY



Amatų mokykla
SODŽIAUS MEISTRAI

THANKS TO YOU ALL...



Dear all,

I address You on this 20th anniversary of the school's existence with infinite gratitude. We have been guiding the young people towards their independent life for 20 years only because we have had a huge help from the school's friends and supporters and the Holy Spirit has illuminated our path. During all these years, 264 young people have graduated, training facilities have been equipped and are being further renovated (2000 sqm), a mountain of different equipment, several hundred cubes of wood, metal, clay and many other raw materials have been used. About 20 hectares of forest have been planted. We cook and share around 4,000 litres of soup with everyone around the table every year. Countless projects and initiatives from gingerbread baking to the construction of the bell tower have been implemented.

We have come so far thanks to meaningful communion, trust and the generosity of all of You.

Your attention and support change lives!

On behalf of the community of "Sodžiaus meistrai", I wish You to remain open-hearted, creative and loving Your neighbours.

Dalia

STATISTICS



Diploma award ceremony

In June 2022, the school hosted the graduation ceremony. 12 students graduated and were given their diploma:

- 2 carpenters - joiners;
- 5 cooks;
- 5 landscape workers.



Admission

In 2022, 40 students enrolled at the school:

- 17 landscape workers;
- 10 carpenters - joiners;
- 13 cooks.

STUDENTS IN FRANCE

Experience of the cooks



"The two weeks were not long at all. We worked very hard surrounded by a professional team that tried to convey their knowledge and was constantly checking how we felt, whether we were missing anything for smooth working. We communicated in French and English languages, as the team was drawn from all over the world - from Bangladeshis to real Italians who had settled in France. It was a pleasure to be involved in all production processes such as Parmigiano shredding, beef preparations processing, Bolognese sauce preparation, lasagne layering, baking and final presentation to the customer."

Teresé, the cooking student, had a practice at La Bergamasca restaurant.

In 2022 while implementing the Erasmus+ project "Your professional skills for the future", we had an opportunity to send 9 students of the school for mobility practice in French companies. All the students - 3 from the landscape programme, 3 from the carpentry programme and 3 from the cooking programme - lived for two weeks in France. This project was funded by the Erasmus+ programme (which is administered by the Lithuanian Education Exchange Support Foundation) with the support of the European Commission.

STUDENTS IN FRANCE

Landscape workers



"On the last working day, we received a special sign of trust. The three of us were told to go and finish handling sequoia branches and water the greenhouses (because Catherin, who was responsible, was on holidays) simply on our own. We were given the keys to the little truck and the greenhouses. Waving cheerfully to other service workers on the streets, we went there, sorted everything out and came back for our last lunch together. We were greeted with medals, local honey and rose wine (they start lunch with an aperitif daily). It was a pity to say goodbye because it seemed we had only started to understand each other and make fun together." Students of the landscape programme, who had a practice at the Nogent Le Rotrou city's green spaces section.



STUDENTS IN FRANCE

Carpenters-joiners



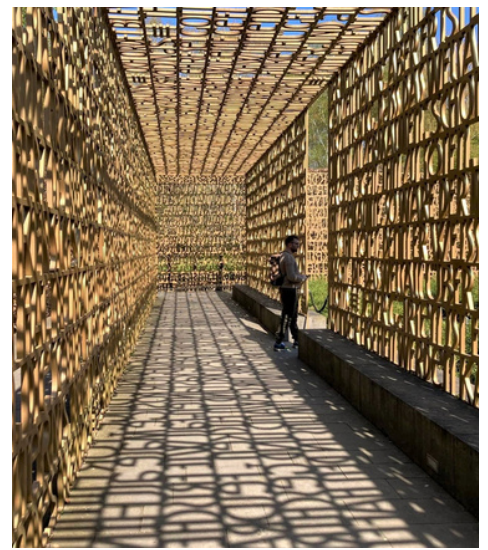
"There was a discussion before the start of the trip what it would be like when we get there, whether we could cope with the tasks, wouldn't we be disappointed with our ability to communicate in a foreign language, would we be able to work in a team? Fortunately, everything was fine. We were welcomed warmly and enthusiastically by the employer and the staff, who wanted to teach us as much as possible. From the very first day, working tasks were divided differently, with the possibility of rotating the work. We have been told to take our time and try to do the work as well as possible, more thoroughly and in the best quality. Every day the work was increasingly diverse and interesting. This never allowed us to feel a sense of boredom. The team was entertaining and adventurous from the beginning to the end of the practice. The atmosphere and mood at work were great all the time. After all, this experience has taught us a lot and has left a lasting impression. We are very grateful to everyone for the opportunity, especially for the practice supervisor, project managers and the school "Sodžiaus meistrai" for the proposal. We have no regrets accepting it." Feliksas, trainee in Leducand co in Batisseur.

THE JOURNEY THROUGH EUROPEAN GARDENS



Students of landscape work are seeking ideas in Europe

"We've travelled through gardens, old city parks and newly created spaces in Germany and the Netherlands. We've also visited the Floriade Expo 2022, which takes place every 10 years, and Keukenhof Park with millions of tulips, daffodils, bluebells, primroses and countless other spring bulbs. We have witnessed how different design solutions and spaces planning, selection of materials and plans that were created 50+ years ago in the Mien Ruys Garden are still relevant today. We've found out how light and general mood change when you move from one place of the garden to another. In Karl Foerster's (a popular gardener and plant breeder) garden, we've felt the spirit of the century combined with many of the plants which are in fashion nowadays and which were planted by K. Foerster half of a century ago. We've observed the nuances of garden maintenance and what effects on it had the quarantine and lack of volunteers. We walked through the narrow streets of Amsterdam, admired the city while taking a canal cruise. All together we discussed landscaping trends, favourite plants (many of them we have brought home with us), questioned the need to design gardens, and simply had fun." Gytis, a teacher of landscaping.



JEAN AND MARGARET BIGOT SCHOLARSHIP



Jean and Margaret Bigot

Jean (1931-2021) and Margaret (1928-2003) Bigot were French patriots, intellectuals and guardians of Lithuania. Their attention, political and financial assistance, expressed from 1980 till the end of their lives through different organisations and individuals, helped people to recover during the independence restoration period, provided opportunities for personal and professional development and recovery of destroyed or banned Christian values, while at the same time strengthened Lithuanian – French relationships.

The scholarship of Jean and Margaret Bigot was established in September 2022 by Neila Baumilienė and The Kazickas Family Foundation. The aim of the scholarship is to encourage talented, active, motivated and socially supported students of the school.



Five selected students are awarded €1,000 scholarship each, a monthly sum of €100 for personal use. To apply for a scholarship can every student aged 16-21. The commission, composed of the masters from “Sodžiaus meistrai” school, members of The Kazickas Family Foundation and Bigot family, decides who would be awarded a scholarship.



ROUND TABLE DISCUSSIONS



Meetings at school

We aim to join forces and find the best solutions for working with young people who face some difficulties. We organise meetings where representatives of different Lithuanian municipalities and organisations that work with young people share their best practices and knowledge.



Collaboration

We can notice a phenomenon that Lithuanian organisations, involved in similar activities, often are uncooperative. Such meetings are an opportunity to unite governmental and non-governmental institutions from different parts and districts of Lithuania for the general purpose – to discuss possibilities of young people from families at social risk, orphanages, or those who have learning difficulties, and find the best way to meet all their needs.



Development of alternative vocational training model in Lithuania

The aim of implementing the project "Development of the alternative vocational training model in Lithuania" is to help vulnerable young people who do not attend school for different individual reasons. This project includes organising:

- workshops for the youth in the surrounding areas (blacksmithing, ceramics, cooking, floristry);
- career counselling for students of the school (individually or in a group);
- experiential camps for students.

Representatives from organisations working with the youth from municipalities of Varėna district, Švenčionys district, Šalčininkai district, Elektrėnai and Vilnius city visited our school during this scholar year.

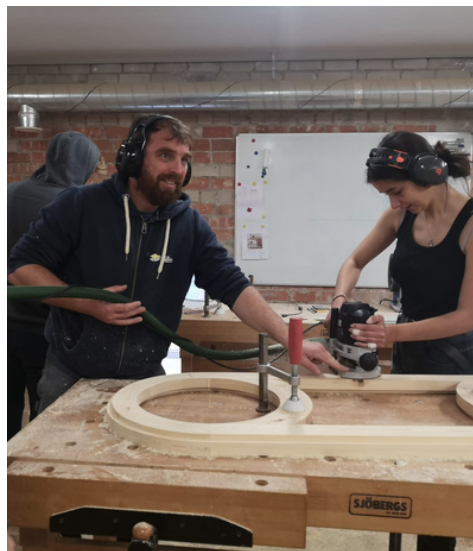
GUESTS FROM FRANCE



In 2022 our school hosted a 2-week mobility practice for carpentry and joinery vocational students from BTP CFA Maine-et-Loire School of France. Together with our students, they implemented 3 projects in this short period:

- carpenters carried out the marking and dismantling of the roofed structure;
- joiners produced a chicken coop that will be sold during the auction in the future with the aim to raise funds for the school's computer class renovation;
- all together we planted 3 hectares of forest.

We are planning to host another French group of students for mobility practice in March 2023.



THE BEST YOUNG LITHUANIAN CHEF '22



Silver medal

Our student Teresė Kvašytė took part and won II place in the competition “Best Young Lithuanian Chef 2022” that was organised by the Association of Lithuanian Chefs and Confectioners. Young chefs were asked to make a hot dish using rabbit meat components and showing various technologies of preparation of the meat, and a dessert using plums, marzipan, that had to be decorated with



handmade chocolate decoration. The competition was supervised, and the dishes were judged by international Commissioners, WorldChefs Certified Judges: Dennis Rafn (Denmark), Franciane Tartari (Sweden), Taigo Lepik (Estonia), Svetlana Riškova (Latvia), Rudolf Visnapuu (Estonia).



Teresė Kvašytė

What did encourage you to study as a cook?

"Food culture in my family has been cherished since my young age. Wise, nutritious and good food preparation has been promoted in our home. It always has been and still is very important to get together for lunch or dinner at one table, where relations are being built and strengthened. Over the time I've discovered that preparing food and sharing it give me joy and that is one of my forms of love for others. The joy of others brings me happiness. So that my life would be joyful, I've chosen a profession that gives great feelings every day not only for me but also for those around me."

LESSONS FROM THE BEST



Tutorial by Chef Laurent Moreno

This year we were pleased with the visit of French chef Laurent Moreno. Chocolate and ice cream maker, pastry chef, founder of Le Bonheur chocolatier in Paris, Chef Laurent Moreno is also the master - consultant of Užupis Bakery who observes chocolate production from growing cocoa beans in Vietnam to presenting exclusive chocolates for gourmets. During his visit to Lithuania, Laurent Moreno found time and voluntarily gave the future chefs a lesson on making chocolates. Thanks to Užupio Kepyklėlė that cares not only about their own amazing desserts but also about motivating the younger generation! We are impressed!



PROMOTION OF A HEALTHY LIFESTYLE



Project “Active leisure – brisk Monday”

In 2022 we successfully implemented the project funded by the Governmental Sports Support Foundation. The project was launched jointly more than three years ago to improve the perception of students, other residents in Rūdiškės and its surrounding areas about healthy lifestyle, form their personal health care habits, and promote physical activity through various sports.

Gym

The implementation of the project allowed us to purchase the necessary equipment for personal training and set a hall for physical activities accessible to students and others from surrounding communities. The decision to open and equip the gym was made because there is a lack or none of the sports halls in the district of Trakai. Project funds allowed us to hire a sports trainer as well, who



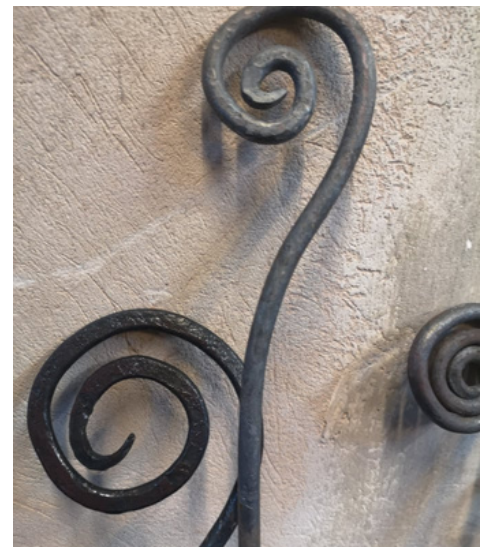
spent 359 academic hours of training (35 training sessions during the quarantine were held remotely) during the project. Free workouts attracted 140 participants – 52 men and 88 women. Although our gym is not very spacious and can only accommodate up to 8 people at a time, we see that it is occupied by small groups of students and residents who find interest in sport almost every evening.

NON-FORMAL EDUCATION



Promoting the trade of blacksmithing

Since last year the blacksmithing workshops have been taking place in our school again. They are led by blacksmith Martynas Breikštas, who has had a forge in his hands since 2000. "When you make everything with love, the strength of steel gives up to the power of creativity" – says Martynas. And when he is asked what it is to be a teacher, he says: "I like teaching, but I was very scared at first. I thought no one would show interest. I used to be a teacher at a school where only one child was interested in blacksmithing. I felt like I was spending the day in vain. And I haven't had that feeling yet in "Sodžiaus meistrai". To my classes here come motivated students. Whether they succeed or not – it is another topic,"– he smiles. "The most surprising thing is that blacksmithing is more interesting for girls. They are more adventurous, striving for knowledge and willing to try new things."



AIMS FOR NEXT YEAR



What next?

We discuss the vision of the school, development priorities, set targets and measure progress and benefits for the community during annual strategy meetings. This time we have set the following goals:

- modernise internal and external learning facilities (upgrade the computer class, train the staff, start computer literacy courses);
- launch two new educational programmes;
- strengthen our team by bringing together necessary professional and social specialists;
- raise additional funds and promote the school's services to ensure that the salary growth is at least as high as inflation.



THANK YOU!



Thank You all for the support we receive. We are very grateful to all our partners and sponsors, for all individuals who have contributed their share of the personal income tax. Your donation helps us to continue fulfilling our mission – encourage young people to achieve their dreams.

