MY SUCCESSFUL FUTURE ENTERPRISE

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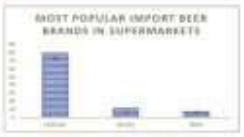
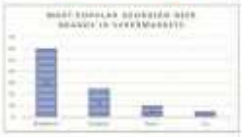
PARTNER SCHOOLS: CHARNALI PUBLIC SCHOOL, BATUMI 7 PUBLIC SCHOOL ,PARTNER FACTORY: BATUMI BEER FACTORY

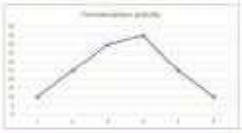
GENERAL RESEARCH WORD:
WHAT ARE THE BASIC THEORETICAL AND PRACTICAL SKILLS REQUIRED FOR STUDENTS TO BE SUCCESSFUL IN THE FIELD OF NATURAL SCIENCES?

HYPOTHESES: PRACTICAL TRAINING WILL INCREASE STUDENTS' MOTIVATION IN STUDYING NATURAL SCIENCES AND WILL PROVOKE THE SELECTION OF THOSE FIELDS IN THE FUTURE PROFESSION.

OUR CHOICE: BATUMI BEER FACTORY

RESULTS



- I STAGE – WHAT ARE THE BASIC THEORETICAL AND PRACTICAL SKILLS REQUIRED FOR STUDENTS TO SUCCESSFULLY EMPLOY IN THE BEER FACTORY? VISIT AT THE BEER FACTORY ➨ INTERVIEW WITH THE DIRECTOR OF THE BEER FACTORY AND STAFF ➨ INCREASE MOTIVATION IN SCHOOLCHILDREN ➨ PLANNING THE NEXT STAGE OF THE RESEARCH

- II STAGE - WHAT PLACE DOES BEER HAVE IN THE LIFE OF FELLOW CITIZENS? WHAT THEY KNOW ABOUT THE TECHNOLOGY OF BATUMI BEER BREWING AND GENERALLY ABOUT POSITIVE AND NEGATIVE SIDES ON BEER? SURVEY OF THE POPULATION BY USING SPECIALLY CREATED QUESTIONNAIRES ➨ OBSERVING STUDENTS' INVOLVEMENT ➨ THE INTEREST OF STUDYING BEER MARKET IN SCHOOLCHILDREN ➨ PLANNING THE NEXT STAGE, VISIT TO THE SUPERMARKETS

- III STAGE - WHICH BRAND BEER IS LEADING IN THE GEORGIAN MARKET? STUDENT VISIT TO SUPERMARKETS ➨ SORTING OF LOCAL AND IMPORTED BEER BRANDS AND INTERVIEWING WITH CONSULTANTS ➨ THE DESIRE TO OBSERVE THE STUDY OF BEER BREWING TECHNOLOGIES IN PUPILS ➨ PLANNING THE NEXT STAGE. VISIT TO THE BEER FACTORY.

- IV STAGE – WHAT TECHNOLOGIES ARE USED FOR BREWING BEER IN BATUMI? VISIT AT THE BEER FACTORY ➨ OBSERVATION BATUMI BEER BREWING TECHNOLOGY ➨ THE DESIRE TO STUDY THE THEORETICAL PART OF ENZYMATIC REACTIONS ➨ PLANNING THE NEXT STAGE, LESSON MODULE

- V STAGE – HOW DOES WORK THE DIGESTIVE SYSTEM? WHAT IS BALANCED AND UNBALANCED FOOD? LEARNING CLASS AT 8TH GRADE PUPILS. LESSON TOPIC: DIGESTIVE SYSTEM.BALANCED AND UNBALANCED FOOD ➨ BEER POSITIVE AND NEGATIVE QUALITIES ➨ BEER ENCOURAGES DIGESTION ➨ PROVOKING INTEREST TO LEARN MORE ABOUT BEER.

- VI STAGE – WHAT IS ENZYMES? WHAT ARE THEY AND WHAT DO THEY DO? WHAT IS THE ROLE OF FERMENTATION FOR BREWING BEER? LEARNING CLASS AT 9TH GRADE PUPILS. LESSON TOPIC: ENZYMES IN SPIRITS. GLUCOSE ➨ PUPILS OBSERVING GLUCOSE SPIRITS FERMENTATION WITH BEER YEAST ➨ THE SURVEY DATA IS INCLUDED IN THE TABLE AND MAKE A SCHEDULE ➨ PUPILS REPRESENT THE CONCLUSION AS POSTER

- VII STAGE – WHAT IS THE HEALTHY LIFESTYLE? AND HOW WE CAN LIVE HEALTHY? EVENT ABOUT: HEALTHY LIFESTYLE, WHERE TAKE PART GRANT'S ALL PARTICIPANT SCHOOL PUPILS AND UNIVERSITY STUDENTS ➨ STUDENTS AND PUPILS PRESENT THE VIDEO AND ANIMATION FILMS

CONCLUSION: PRACTICAL TRAINING HAS RAISED STUDENTS' MOTIVATION IN THE FIELD OF NATURAL SCIENCES; PUPILS HAVE STUDIED ENZYMATIC REACTIONS AND SPIRITS.

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