

Developing community based innovative business models for the revival of the internal areas in the Mediterranean — REVIVE

Technical and Steering Committee Meeting

Transnational Pilot Exchange

10-11 July 2024

Leros, Greece

Agenda

Day 1 – Project Technical and Steering Committee Meeting

09:30	Opening of the	Technical Meeting	- ANETEL	READ S.A.
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- **09:40** Lets get to know our stakeholders (small ppt from each stakeholder)
- **10:20** Review of WP1: Pilot Framework Set up CNR
 - Activity 1.1: Analysis of existing policies and economic models in pilot areas: Status of the activity IPTPO
 - Activity 1.2: Existing GP assessment and previous experiences output integration State of the activity e-Zavod
 - Activity 1.3: Stakeholder group set up State of the art of the activity
 CNR
 - Activity 1.4: Methodology Set up State of the art of the activity -CNR
 - Discussion of the Work Plan for the next semester.

11:00 Coffee Break

- **11:30** Review of WP2: Collaborative Economy Business Models Innovation
 - WP objectives, activities, approach and output ANCI
 - Activity 2.1 Engagement and community participation: Update from partners on stakeholders' meetings
 - Activity 2.2 Local Pilots and action plans all partners (discussion)
 - Activity 2.4: Pilot Testing (All Partners)
 - Activity 2.5: Pilot Evaluation (CNR)
 - Discussion of the Work Plan for next semester



- **12.30** Review of WP3: Mediterranean Digital Innovation Hubs
 - WP objectives, activities, approach and outputs MCC
 - Activity 3.1: MED Digital innovation hubs (MDIHs) set up and digital laboratories for improving skills MCC
 - Activity 3.2: Building immersive experiences (All partners)
 - Discussion of the Work Plan for next semester
- **13.30** Lunch at Crithoni Hotel Restaurant

Steering Committee Meeting

- **15.00** Review of WP4: Scaling out and Sustainability ANETEL
 - Update on ISE Mission Events ANETEL
 - Carbon Footprint Tool CNR
 - Review of project's financial plan ANETEL
 - Partners' FLCs (First Level Controllers and submission of expenses): update from all partners
 - Technical and financial reporting and monitoring ANETEL
- **15:20** Communication SWG RRD
 - Project Communication Strategy and activities
 - Web site and social media
 - Dissemination Activities
- **16:00** Discussion and approval of the plan of action for the second semester
- **16.30** End of Meeting
- **20:00** Dinner at Fish tavern Gourna https://maps.app.goo.gl/t88WCzKccufbyw6x7



Day 2 - Transnational Pilot Exchange

10:00 Bus pickup from Crithoni Hotel.

10:30 Study Visit at "The Caserma of herbs", a visitable farm created by the Social Cooperative Ltd. of the Dodecanese Mental Health Sector in an area of extreme natural beauty in Koulouki on the island of Leros. The activities of the farm are the cultivation of aromatic medicinal plants as well as the development of an innovative center for the protection and reproduction of bees. Within the estate, an Italian caserma (barrack) dominates which was saved from the period of the Italian occupation and has been restored with respect for the history and architecture of the place.

The Social Cooperative is a mental health service which aims at the vocational training and social rehabilitation of people with psycho-social problems. The Social Cooperative, assessing the current needs of the locals, operates as a modern Mental Health Unit focusing on the creation of quality jobs for people with mental health problems and preventing institutionalism through innovative human-centered activities.

Beekeeping, the cultivation of aromatic medicinal plants, pastry confection, folk art handicrafts and finally the visitable herb and honey farm 'the Caserma', are the "therapeutic tools" to achieve these goals. https://caserma.gr/en/home-english/

13:00 Lunch at Alinda Restaurant https://alindahotel_leros.gr/el/our-restaurant/

16:00 Transfer to second study visit location: Leros Cheese Factory

The Leros Cheese Factory, headed by Stavroula Giannouka, is a family business that started operating in 2018. The unit, although relatively small in size (200 sq.m.), has a large capacity and can produce up to three tons of cheese of milk per day. The Leros Cheese Factory is known for its special cheeses, with an emphasis on local products and herbs. Some of the products it produces are: Whey cheese, Schinotyri with fruits of Pistacia lentiscus, Ladotiri with thymbra. All the herbs used in the cheeses are collected form the island, giving the products a unique local flavour.

18:00 End of Study visit - Return to Hotel Crithoni