CUVEE ERASMUS EPHEC 2021

HOW TO BREW A VIRTUAL WELCOME WEEK?



PROGRAMME (BREWING PROCESS)

- Day 1: Mashing (creating a fermentable and formidable group)
- Day 2: Boiling (addind some spicy plants and information) & fermentation (making a sparkling cuvée, to prepare them for their fizzy academic experience!)
- Day 3: 2nd day of fermentation
- Day 4: Packaging (adding final touch to make the cuvée ready for the best experience)





SOME FIGURES



- 55 students
- 11 teams
- 7 activities (icebreakers, quizz, etc.)
- 1 video per student + 1 per team



