

# Ecojobs workshop



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**Chez nous la nourriture local est la nourriture typique de notre région fait à partir de produit locaux et naturels.**

**For us, local food is the typical food of our region made from local and natural produces .**



**Champignons de paris**



**Fricassée de poulet à la crème et champignons de paris**

# Fauna - Flora picking

before eating



Salicornia europaea

Salicorne and maritime Aster

(pig's ear), we cook them

Found in the Bay of Somme



Aster tripolium

Sureau noir, Eglantier, Cornouiller mâle:

They are found in Normandie,

They can be eaten as jam and over.



Sambucus nigra



Rosa canina



Cornus mas



**The wild boar is very present in our region,  
it can be hunt.  
If you have a hunting licence**



# Fauna and Flora regulations

Flora : not very precise regulations on this point except for protected species,  
that can not be collected

Example : the violette of Rouen and the Biscutelle of Neustrie.



Viola Hispida

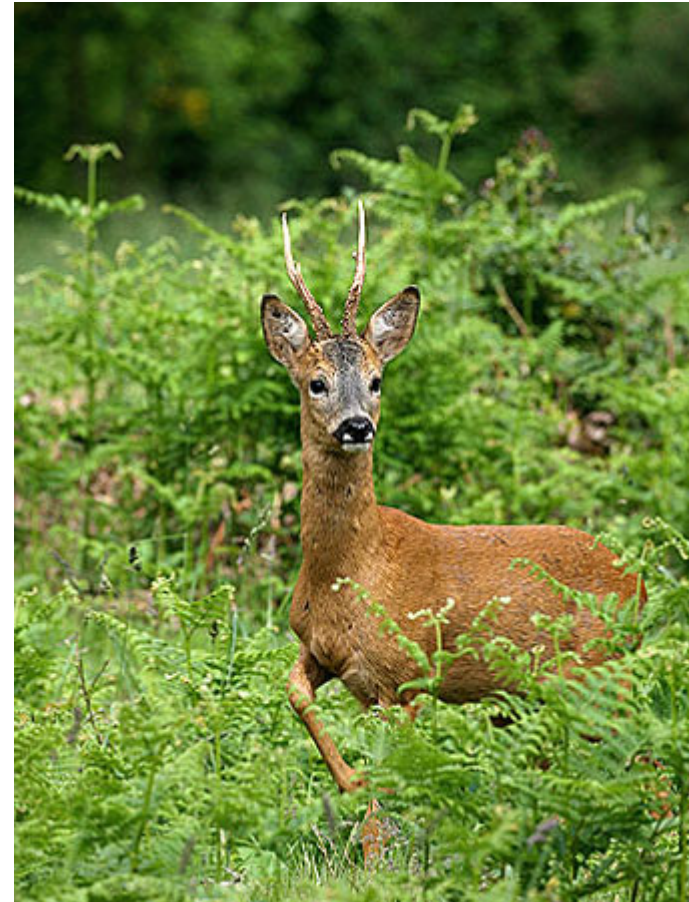


Biscutella neustriaca

**Fauna :** For hunting you must have a permit and know the protected species .  
For fishing you must have a permit wich is valid for 1 year.  
Hunting and fishing have a lot of rules.



fisherman in  
France



Roe deer