



YOUTH INTELLECTUAL PROPERTY EDUCATION PROGRAM

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POLITECNICO
MILANO 1863



TASK 1: Information Research

Critical thinking
and
Information Literacy*

Chi è la fonte?

Che linguaggio viene utilizzato?

Ci sono delle ambiguità?

Qual è il punto di vista del narratore,
il suo obiettivo?

Puoi verificare i fatti? Double check..

È rilevante?

È tutto molto semplice? Sii scettico

Sono riportati i riferimenti?

Le polpette svedesi sono italiane!

Facciamo questa rapida simulazione.

Immaginiamo che su un blog italiano qualcuno abbia postato un articolo in cui afferma che le polpette svedesi, considerate in patria un piatto nazionale, siano in realtà di origine italiana...

Di cosa
parliamo?

Circa 8.110.000 risultati (0,54 secondi)

1. In a medium sized bowl combine ground beef, panko, parsley, allspice, nutmeg, onion, garlic powder, pepper, salt and egg. ...
2. Roll into 12 large **meatballs** or 20 small **meatballs**. ...
3. Add 4 Tablespoons butter and flour to skillet and whisk until it turns brown.

Altre voci...



The Best Swedish Meatballs | The Recipe Critic

<https://therecipecritic.com/the-best-swedish-meatballs/>

Informazioni su questo risultato Feedback

The Best Swedish Meatballs | The Recipe Critic



<https://therecipecritic.com/the-best-swedish-meatballs/> Traduci questa pagina

★★★★★ Valutazione: 4,5 - 83 voti - 30 min

In a medium sized bowl combine ground beef, panko, parsley, allspice, nutmeg, onion, garlic powder, pepper, salt and egg. Roll into 12 large **meatballs** or 20 small **meatballs**. Add 4 Tablespoons butter and flour to skillet and whisk until it turns brown.

Swedish Meatballs - Cafe Delites



<https://cafedelites.com/Recipes> Traduci questa pagina

★★★★★ Valutazione: 4,9 - 21 voti - 30 min - 484 kcal

12 set 2018 - This **Swedish Meatballs** recipe has been passed down from a Swedish grandmother! The best **Swedish meatballs** recipe you'll ever try!

Swedish Meatballs (Svenska Kottbullar) Recipe - Allrecipes.com



<https://www.allrecipes.com/.../swedish-meatballs-sve...> Traduci questa pagina

★★★★★ Valutazione: 4,6 - 397 recensioni - 1 h 25 min - 309 kcal

Directions: Preheat oven to 350 degrees F (175 degrees C). Place the bread crumbs into

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Cosa se ne
dice?

Swedish meatball admission: They're Turkish

By Kris Bramwell and Dilay Yalcin
BBC UGC & Social News and BBC Monitoring

🕒 1 May 2018

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Swedish meatballs, the national dish of Sweden, have been revealed to have originated from another country - Turkey.

A post on Sweden.Se, **the nation's official Twitter account**, on Saturday told followers: "Swedish meatballs are actually based on a recipe King Charles XII brought home from Turkey in the early 18th century. Let's stick to the facts!".

Reaction to the news has included speculation over what other foods may be

Italiane o turchese!?

Circa 6.000.000 risultati (0,35 secondi)

For The Turkish Meatballs

1. 1 medium-size onion, peeled.
2. 1 pound ground beef (85% lean 15% fat), preferably freshly ground & organic.
3. 3/4 cup bread crumbs.
4. 2 cloves of garlic, minced.
5. 1 egg.
6. 1 teaspoon cumin.
7. 1/4 teaspoon baking soda.
8. 1 teaspoon kosher salt.

Altre voci...

Turkish Meatballs {VIDEO} - Foolproof Living

<https://foolproofliving.com/turkish-meatballs/>



 Informazioni su questo risultato  Feedback

Homemade Turkish Meatballs - Give Recipe



<https://www.giverecipe.com/homemade-turkish-mea...> ▼ Traduci questa pagina

8 h 20 min

24 feb 2017 - Homemade **Turkish Meatballs** known as kofte are the best things to happen on your dinner table. These are spicy, tender and perfectly juicy.

Turkish Meatballs {VIDEO} - Foolproof Living



<https://foolproofliving.com/turkish-meatballs/> ▼ Traduci questa pagina

★★★★★ Valutazione: 5 - 1 recensione - 40 min - 52 kcal

22 gen 2018 - For The **Turkish Meatballs**. 1 medium-size onion, peeled. 1 pound ground beef (85% lean 15% fat), preferably freshly ground & organic. 3/4 cup bread crumbs. 2 cloves of garlic, minced. 1 egg. 1 teaspoon cumin. 1/4 teaspoon baking soda. 1 teaspoon kosher salt.

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Le reazioni e il «diritto d'autore»

- **Cricket fans stump up cash for Iceland national team**
- **Mo Salah: The 'Egyptian king' inspiring the Arab world**

However, Serdar Cam, president of the Turkish Cooperation and Coordination Agency (TIKA), has criticised Ikea's role in the selling of Turkish meatballs.

Cam's tweet said the store was not only selling furniture but also Turkish meatballs as if they were Swedish.

Many Turkish people thanked the Swedish account for bringing the history of the meatball to their attention.



Report

But for some in Sweden, the news was, apparently, too much to take.



Sapersi informare: Information Literacy

But Mr Tellström, who teaches at Stockholm University, claimed there was no evidence to suggest the meatball had originated in Turkey.

READ MORE

Swedish meatballs are Turkish? 'My whole life has been a lie'



"It's a sort of fake news definitely. You make something up for a political or a commercial purpose, and you spread the news without doing proper research," he said, according to The Swedish Local.

"It's more likely, considering the linguistic source, that meatballs are French or Italian.

"Meatballs is historically a very expensive dish, because you have to have fresh meat. We are talking about the top levels of society."

Following the episode, the Sweden.se account posted another tweet, saying researchers should have delved deeper into the "culinary history" before the original post.

La morale? Quali conclusioni trarreste?

E come raccontereste la storia?

ORA TOCCA A VOI!

Riassumendo:

- Veridicità delle fonti → Analisi documentale delle fonti per supportare l'ideazione di vicende su base storica e non immaginaria
- Valore didattico

Messe in cascina queste informazioni per il vostro caso di studio sarete pronti per il task 2 di questa game storm!

E
comunque
come le
facciamo
noi...

Cerca 78.200.000 risultati (0,44 secondi)

Italian Meatballs | RecipeTin Eats



<https://www.recipetineats.com> ▸ Beef Recipes ▾ Traduci questa pagina

★★★★★ Valutazione: 5 - 118 voti - 40 min - 442 kcal

19 set 2018 - These **Italian Meatballs** are the best you will ever make....with 2 little changes to the usual recipe, these are extra soft with a special flavour ...

Chef John's Italian Meatballs Recipe - Allrecipes.com



<https://www.allrecipes.com/.../chef-johns-italian-me...> ▾ Traduci questa pagina

★★★★★ Valutazione: 4,8 - 1.020 recensioni - 2 h 15 min - 82 kcal

These **Italian meatballs** use a standard mix of ground beef and ground pork, with added flavor from parsley, garlic, and dried herbs. Bake up a batch, mix them ...

The BEST Italian Meatballs - Wine & Glue



<https://www.wineandglue.com/the-best-italian-meat...> ▾ Traduci questa pagina

These are the **BEST Italian Meatballs**! My Italian grandmother's recipe, the word perfect doesn't even begin to cover it. Check out the reviews on this recipe, your ...

Authentic Italian Meatballs Recipe - Genius Kitchen



<https://www.geniuskitchen.com/.../authentic-italian-...> ▾ Traduci questa pagina

★★★★★ Valutazione: 5 - 498 recensioni - 3 h 20 min - 138.5 kcal

Meatball recipes are often challenged by chefs who claim, Mine are the best! Even though my **meatballs** ARE the best, I will make no such claim. Try them for ...

Great-Grandma's Italian Meatballs Recipe | Taste of Home



<https://www.tasteofhome.com/.../great-grandma-s-it...> ▾ Traduci questa pagina

★★★★☆ Valutazione: 4 - 9 voti - 50 min - 271 kcal

My great-grandmother started this easy **meatball** recipe with our family. We use ground

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Contatti

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www.navigateproject.eu

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