GOODFOOD - Good teaching practices in experiential learning for effective education in embedded food systems

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Period Nov 2020 – Oct 2023 **Project Consortium** Warsaw University of Life Science (Poland), Münster University of Applied Sciences (Germany), Institut Superieur D'agriculture Rhone Alpes ISARA – Lyon (France), Agricultural University – Plovdiv (Bulgaria), University of Oradea (Romania), University of Gastronomic Sciences (Italy).	**Main Topic/Aims** (a) Building a network of EU higher education institutions and rural food communities and territories. (b) Develop, test and implement experiential learning activities and outcomes. (c) Allowing university teachers and students to learn, explore and exchange knowledge.	**Main Results of the project** **O1** Analysis of students understanding of Embedded Food Systems and expectations towards education within this subject area. **O2** E-learning courses on 'Embedded food systems in territories'. **O3** Syllabus and educational materials for 2 Intensive Study Programmes. **O4** Collection of embedded food systems case studies from Europe as basis for educational tools. **O5** A catalogue of innovative teaching practices and best teaching tips for embedded food systems education.

Intellectual Outputs

O1 Analysis of students' understanding of 'Embedded food systems' and expectations towards education within this subject area.
An international analysis based on the results of an online survey about students' understanding of 'embedded food systems' and their link to territories, as well as about students' expectations towards education (including content and methods) within this subject area. The survey will be conducted in each of the 6 project partner universities (with the goal of minimum 50 students from each university).

O2 E-Learning materials on 'Food Systems Embedded in Territories'.
These are materials developed for the two 6-weeks GOODFOOD e-learning courses covering different dimensions of the embedded food system subject. The e-learning phase of the project is an introductory phase for the following Intensive Study Programmes, therefore the covered topics aim to give the students background knowledge and prepare them to the topics that will be wider studied and discussed during the Intensive Study Programmes. Students enrolled to the GOODFOOD educational activities also have a task to analyse and characterize selected embedded food systems cases from their home regions.

O3 Summer Course materials: Syllabus of 2 Intensive Study Programmes 'Food Systems Embedded in Territories'.

Educational materials: This GOODFOOD output will constitute of a collection of Intensive Study Programme educational materials. During the Intensive Programmes students will visit traditional and regional food producers and analyse various aspects of sustainability of the local food system and its embeddedness in the territory. The Intensive Programmes will gather lecturers from all GOODFOOD partners, and thus will bring international, multidisciplinary perspective into the studied topic, which will be reflected in the materials.

When & where: 8-days long Programmes is organised at the Muenster University of Applied Sciences (Germany) in July 2022 and at the University of Gastronomic Sciences (Italy) in July 2023, every time for 24 students (4 M.Sc./B.Sc./Ph.D. students x 6 partner universities).

Methods: Emphasis will be put on action learning, strengthening students' team working and communication skills, analytical and problem solving skills, creativity, entrepreneurship, intercultural competences and fluent communication in English.

O4 Case Studies: Collection of embedded food systems case studies from Europe as educational tools.
Examples of embedded food systems from different countries in Europe will be collected and described, and summarised in a manual to be used as a teaching tool. Students enrolled in the GOODFOOD educational activities will be introduced to the task, and will be working individually on the selected embedded food systems cases from their home regions during the e-learning phase of the project, guided by the lecturers. The developed case study analyses will be presented by the students during the Intensive Study Programmes.

O5 Best teaching tips: Catalogue of innovative teaching practices and best teaching tips for embedded food systems education.
This will be a catalogue of new, innovative teaching concepts, practices and best teaching tips for embedded food systems education, developed based on the input collected from workshops. This includes also determination of the obstacles to overcome, skills and resources needed, methods to be used, suitability for study programme level(s) and needed pre-requisites of students. A number of 10-12 best tips will be selected and collected in a booklet, printed and disseminated.