

PROGRAMME

TEFSI Capacity Building Training:

**Innovative Teaching in Higher Education
for Sustainable Food Systems**

Charles University Environment Centre, Prague
19th – 21st February 2020



Transformation of European Food
Systems towards Sustainability by
Transnational, Innovative Teaching



Co-funded by the
Erasmus+ Programme
of the European Union

Hotel Krystal Conference Centre, Charles University
José Martího 2/407, Prague, 165 00, Czech Republic
Room 164

DAY 1 - WEDNESDAY, 19th FEBRUARY

REGISTRATION AND WELCOME

We recommend to attend on this day to understand the broader context of the 3-day training.

12:30 – 13:00 **Registration**

13:00 – 13:45 **Welcome and introduction to the training** (incl. Icebreaker activity)
Dana Kapitulčinová, Charles University Environment Centre (Czechia) & Dominika Średnicka-Tober, Warsaw University of Life Sciences (Poland)

SESSION 1: COURSE DESIGN

Moderator: Dominika Średnicka-Tober, Warsaw University of Life Sciences

13:45 – 15:00 **The ABC model for course design: Theory and practice**
Susanne Bügel, University of Copenhagen (Denmark)
Introduction to the ABC model and how to use it for own course design. Participants will create a visual 'storyboard' with various learning activities to be included in their course. The 'storyboard' makes it easier for teachers to design course content and to create an overview of which activities are missing or if there are too many of them.

15:00 – 15:30 **Coffee break** with light refreshments

15:30 – 17:00 **The ABC model for course design: Practice**
Participants will work in groups on their own course design.

PLEASE NOTE:

Participants should in advance prepare and **bring along to the workshop a description of own course** they would like to work with throughout the training (mainly on DAY 1 to apply the ABC course design, but also during some of the following days). This can be an existing course they already teach or a course they would like to teach in the future.

The course description should include the following:

- 1) What do you expect the student to learn during the course (learning outcome)?
- 2) Which teaching methods do you currently use or plan to use in the course?
- 3) Do you have any ideas or wishes for new/innovative activities that you would like to implement?

DAY 2 - THURSDAY, 20th FEBRUARY

SESSION 2: NEW WAYS OF TEACHING AND GROUP WORK PROCESSES

Moderator: Alexander Wezel, ISARA-Lyon

- 08:30 – 09:00 **Registration**
- 09:00 – 09:05 **Welcome**
Introduction to the session by the Moderator
- 09:05– 09:45 **Flipped class room**
Susanne Bügel, University of Copenhagen (Denmark)
Learn about both the advantages and possible drawbacks of teaching via Flipped class room
- 09:45 – 10:30 **Theme-centered interaction (TCI)**
Pirjo Schack, Münster University of Applied Sciences (Germany)
Learn about using the TCI method in higher education settings. TCI is a systematic didactic, ‘living learning’ approach
- 10:30 – 11:00 **Coffee break** with light refreshments
- 11:00 – 11:45 **Fishbowl**
Carola Strassner, Münster University of Applied Sciences (Germany)
Learn about the Fishbowl approach to practicing discussion in groups which enhances both speaking and listening
- 11:45 – 12:45 **Small group discussions: Sharing of experience & how to implement new approaches in own course**
Carola Strassner & Pirjo Schack
Participants will discuss in small groups how they could apply the presented (or other new methods) in their own teaching – what are the challenges and how to overcome them?

LUNCH

- 12:45 – 13:45 **Lunch**
Vegan and gluten-free meals being served

SESSION 3: CASE-BASED TEACHING: EXAMPLES FROM THE TEFSI CONSORTIUM

Moderator: Charlotte Prelorentzos, University of Gastronomic Sciences

- 13:45 – 13:50 **Introduction to the session by the Moderator**
- 13:50 – 15:00 **Examples of case-based teaching (25 min each)**
- Action and Experiential Learning Approach**
Paola Migliorini, University of Gastronomic Sciences (Italy)
Facilitating transformation and competence development in university education of Gastronomic Science. We have developed an action-oriented approach in Agroecology which implies a change in approach in pedagogy: from the role of teachers and students to facilitators and learners and from focusing on knowledge to practicing skills.

TERROIR. Interactive market and shop survey on terroir products during excursions

Alexander Wezel, ISARA-Lyon (France)

It will be shown how student managed surveys can be used during an excursion to deepen the understanding of a certain topic. Learning outcomes include data collection and evaluation before and after the excursion – with a focus on the entire research process from setting research questions and hypotheses to discussing the results.

MAESTRO. Students work for a company client with applications in the food sector and food systems

Joël Robin, ISARA-Lyon (France)

Linking theory and practice – discover the role of the higher education teacher coordinating Master-level students' internships in partner companies. We will focus on how to manage the autonomy and the creativity of students while addressing specific questions of the clients. Strengths and weaknesses of this professional training will be discussed.

15:00 – 15:30 **Coffee break** with light refreshments

15:30 – 16:20 **Examples of case-based teaching** (Continued)

National Dish

Ulrike Eberle, University of Kassel (Germany)

The National Dish is a case-based teaching approach that allows students to develop a personal attitude to the sustainability of food systems and diets. The approach makes the students attentive to everyday meals and their link to the environment and human health. Various indicators relating to sustainability, health, food culture etc. can be included and discussed.

Creative problem solving

Carola Strassner, Münster University of Applied Sciences (Germany)

Learn about the processes that bring scientific discoveries into the world and how to nurture creativity in your students. Creativity is one of the 4C's skill set together with critical thinking, collaboration and communication needed for sustainable development and transformational work.

16:20 – 17:00 **Participants' discussion: Case-based teaching in own practice**

Participants will discuss how they could apply case-based teaching in own courses

COMMON DINNER

Workshop participants and project partners who expressed their interest will meet for a common dinner in a restaurant in the city centre on Thursday evening. More details via email and/or at the registration desk.

DAY 3 - FRIDAY, 21st FEBRUARY

SESSION 4: GIVING FEEDBACK AND ONLINE PLATFORMS

Moderator: Jiří Dlouhý, Charles University Environment Centre

Please bring your own laptop or tablet to this session.

08:30 – 09:00	Registration
09:00 – 09:05	Welcome Introduction to the session by the Moderator
09:05 – 10:00	Giving feedback to students: Feedback and Peer-feedback <i>Susanne Bügel, University of Copenhagen (Denmark)</i> Learn about why and how to give feedback to students to enhance their learning process. Ideas, resources and examples will be presented.
10:00 – 10:30	Online platforms & e-learning at CUNI <i>Zora Mašatová, Charles University Central Library (Czechia)</i> Introduction to e-learning resources available to staff and students at Charles University. Learn how to include online platforms in your courses.
10:30 – 11:00	Coffee break with light refreshments
11:00 – 11:30	Practical use of online platforms at CUNI <i>Eva Richter, Charles University, Faculty of Arts (Czechia)</i> Example of how Moodle and other e-learning resources can be used in a course to enhance student learning and reduce the workload of the teacher.
11:30 – 12:00	Giving feedback by using Moodle: Useful tips & tricks <i>Eva Richter & Zora Mašatová</i> Participants will learn about how Moodle can be used to give feedback to students. This will be an experiential, hands-on session.
12:00 – 12:45	Online World Café <i>Dana Kapitulčinová & colleagues, Charles University</i> Reflection on the workshop by using Moodle

LUNCH

12:45 – 13:45	Group photo Lunch & Goodbye Vegan and gluten-free meals being served
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PLEASE REMEMBER TO BRING YOUR OWN LAPTOP OR TABLET TO THE WORKSHOP ON FRIDAY.

Wi-fi connection will be available.