

Module Title: Sustainable gastronomy	
Academic Year:	Semester:
WP5: Cooking competition event	
Module Leader: Ireland	

Purpose

The purpose of this module is to learn to make environmentally friendly food and to understand environmental indicators.

Learning outcomes

On successful completion of this module student is able to:

- create healthy food choices (e.g. healthy eating plate)
- understand climate changes (e.g. how to eat environmentally friendly)
- explain environmental indicators (e.g. carbon footprint, the water footprint, green gas emissions, the ecological footprint)

Key skills

The key skills that are acquired by the student will be recognised and will form a part of his/her final learning portfolio.

- Sustainable choices in cooking
- Decreasing carbon footprint in cooking
- Reduce wastage and recycling

Teaching and learning strategy

The students learn the skills in practice by working in versatile food preparation tasks. Students learn the use of local ingredients, to be initiative and get to be familiar with profitable food preparation in line with sustainable development and they will put together environmentally friendly portions following the plate model.

Students produce and share digital material using a creative commons (CC) license in different networks and social media platforms.

Teaching and learning strategy combines pedagogical models that simulate working life and encourage students' team spirit, motivation and activity.

Evaluation

Student is evaluated by the skills he/she has in sustainable development.

The knowledge, skills and competence acquired during the module will be demonstrated by open badges.

Student is also evaluated by his/her portfolio and the use of different social media channels. Also student's teamwork skills and entrepreneurial attitude are evaluated.