

Chapter 1. Introduction to innovative teaching

Chapter 2 Experiential learning applied to food laboratories and industrial stage

Chapter 3 Student centered learning. Problem Based Learning

Chapter 4 Blended learning strategies

Assessment (Mid April)

Chapter 5 Virtual experiments in food science/Applied computer and modelling to food studies teaching and learning

Chapter 6 Food Ethics and Professional Ethics

Chapter 7 Tools for academia-Industry interactions.

Chapter 8 Tools for outreach/extension activities among other stakeholders (inclusive entrepreneurship)

Preparation (June 2° half) and Final Oral Presentation (July 2nd)

Course chronogram

Jan 2018							Feb 2018						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
	1	2	3	4	5	6					1	2	3
7	8	9	10	11	12	13	4	5	6	7	8	9	10
14	15	16	17	18	19	20	11	12	13	14	15	16	17
21	22	23	24	25	26	27	18	19	20	21	22	23	24
28	29	30	31				25	26	27	28			

Mar 2018							Apr 2018						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
				1	2	3	1	2	3	4	5	6	7
4	5	6	7	8	9	10	8	9	10	11	12	13	14
11	12	13	14	15	16	17	15	16	17	18	19	20	21
18	19	20	21	22	23	24	22	23	24	25	26	27	28
25	26	27	28	29	30	31	29	30					

May 2018							Jun 2018						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4	5						1	2
6	7	8	9	10	11	12	3	4	5	6	7	8	9
13	14	15	16	17	18	19	10	11	12	13	14	15	16
20	21	22	23	24	25	26	17	18	19	20	21	22	23
27	28	29	30	31			24	25	26	27	28	29	30

Final assessment session in Stuttgart, Germany on the 2nd of July 2018



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TRAINING SCHOOL

Introduction to teaching and learning strategies applied to food studies
online course



ISEKI-Food Association

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Introduction to teaching and learning strategies applied to food studies.

online module



The previous activities from ISEKI have demonstrated the importance

of “educating the educator” in innovative teaching and learning methods. There is a need for practitioners to create a community in the area of teaching and learning in food studies. The ISEKI-Food Association has launched a training qualification to introduce food studies professionals to this innovative teaching in the subject.

The establishment of an award for recognition of staff educational training, linked with the promotion of mobility, will enhance the practitioner’s role in the European Education Area.

On completion of this module the learner should be able to demonstrate:

- A general knowledge of teaching and learning applied to food studies.
- The ability to reflect on the usefulness and aims of different pedagogic tools applied to food studies.
- The ability to integrate simple teaching and learning tools in their own training activity.
- The awareness of reflective practice of further training in teaching and learning in their own career within a peer-group of practitioners.

TOPICS

Chapter 1. Introduction to innovative teaching • Richard Marshall, (Bath Univ, UK)

Chapter 2 Experiential learning applied to food laboratories and industrial stage • Sinead Ryan (UCD, IE) & Jesus Frias (DIT, IE)

Chapter 3 Student centered learning. Problem Based Learning • Adelino Santos & Susana Gonçalves (Coimbra Polytech, PT)

Chapter 4 Blended learning strategies • Luís M. Cunha (Fac. Sciences, Porto Univ, PT) & Ana Pinto de Moura (Open Univ, PT)

Assessment (Mid-April)

Chapter 5 Virtual experiments in food science/Applied computer and modelling to food studies teaching and learning • Francesco Marra (Univ Salerno, IT) & Ferruh Erdogdu (Ankara Univ, TR)

Chapter 6 Food Ethics and Professional Ethics • Marco Dalla Rosa (Univ of Bologna, IT) & Anna McElhatton (Univ of Malta, MT)

Chapter 7 Tools for academia-Industry interactions • Paola Pittia (Univ Teramo, IT) & Jesus Frias (DIT, IE)

Chapter 8 Tools for outreach/extension activities among other stakeholders (inclusive entrepreneurship) • Alexandrina Sirbu (Constantin Univ, RO)

Preparation (June 2^o half) and **Final Oral Presentation**

ASSESSMENT

The assessments in this module will develop your reflective practice in teaching and learning supported by a community of your peers. In order to achieve this, you will present the following assignments:



- The development of an “evidence of change” analysis of the application of the module elements to solve a relevant problem in the own practice of the learner.



This will involve a final assessment session in Stuttgart, Germany on the 2nd of July 2018 (before the 4th ISEKI-Food conference).

PRACTICAL DETAILS

The training programme will start the last week of January.

There will be a certificate of completion of the programme issued by the ISEKI-Food Association.

The course has an enrolment fee of 50 € for all the participants. The ISEKI-Food Association (IFA) will also guarantee reduced registration fees at the ISEKI_Food 2018 for all participants completing the course (175 € for IFA members and 200 € for non-IFA members).



MORE INFO AND REGISTRATION

Contact office@iseki-food.net