



Erasmus+



Innovative Education towards
Sustainable Food Systems

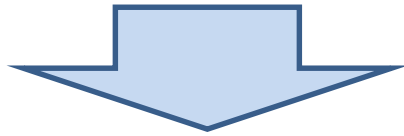
2016-2018

leader: Ewa Rembiałkowska

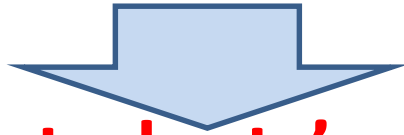
Warsaw University of Life Sciences (Poland)

Aims of the projects

To develop and implement innovative educational materials and methods



To provide students with necessary knowledge & skills



To increase students' employability & to support organic & sustainable food sector



Education in SUSPLUS



- E-learning module
- Intensive study programme „Sustainable Food Systems & Diets”
- **Small Research Projects**
- Students’ lectures in schools

-> Developing, testing and implementing innovative, labour-market oriented teaching materials & methods in higher education.



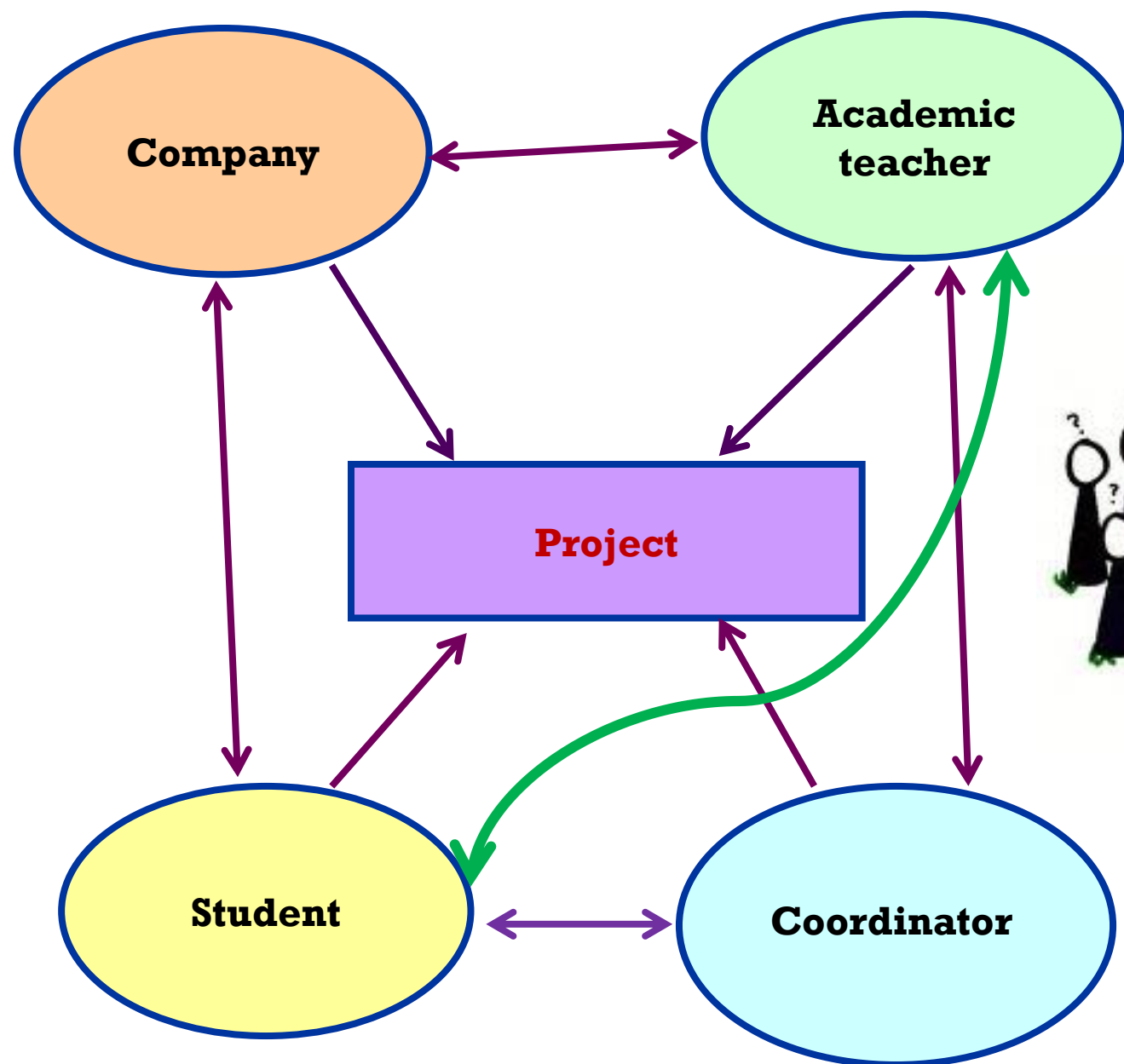
Small research projects – goals and principles

There are three main groups of participants:

Students: working together or on their own on a real life project within a national or international setting

Teaching personnel: the virtual environment allows the exchange of course work, the evaluation and grading of students and sharing feedback about the project

Participating companies: the companies get a chance to interact with both the students and the educational institutions, creating a transparent and direct communication channel between them.



Susplus – syllabus of the small research projects

Number of the project	2016-1-PL01-KA203-026652
Title/name of the project	Innovative Education towards Sustainable Food Systems
Title of the project (original and translated into EN)	Students' cooperation with enterprises as an innovative teaching tool
Students involved (University)	Warsaw University of Life Sciences
Name of case study and stakeholders contacts	Sustainable production chain in the companies Organic Corner and Bio berry http://organiccorner.pl/kontakt/ https://bioberry.com.pl/
The aim of the project	The aim of the project was to increase the entrepreneurship of the students and sustainability of the food system using the examples of small organic bistro and smoothie stand.
Description (schedule)	The aim of students task is to optimize the sustainable functioning of the small organic bistro and / or the organic smoothie stand in the big trade center. The students should analyze the possibilities to introduce the biodegradable crockery and cutlery as well as recycling / composting of the kitchen wastes. The students should elaborate the menu based on the kitchen leftovers and set of advices for the consumers interested in sustainable diet. The students should elaborate the concept of the stand with organic smoothies proposing the most environmentally friendly procedures for the whole production chain.
Date of meetings with supervisor and stakeholders	January 2018 – elaboration of the syllabus, meeting with the company February 2018 – data research March 2018 – practical implication of some ideas April 2018 – meeting in a triangle – students, teachers, companies – and assessment of the project.
Materials & tools necessary to carry out the project	Basic information about the 1) small bistro functioning 2) smoothie stands in Poland and in the world. Basic information about the biodegradable crockery and cutlery. Kitchen leftovers and good recipes for the dishes based on leftovers. Access to the kitchen. Computer programs – Word, Power Point, Excel.
Prerequisites	BSc level (at least 3 rd course) in food science
Effects / learning outcomes (knowledge, skills and social competences)	Knowledge – the functioning of the small bistro and stand with fruit / vegetable juices. Sustainable production chain with a focus on the organic system. Holistic approach to the food chain. Skills – cooperation with the food companies, problem analyze and creative problem solving, communication with different stakeholders. Social competences - cooperation in a subgroup, overcoming the obstacles.
If applicable, background literature	Strassner C, Cavoski I, Di Cagno R, Kahl J, Kesse-Guyot E, Lairon D, Lampkin N, Løes A-K, Matt D, Niggli U, Paoletti F, Pehme S, Rembialkowska E, Schader C and Stolze M (2015) How the organic food system supports sustainable diets and translates these into practice. Front. Nutr. 2:19.doi: 10.3389/fnut.2015.00019 Meybeck A., Redfern S., Paoletti F., Strassner C. (eds.). Assessing sustainable diets within the sustainability of food systems. Proceedings of an International Workshop 15-16 IX 2014, FAO, 19-26.
Additional comments	The benefits of Small Research Projects are numerous. The students learn how to cooperate with the companies, how to cooperate in subgroup, how to solve the problems and how to be effective in overcoming different obstacles. They learn also how to be creative and useful for the companies development. To summarize – small research projects are very recommended in every University and should be introduced in all kinds of studies.



Thank you

