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Ask question about the assignment

[Susanne Gjedsted Bügel](#)

21 May at 8:45

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[Tracy Kamerling Phillips](#)

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<https://absalon.ku.dk/courses/21676/users/157343>

22 May 2017

Dear Prof. Buegel,

I have a question concerning Assignment tasks 2 and 3. It says to detail the origin of the ingredients and I was wondering, if I have to consider it as if I bought it in my home country or talk about where I sourced it here (in Germany).

Yours sincerely,

Tracy K. Phillips

<https://absalon.ku.dk/courses/21676/users/50979>

[Susanne Gjedsted Bügel](#)

⚙️

<https://absalon.ku.dk/courses/21676/users/50979>

22 May 2017

Dear Tracy

You are in that fortunate situation that you can choose between two Nationalities :-). So you may actually do both. So you do the dish in Germany and get the provisions from there or you do it from your home country and do your provisions locally. Does that make sense?

Good luck

Susanne

<https://absalon.ku.dk/courses/21676/users/157343>

[Tracy Kamerling Phillips](#)

⚙️

<https://absalon.ku.dk/courses/21676/users/157343>

31 May 2017

Dear Prof. Buegel,

Yes that makes sense, thank you very much.

Best regards,

Tracy

◀ Write a reply...

○ <https://absalon.ku.dk/courses/21676/users/50979>



Susanne Øjstued Bøgel



<https://absalon.ku.dk/courses/21676/users/50979>

23 May 2017

Dear All

I have had a question about the assignment from one of the students on the waiting list, as the assignment is meant to be presented during out stay in Kiry. Here is my answer:

It is correct that the assignment is most important for those going to Poland. But if some of the students who have initially been enrolled in the summer course cannot participate anyway, then we pick from the waiting list. So I suggest that you all do the assignment and we will then give feedback in writing to those who will not go to Poland. You can of course also wait and see if you are offered a place in Poland, but then you also have much less time to do the assignment and it will count 25% in the final grading.

Best wishes

Susanne

◀ Write a reply...

○ <https://absalon.ku.dk/courses/21676/users/157309>



Hang Vu Thi Thu



<https://absalon.ku.dk/courses/21676/users/157309>

29 May 2017

Question about the national dish,

I would like to ask if the traditional meal here means that we describe the meals for averaged income household and daily life or it could be something very fancy for some special case? In my country the rich and poor people are having some kind of differences. There are also different among regions. Also, should the meal include dessert or only the main course?

Thank you so much,

Hang Vu

Edited by [Hang Vu Thi Thu \(https://absalon.ku.dk/courses/21676/users/157309\)](https://absalon.ku.dk/courses/21676/users/157309) on 29 May at 18:28

<https://absalon.ku.dk/courses/21676/users/12396>



[Bernhard Johannes Kahl](https://absalon.ku.dk/courses/21676/users/12396)

<https://absalon.ku.dk/courses/21676/users/12396>

30 May 2017

Dear Hang Vu,

you are free to choose a meal which would give you the optimal entry point for your task. This can be both, from daily life or special case and from a special region or not. Take what you feel fits most with your individual approach. The first parts of the task may need a whole meal but the analysis and improvement may focus on the main course as otherwise it maybe too much.

Best regards,

Johannes

◀ [Write a reply...](#)

<https://absalon.ku.dk/courses/21676/users/157242>

[Philip Erik Linander](https://absalon.ku.dk/courses/21676/users/157242)



<https://absalon.ku.dk/courses/21676/users/157242>

2 Jun 2017

Dear Prof. Bügel,

With regard to the choice of a national dish I think the response for the question of Hang Vu has already answered part of my question. But I was wondering if also different versions of the same dish can be taken into consideration under the realms of "Take what you feel fits most with your individual approach". My dish *could* be made from scratch, with beautiful and traditionally made ingredients but my guess is that the most common and popular way of preparing the dish is to buy three/four industrially pre-made products and put them together in a time-efficient way. Since it would put light on my country's negative habits regarding value chains and sustainability, I'm considering this uninspiring version. Is this the right approach, or should I make my dish as sustainable as possible?

Sincerely

/Philip Linander

[Bernhard Johannes Kahl](https://absalon.ku.dk/courses/21676/users/12396)

<https://absalon.ku.dk/courses/21676/users/12396>

2 Jun 2017

Dear Philip,

part of your task is to present 2 different dishes: One is the one you started with as what is normally prepared and eaten and the other is an improvement of the first one towards enhanced sustainability including nutrition/and health impact. The first one is what you do in reality today. Maybe a traditional recipe but definitely not food from 100 years ago, so being packed,

more intensively processed, from far away and so on. For the improvement you may improve on different levels: food origin, ingredients, recipe etc.

Hope this helped?

Best regards,

Johannes

 <https://absalon.ku.dk/courses/21676/users/157242> 

<https://absalon.ku.dk/courses/21676/users/157242>

3 Jun 2017

Dear Johannes,

Thank you, helpful indeed!

Best regards,

Philip

 <https://absalon.ku.dk/courses/21676/users/12396> 

<https://absalon.ku.dk/courses/21676/users/12396>

21 Jun 2017

Dear all,

just it may be important to take into account, when you prepare your assignment: Do it also practically, buy the food and prepare the dish, weight the packaging, check where the food is coming from, estimating environmental and nutrition impact. Although you may take a very traditional dish from your grandmom, be aware that times changed :-). F.e. Cassoulet: in former times people cook on ovens permanently heated with wood as they used it also for the heating of rooms and they may eat together as the whole family. Today we switch on electric or gas only for cooking, so the time and energy use is maybe very different, although the background (recipe) indicates "sustainability". Also the source of the food may have changed dramatically as well as the portions packed....

Johannes

◀ Write a reply...

 <https://absalon.ku.dk/courses/21676/users/157390> 

<https://absalon.ku.dk/courses/21676/users/157390>

28 Jun 2017

Hello Susanne,

in the instruction it is said that '(...) power point format with 7 slides maximum (...)'

Are the three slides 'title, table of content and references' included or excluded within the 7 slides?

 <https://absalon.ku.dk/courses/21676/users/12396> 

[Bernhard Johannes Kahl](https://absalon.ku.dk/courses/21676/users/12396)

<https://absalon.ku.dk/courses/21676/users/12396>

28 Jun 2017

Hello Thomas,

no, these are 2 different things. One is the outline and the other is the maximum slides!

Johannes

[Gloria Passuello](https://absalon.ku.dk/courses/21676/users/157246)

<https://absalon.ku.dk/courses/21676/users/157246>

1 Jul 2017

Ok so we can actually have 10? 7 plus title, table content and references right?

[Bernhard Johannes Kahl](https://absalon.ku.dk/courses/21676/users/12396)

<https://absalon.ku.dk/courses/21676/users/12396>

2 Jul 2017

Dear Gloria,

you have a limit of 7 slides in total. But there are more than 7 points to adress within the 7 slides

[Gloria Passuello](https://absalon.ku.dk/courses/21676/users/157246)

<https://absalon.ku.dk/courses/21676/users/157246>

3 Jul 2017

All clear! Thanks for the further explanation!!

Gloria

[Magdalena Theresa Becker](https://absalon.ku.dk/courses/21676/users/157325)

<https://absalon.ku.dk/courses/21676/users/157325>

Thursday

Hello,

i have problems to fit all the asked topics in seven slides. How about you? How do you solve that problem everybody?

[Bernhard Johannes Kahl](https://absalon.ku.dk/courses/21676/users/12396)

<https://absalon.ku.dk/courses/21676/users/12396>

Thursday

Dear Madgalena,

shure, this is a problem! But it is part of the task :-)

You have 5 tasks to show results. You may work with fotos and tables. You may also combine tasks from 2 to 5. Nr. 6 is referring to previous tasks.

Examples within task5: Amount of waste: one foto putting all in one place and amount in gram = approx. 1/4 slide. And for Nr. 6 the amount would be ok, not extra foto = 1/8 slide.

Title and table of content may go together.

Hope this encourages!?

 [Magdalena Theresa Becker](https://absalon.ku.dk/courses/21676/users/157325) 

<https://absalon.ku.dk/courses/21676/users/157325>

Saturday

Thank you for your answer.

I try my best (:

◀ [Write a reply...](#)