

OPIS PROGRAMU INTENSYWNEGO / Syllabus of the Intensive Study Programme
opracowany w ramach projektu Partnerstw strategicznych

Number of the project	2016-1-PL01-KA203-026652
Title/name of the intensive program	Sustainable Food Systems & Diets
The overall scope of project	<p>According to the current policy (2011 EU Modernisation Agenda) universities should provide alumni possessing knowledge and skills necessary to succeed on the labour market. However, according to different research studies, current study programs are often old fashioned and not flexible enough. There is a lustful need for the innovative learning approaches in the EU. Sustainable food system is at the same time a fundamental topic for the future development in the light of global population growth and diminishing natural resources on the Earth.</p> <p>The SUSPLUS project therefore supports cooperation between eight European universities to develop and extensively disseminate innovative educational materials and methods in the subject of sustainable food systems. Co-operation of several eminent scientists and academic professors creates an added value increasing the level of the offered education. The innovative teaching methods are being used during all didactic activities conducted throughout the project.</p> <p>The cooperation with the stakeholders is one of the main aspects of our didactic activity. During the intensive study programme students are visiting several enterprises and farms and evaluate the sustainability of the given systems. The practical experience of the students is in the focus of the whole project.</p> <p>The students, lecturers and entrepreneurs cooperate strictly in the educational activities, and this dialogue provides the visible improvement of teaching / learning achievements.</p>
The institutions organising the intensive program (the name of the University in the national language, Erasmus code, country)	<ul style="list-style-type: none"> • Coordinator – Szkoła Główna Gospodarstwa Wiejskiego w Warszawie PL WARSZAW05 • Germany – Fachhochschule Münster – D MUNSTER02 • Germany – Universitaet Kassel – D KASSEL01 • Spain – Universidad Politecnica de Madrid – E MADRID05 • Estonia – Eesti Maulikool – EE TARTU01 • Italy – L'Università degli studi di Scienze Gastronomiche di Pollenzo – I BRA01 • Denmark – Københavns Universitet – DK KOBENHA01 • France – Institut Supérieur D'agriculture Rhone Alpes I.S.A.R.A – F LYON17
The objectives of the intensive program (how the program contributes to the achievement of the objectives of the project)	<p>The aim of the intensive study programme is to enable students to understand sustainable food systems and multi-disciplinary approaches for their description and assessment. The important aim is to create the links between theory and practise. In order to achieve it the students meet and analyse several case studies of sustainable food systems and practises.</p>



	<p>SUSPLUS Intensive Study Programme is focused not only on transferring knowledge to students, but also on developing skills addressing current employers' expectations, such as team working and communication skills, analytical and problem solving skills, ability to adapt to new situations.</p> <p>A strong focus on the systems approach and the techniques of problem oriented learning make the program very innovative and labour market oriented.</p> <p>Intensive Study Programme is preceded by a stage of e-learning and affirms students the opportunities which are normally not offered within the standard educational programs of the Universities (international group, an interdisciplinary program, a course in English).</p> <p>The use of innovative teaching methods upgrades the efficiency of teaching and the chances of alumni at the labour market. The intention of the consortium is to introduce the intensive course into the regular study programs of the partner universities.</p>
If applicable, the results of intellectual work associated with the intensive program (with a description of the links)	<p>Intensive program is linked to several Intellectual Outputs of the SUSPLUS project:</p> <p>Output O1 Analysis of students' understanding of the 'Sustainable food system' and expectations towards education within this subject area</p> <p>Output O3 (E-learning module 'Sustainable Food Systems & Diets' including supporting media)</p> <p>Output O4 (Syllabus of the Intensive Study Programme 'Sustainable Food Systems & Diets')</p> <p>Output O5 (Educational materials for the Intensive Study Programme 'Sustainable Food Systems & Diets')</p>
The language in which the intensive program was conducted	English
Teaching methods used (a.o. the form of activities, such as lectures, group work, field work, project)	A variety of teaching methods is used: e-learning, regular lectures, lectures combined with discussion, thematic workshops, field work and group presentations.
Probable effects of learning outcomes (knowledge, skills and social competence)	<p>Expected outcomes of the teaching / learning include the following:</p> <p>Knowledge:</p> <p>W1. Knowledge of definitions and principles of the sustainable food systems W2. Understanding of the holistic nature of food production</p> <p>W3. Knowledge about the sustainability criteria for enterprises W4. Knowledge about different types of the sustainable food systems W5. Knowledge about different types of sustainable diets.</p> <p>Skills:</p> <p>U1. Ability to describe a meal by applying a multi-disciplinary approach including identification of qualities, food origin and cultural background of recipes, preparation</p>



	<p>and eating</p> <p>U 2. Ability to assess the farms and companies in the context of sustainability</p> <p>U2. Ability to acquire information directly from farmers and processors.</p> <p>U3. Ability to document the information collected in the form of photographs and notes.</p> <p>U4. Ability to prepare and present a multimedia presentation based on the collected information.</p> <p>U5. Ability to use e-learning as a method of acquiring knowledge.</p> <p>U6. Ability to communicate in English with teachers and other students.</p> <p>Social competence:</p> <p>K1. Ability to collaborate and elaborate a specific issue in several people group.</p> <p>K2. Ability to make contacts in the international group and to develop a tolerance towards other cultures.</p> <p>K3. Cognition of the principles and realities of student mobility within the European Union.</p> <p>K4. Experience in conversations with entrepreneurs, potential employers in the market of organic production.</p>
<p>Assessment methods (verification of the teaching effects) (e.g. assessment / exam form)</p>	<p>Assessment methods are adapted to a diversity of teaching methods and activities of students during the intensive programme. The final evaluation of the whole programme is based on the following partial assessments in the percentage ratio:</p> <ul style="list-style-type: none"> • Participation / activity at the lectures / workshops & field trips – 25 % • Individual presentation created during the e-learning about sustainable national dish in the given country – 25 % • Group presentation – evaluation of the sustainability of the farm / enterprise – 25 % • Final individual exam – 25 %. <p>The final exam is a multiple choice test with one valid answer. The total number of questions is 25.</p>
<p>The student's effort, including the number of ECTS credits assigned to the program</p>	<p>Each student receives a certificate of the participation in the course with final assessment obtained and information about allocated 6 ECTS points. These points are a mirror of the vital effort of students, which together amount to 180 hours.</p> <p>These hours consist of the lecture hours, field work and work in subgroups, as well as participation in e-learning – learning through lectures posted on the electronic platform and the preparation of an individual presentation on sustainability of a national dish.</p>
<p>Level of study for which intensive program has been prepared</p>	<p>In substance a target group are students of the Master degree, but the program is adapted also to the last year of Bachelor study and first years of doctoral studies.</p>
<p>Prerequisites to students</p>	<p>BSc level third year, MSc level any year, PhD level first years in the field of agriculture, food science, nutrition and environmental sciences.</p>
<p>If applicable, the products resulting from the implementation of the intensive program</p>	<p>As a result of the implementation of the intensive programme many results are being created: many teaching materials in the form of multimedial presentations prepared by all teachers involved in the programme; several syllabus of the workshops conducted by teachers during the programme, moreover many student presentations about</p>



(e.g. the results of the work of students, presentations, teaching materials, teaching aids, reports, etc.)	sustainability of the national dish and about sustainability of the farms and companies.
If applicable, the cultural programme proposed to the participants of the course	Cultural offer of the intensive programme is rich and include: integration meeting at the beginning of the intensive course, a tour of Warsaw with the participation of Polish students (a.o. a visit to the Museum of the Warsaw Uprising), visit to the beautiful spots in Tatra mountains (e.g travelling with a choo-choo in Chochołowska Valley), a concert of the folk music team from Tatra region, the final meeting of the teachers & students including the preparation of national dishes by students participating in the course.
Methods for the evaluation of intensive course by: students, teachers (e.g. evaluation survey, interviews with participants)	Extensive evaluation survey is crucial to be completed by both students and teachers participating in the intensive programme.
If applicable, literature relevant for the students	<ol style="list-style-type: none">1. Birt C., Buzeti T., Grosso G., Justesen L., Lachat C., Lafranconi A., Mertanen E., Rangelov N., Sarlio-Lähteenkorva S. 2017: Healthy and Sustainable Diets or European Countries. European Public Health Association - EUPHA2. Campbell W.B., Silvia López-Ortíz S. (ed.) 2014: Sustainable food production includes human and environmental health. - (Issues in Agroecology – Present Status and Future Prospectus ; Vol. 3) / - Springer Netherlands.3. Meybeck A., Redfern S. 2016: Sustainable value chains for sustainable food systems. A workshop of the FAO/UNEP Programme on Sustainable Food Systems. Rome, 8–9 June 2016, 352 pp.4. 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. <i>Front. Nutr.</i> 2:19.doi: 10.3389/fnut.2015.000195. Zollitsch W., Winkler Ch., Waiblinger S. and Haslberger A. (eds.) 2007: Sustainable food production and ethics. Wageningen Academic Publishers. ISBN: 978-9 – 08686 - 046 – 3
Additional comments from the beneficiary	The SUSPLUS intensive programme was a very inspiring and innovative event, precious in terms of education, science and culture. The downsides noted during the intensive programme will be used to improve similar initiatives in the future.