

Intensive Programme – workshops for students
Developed within the Strategic Partnership project

Number of the project	2016-1-PL01-KA203-026652
Title/name of the project	Innovative Education towards Sustainable Food Systems
Title of the workshop	Systems Thinking and Foodservice Exercise
Lecturer (University)	Prof. Dr. Carola Strassner, FH Münster University of Applied Sciences
The aim of the workshop	Aim: To study and analyse a food system using a foodservice operation as a starting point. Rationale: The purpose of the session on Systems Thinking and Food Service is to prepare a visualisation of a system. Such a visualisation is one method to prepare for the study into the behaviour of the whole of a system.
Description (schedule)	Mapping a system - Suggested time frame: 1h: team self-organisation, individually reading the materials and talking notes 1h: coming together as a group to compile a mind map or a small draft map on the basis of notes and materials 1 h: preparing a large scale map of the foodservice system 1h: groups present their mapped foodservice system
Time needed to carry out the workshop	4h
Materials & tools necessary to carry out the workshop	Room with tables and chairs arranged in 3 groups of about 10 students; Pin boards, pin board paper, flip chart and paper, pins, a variety of small and large coloured cards and papers as well as thick pens; handout with instructions and USB stick with case study materials. Three cases were made available, all from the hospitality sector, specifically restaurants, all certified organic.
Target group (background, study level)	Master students All students with a background in food or agricultural sciences
Prerequisites	the two e-learning lectures Systems Research Methods and The Role of Foodservice in Driving Sustainable Diets;
Suggested size of students' working groups	10-12 students per case study; 3 case studies
Effects / learning outcomes (knowledge, skills and social competences)	The students learnt to scan informational material, to distinguish between scholarly and non-academic literature and to keep track of the source of information at all times. The students learnt to organise themselves both individually and as a group

	<p>around a set of tasks and within a given time frame.</p> <p>The students learnt to distinguish and extract relevant data, to arrange and assemble this for a summarised visual and an oral group communication to peers and experts.</p> <p>The students gained knowledge and understanding of food systems, foodservice, sustainability in food systems and specifically in foodservice operations.</p>
If applicable, background literature	According to the literature of the two e-learning lectures
Additional comments	<p>This workshop gave students an insight into the importance of human agency and purpose. It also gave students new perspectives: Instead of label orientation and underlying food production methods, students were able to shift their standpoint to look rather at connections and relationships between food system elements and also to look at the flow of substances (matter, energy, information) in a food system while appreciating spatial and temporal aspects.</p>