

**EULS SYLLABUS: WORKSHOP FOR STUDENTS (1)**
**Developed within the Strategic Partnership project**

<b>Number of the project</b>	2016-1-PL01-KA203-026652
<b>Title/name of the project</b>	Innovative Education towards Sustainable Food Systems
<b>Title of the Lecture (original and translated into EN)</b>	Mahetoit on keskkonnasõbralikult toodetud toit Organic food is an environmentally-friendly produced food
<b>Students Lecturer (University)</b>	PhD student Helena Madsen, PhD student Merili Toom. Estonian University of Life Sciences
<b>The aim of the lecture</b>	The central topic of the lectures was to raise pupils knowledge about food production systems and to explain why organic food is more sustainable than conventional. Students' message for pupils: organic food is more environmentally-friendly food than conventional.
<b>Description (schedule)</b>	University students prepared different activities for teaching. They started teaching with the introduction: who they are, what they are doing in the university and how they came to agriculture. For testing pupils' knowledge background, students asked to prepare and present short group works "What is sustainable food production" and "Is organic production environmentally friendly food production?". Discussion of group works was followed by a lecture, quick Q&A round.
<b>Time needed to carry out the lecture</b>	45 minutes
<b>Materials &amp; tools necessary to carry out the lecture</b>	Slide presentation (Powerpoint slides)
<b>Target group (background, study level)</b>	Tartu Jaan Poska Gymnasium, 11th grade (17 year old pupils).
<b>Prerequisites</b>	No prerequisites
<b>Effects / learning outcomes (knowledge, skills and social competences)</b>	Pupils became understanding of the main principles of organic farming as an example of sustainable food production. They got an overview of the Estonian organic farming, products and marketing. Pupils got group work experience and leadership experience in group work.
<b>If applicable, background literature</b>	<a href="http://www.maheklubi.ee/">http://www.maheklubi.ee/</a>
<b>Additional comments</b>	Students and pupils were mutually very satisfied – new experiences in teaching and learning.

**EULS SYLLABUS: WORKSHOP FOR STUDENTS (2)**
**Developed within the Strategic Partnership project**

<b>Number of the project</b>	2016-1-PL01-KA203-026652
<b>Title/name of the project</b>	Innovative Education towards Sustainable Food Systems
<b>Title of the Lecture (original and translated into EN)</b>	Keskkonnasõbralik toidutootmine ja tarbimine Environmentally friendly food production and consumption
<b>Students Lecturer (University)</b>	PhD student Mariana Maante, Master student Jorma Kütt. Estonian University of Life Sciences
<b>The aim of the lecture</b>	The central objective of the lectures was to raise pupils knowledge how farmers produce food and why it is needed to change the food consumption systems. Student's message for pupils was: for sustainable development is environmentally-friendly food production very important and food should not be wasted.
<b>Description (schedule)</b>	University students prepared different activities for teaching. They started teaching with the introduction: who they are, what they are doing in the university and how they came to agriculture. For testing pupils' knowledge background, students asked to prepare and present short group works "What is sustainable food production" and "Is organic production more environmentally friendly?". Discussion of group works was followed by a lecture, food tasting (organic/conventional) with evaluation and quick Q&A round.
<b>Time needed to carry out the lecture</b>	45 minutes
<b>Materials &amp; tools necessary to carry out the lecture</b>	Slide presentation (Powerpoint slides), organic and conventional food for tasting.
<b>Target group (background, study level)</b>	Tartu Jaan Poska Gymnasium, 12 th grade (18–19 year old pupils).
<b>Prerequisites</b>	No prerequisites
<b>Effects / learning outcomes (knowledge, skills and social competences)</b>	Pupils have an understanding of the main principles of environmentally friendly food production and consumption. They know why is important to use the food without wasting. They got experience in group work and were very happy about very active communication with teachers.
<b>If applicable, background literature</b>	<a href="http://www.maheklubi.ee">http://www.maheklubi.ee</a> , <a href="https://www.fibl.org/en">https://www.fibl.org/en</a>
<b>Additional comments</b>	Both sides – students as teachers and pupils were very satisfied. Also school teacher was very satisfied.