

FORTHem Collective Short-Term Mobility**Food Science Lab Summer School in Jyväskylä August 2022**

Organising university: University of Jyväskylä, Finland

Location of the event: Ylistö Campus area, University of Jyväskylä, Finland

Organisers: The course is coordinated by Department of Chemistry, University of Jyväskylä. Local teachers are Dr. Jouni Väliisaari and Prof. Jan Lundell, both having teaching experience in chemistry education and in Food chemistry courses. Other teachers are Dr. Ana Juan Garcia (University of Valencia) and Prof. Frederic Debeaufort (University of Burgundy).

Project description: In the course innovative student-centered pedagogy, multilingualism and hands-on experimenting are used as a basic learning principle. The course strengthens linkage between research and everyday life. The course fosters critical thinking, problem-solving skills and multicultural team-working skills. The course activates students to take response in sustainable development and to respect European cultural heritage. Program is multidisciplinary, co-creative and opens outlooks to varied fields of science.

Day by day programme: 9.8.-12.8.2022

Draft plan.

Day and date	9.8.2022 – 12.8.2022
Day 1	Welcome orientation, introduction. Food culture in FORTHem countries: Students presents the food culture of their own country using one traditional dish, cake etc. Tradition and history are discussed. This part includes pre-exercise for course students.
Day 2	Science of cooking: Relation between natural sciences, health sciences and cooking is opened during practical cooking in school's home economics class. Science is learned in everyday situation, making and eating food. Views to molecular gastronomy: new techniques and materials.
Day 3	Nutrition guidelines in FORTHem countries: Nutrition instructions, recommendations, public discussion and school curricula in FORTHem countries are compared and analyzed. Pre-exercise for course students.
Day 4	Sustainability in food production and consumption: Addressing challenges and possibilities of global and local climate change effects on food production and eating habits. Reflection, feedback.

Eligibility criteria and selection criteria specific to this project: Five students will be selected from each FORTHem partner institution, based on academic performance and a short 'letter of motivation' that explains how their future work or research aligns with the objectives of the Food Science lab. Requested attachments are one-page CV and one-page motivation letter.