



Generation Climate – empowering young people for future food systems transformation

Side Event World Food Summit, May 3-4, 2022; Copenhagen

Background: Scientific and digital insight is key to reaching 2030 climate goals and the Food, Agricultural and Nature metabolism of the planet represents one of the biggest climate challenges to us all. We need engagement and understanding. Not only among researchers but among citizens. And it all starts at young age – at school. Young people are key to our common future. They need to inspire us with the deep innovation and change that the planet needs. Youth is the period in life where dreams start and adolescence and school is where leadership, creativity, entrepreneurial mindsets and worklife possibilities are created.

Aim: to obtain knowledge and skills in a new practice based food systems education and food literacy training for young people at school. An approach that is founded on Problem Based Learning and achievement of 21st century skills and computational thinking abilities among pupils.

Learning format: The course provides theoretical and conceptual understanding and insight into how school and primary education can play a role in sustainable food systems transformation The course includes a day around the conceptual foundations and a full day of hands-on experience with engaged and experienced science teachers and their classes. Teachers and pupils that have all worked with engineering and building of installations, mock-ups, innovations and workshops related to food, science and the digital. We draw on the rich tradition of the SESAM¹ and SELEA² and the Young Minds Foodlab (YouMiLa.dk) concepts and programs.

Learning outcome: You will walk away with a good theoretical and conceptual insight into the potentials of the young peoples food mobilization and into how Project Based Learning, building & construction makerspaces and digital experimentation can be used for the purpose of food systems literacy training among young people.

Organisers: University of Copenhagen, Dept of Geosciences and Natural Resource Management, UCPH-Science, School services in cooperation with Lund University as part of the SELEA21 International Network Program.

Credits: The course is worth 2.5 ECTS and the diploma is issued by UCPH-Science PhD School

Venue: University of Copenhagen, Faculty of Science. Thorvaldsensvej 40, DK 1871- Frederiksberg.

Registration: <u>https://ign.ku.dk/english/sesam21/</u>. Registration fee: 135 € (food & materials)

How to get there: From the airport get on the Yellow M2 Metro line towards Vanløse and get off at Forum. Travel time around 17 minutes. From there: 5 minutes of walking.

² The SELEA project is part of the International Network Program (INP). The project SENSE & LEARN - New Strategies for 21st century life-, learning- & literacy skills training at School will use Urban Food & Farming strategies as a focal point. The project is anchored at Department of Geosciences and Resource Management at the University of Copenhagen. SELEA is a collaboration with the University UniRio in Brazil, the organization Green Rio 21, Advanced Innovation Centre for Future Education, the University of Learning & Education BNU in Beijing and Innovation Centre Denmark in Shanghai.





¹ SESAM is a part of European Researchers' Night funded by European Union's Horizon 2020 research & innovation programme under the Marie Sk?odowska-Curie grant agreement 101036115. It is developed meticulously at 6 schools by more than 200 kids,15 teachers and 25 mentors from academia and businesses. The SESAM21 program was led by Dept of Geosciences and Natural Resource Management at the University of Copenhagen in cooperation with DataScience House; Experimentarium, Snitfladen Consultancy and 6 Danish elementary schools





PROGRAM DAY 1: Opening session: Venue: UCPH Science Outreach (Skoletjenesten) Thorvladsensvej 40, 1871 Frederiksberg C

Welcome. Why young peoples engagement in foods system transformation is essential.

Our Food, Our Food System strategies and implementation for the EIT Youth Food Mission – Vivien Bodereau, EIT Food Youth Mission

The Young Peoples climate mobilization – a new transformative power in society? Insights from Project Planning with Youth. Natalie Marie Gulsrud, Associate Professor, University of Copenhagen, Department of Geosciences and Natural Resource Management

The FAO*UNICEF Education Teachers Lab – How teachers can revolutionize food education in schools: Melissa Vargas Araya, Nutrition Consultant at FAO Headquarters, Rome

Is the future of food systems digital? And where does the school fit in?

The UFO's in your fridge, Using Computational Thinking to explore food waste and climate with 7th grade students. Daniel Spikol and Sadegh Talebi, Center for Digital Education and Department of Computer Science, UCPH, tbc

Pupils as future innovators – bridging the gap between school and society with hands on learning. Torben Ingerslev Roug, Teacher and coordinator of UCPH Science Outreach

Green Not Grey – how the Future Food project attracts more young people for a career in the food system, Marie-Louise Boisen Lendal co-founder and Director Think Tank Frej

A food systems overview for school kids – all on the same dashboard? Mukti Ram Chapagain. Independent AI & Food researcher/Dept of Computer Science, University of Copenhagen

The Young Minds Foodlab experience as a short cut to Science Literacy – first insights from Horizon SESAM program. Bent Egberg Mikkelsen

Empowering young people for food systems transformation the Brazilian Way – insights from SELEA21. Alessandra Peireira, Professor, School of Nutrition, UniRio, Rio de Janeiro; TBC

Social cooking & dinner at the KU Food Lab and in UCPH Science Outreach Lab

End of Day









DAY 2: HANDS ON PROJECT & PRACTICE DAY Venue: UCPH Science Outreach (Skoletjenesten) Thorvladsensvej 40, 1871 Frederiksberg C

Four Young Mind Foodlab Workshops each 1½ hour. Hosted each by a teacher and a crew of pupils. Each workshop is with an opening presentation, Q&A session followed by a hands on building & construction workshop where you as a participant get the chance to try out the activity your self.

1. Plant Based Food Strategies for pupils – how to teach microcomputers, sensors, computational thinking and food at the same time Lis Zacho, Math teacher at Lindevang School and Coding Pirates coordinator and Torben Ingerslev Roug, teacher and coordinator at UCPH-Science, School Outreach

2. Food Waste or NoWaste. How food waste literacy training with a digital touch can be taken into learning reality in middle school, Kirsten Vestergaard Hansen, The Food Waste Living & Learning Lab at Nærheden school.

3. Build your own classroom Vertical Farming Unit and learn how biosignals and sensors can be used to establish biological self regulation. Mukti Chapagain. Research assistant UCPH-IGN/DI-KU.

Group Work. Students course assignment.

Each group present their Project Idea in the plenary session and get feed back from a panel of teachers and researchers

<u>Closure</u>

Practical info:

Lunch is provided both days as well as a Social DIY dinner collectively prepared in the UCPH Food Lab. For accommodation any hotel in Downtown Copenhagen or in the area Frederiksberg will do. From the city center you can walk to the venue in less than 15 minutes or you can use the Metro line M2 towards Vanløse and get off at Forum. Travel time around 2 minutes from Nørreport. From Forum the UCPH campus at Thorvaldsensvej 40 (the only modern high rise building in the area) is a short walk. If you come directly form the airport you should take the yellow M2 Metro line towards Vanløse and get off at Forum. Total travel time from airport including the walking is 25 minutes.



