

## THE FUTURE OF FOOD



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The Future of Food is a comprehensive journey across seven linked micro-modules into the Future of Food designed to align with the Sustainable Development Goals using a discovery learning approach, differentiated strategies and blended learning. Over the course of this programme learners will delve into the intricate web of food production, sustainability, health, and innovation, while fostering empathy, collaboration, and forward-thinking. Designed for a range of delivery options by post-primary educators, the programme introduces post-primary learners to a systemic perspective to our current and future food needs and systems, while supporting any teacher to deliver the programmes.

By integrating state of the art research and food systems knowledge by working with external experts from Industry, Academia and Civic Society with artists, designers, learning technologists and curriculum designers and education experts, teachers are supported to work with the resources no matter their expertise. Embedding subject specific knowledge into step-by-step lesson plans with evidence based approaches to active, challenge-led learning that includes circular design thinking and values-led leadership prepares learners with the confidence and competence for adaptation and the future they will live in.

The Future of Food weaves sustainability, health, innovation, and empathy to unveil the intricate web of our agricultural and culinary world. Learners explore local and global pathways, gaining insight into the stories that converge to place food on our plates. Learners are introduced to food production and value chains, spotlighting the diverse players shaping our food landscape.

The programme prompts learners to reflect on the environmental impact of consumption, and explore the profound link between food and well-being, while gaining insight into the future of food trends shaped by STEM and agriculture. Global demographics, mapping food trends and engaging with the challenge of feeding almost 8 billion people sustainability this programme acts as a primer for agricultural science and the new Climate Action and Sustainable Development Senior Cycle programmes.

#### Learning Objectives:

- Understand the basics of food production
- Understand the link between food and culture
- Learn about climate and the environment;
- Develop skills in research;
- Develop skills in circular design thinking
- Learn about emerging food trends / technologies through the STEM and agriculture for a more sustainable, inclusive, and nourished world.

The 7 modules are:

1. From Food Waste to Food Gain: This micro-module consists of 12 lessons drawing attention to food waste and how it can impact our environment, economy, and ecology.
2. Ethical Food Leadership for the 21st Century: This micro-module consists of 7 lessons that introduce values-led education through the endorsed Earth Charter, promoting sustainability leadership. The Earth Charter fosters eco-literacy and a holistic ecological mindset, enabling people to act systematically for the UN SDGs and cultivate a lasting culture of peace.
3. Nourishing Connections for a Sustainable Future: This micro-module consists of 7 lessons guiding learners through a comprehensive exploration of the intricate connections between society and the food systems that sustain it.
4. Feeding the World Sustainably and Responsibly in the 21st Century: This micro module consists of 7 lessons introducing the value chains behind the everyday goods and foods we consume, gain deep understanding of the link between agriculture and food production, business, human development, and climate change.
5. The Food We Eat: This micro-module consists of 9 lessons designed to draw attention to our food choices, food production, food trends and how these can impact our environment, economy, and ecology.
6. Food Futures Today: This micro-module consists of 13 lesson to promote creative thinking, business innovation, and exploration. The lessons require learners to consider future possibilities in food through the lens of art practice, business studies, and research.
7. The Future of Food: Media Communication: Media communication is a supporting micro-module that supports the other modules enabling learners to present their knowledge. The module consists of 4 micro-modules offers full support for media micro-projects; video, poster, presentation and audio, that can augment project-related assignment pieces or extended as stand-alone projects.

These modules collectively cover the following Sustainable Development Goals: SDG2: Zero Hunger, SDG 3: Good Health and Well-being (for people and planet); SDG 11: Sustainable Cities and Communities; SDG 12: Responsible Consumption and Production; SDG13: Climate Action and SDG17: Partnership for the Goals.

### **External Expertise:**

- Lara Hanlon: Founder / Director: Portion Collaborative is reimagining food systems for us and our planet. Portion Collaborative are strategic thinkers and creative disruptors making food services, food technologies, and food information work better for everyone.
- Dr. Rodrigo Pérez García, is a chemist, Inova DE GmbH Innovation Officer, and Co-founder, Polyhedra.eu, a non-profit cultural association for cross-disciplinary research and Sci/Art activities with a research focus on locally-scaled sustainable food systems
- Killian Stokes is the CEO Proudly Made in Africa a social enterprise capturing and creating value from African communities own work and resources and trading fairly within the global economy. He is also Co-Founder of Moyee Coffee (UK Irl), a FairChain 50/50 partnership with coffee producing countries and Lecturer on Business & Global Development.

For more information or to access online support in integrating the programme into your existing teaching please contact: [hello@futurefocus21c.com](mailto:hello@futurefocus21c.com)