



From Home Economics to Food Education – knowledge, skills, and responsibility.

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2014: A paradigm shift

- From Home to Food
- From care and family to sustainable responsibility
- " Students must be able to make critically reflected food choices based on knowledge of food, season, origin, health value, production methods and sustainability." (Excerpt of the purpose of the subject (Ministry of Education))



Main focus

- Food awareness
 - Knowledge about raw and processed products, their history of production, sustainability, quality, taste, communication (declarations etc)
- Cooking
 - Techniques and methods, gastro-physics, taste and seasoning, aesthetics and creativity
- Health and Food Culture



Focus on learning (and teaching)

- How to teach and learn theory?
- How to teach and learn skills?
- How to teach and learn ethics?
- How to teach and learn aesthetics?



Food-bildung

- How to become the responsible foodconsumer with joy and respect?
- " The students must learn to connect knowledge with desire and action in a mandatory practice."



Demands different kinds of experiences

- Theoretical experience
- Aestetical experience
- Ethical experience

- The weekly teaching must focus on experimental, investigative and involving learning processes





AND combine the practical
with the theory of all kinds

Thank you for
your attention
– questions?

