FOODs Annual Teachers Day 2015

Innovation in education at FOOD
Some impressions of the day: different groups:

**Group A**  
Fødevarefremstilling og ernæring  
Råvarekvalitet

**Group B**  
Integrated Thematic Course, FST  
Thematic Course in Food Innovation and Health

**Group C**  
Food Ingredients and Structure Design  
Microbiology of Fermented Food and Beverages

**Group D1**  
Cheese Technology  
Meat Production and Innovation  
Brewing 1  
Brewing 2

**Group D2**  
Cheese Technology  
Meat Production and Innovation  
Brewing 1  
Brewing 2
Discuss innovation...
Explore innovation ....

Group A
- Broad knowledge
- Work inter-disciplinary
- Teach innovation is difficult
  → set up the frame
- "Could I’ve done anything better?"

Group D2
- Balance of solid
  knowledge
  to be able to think innovative

- Students set-up problems instead of giving them to them

- Prototyping – let them do it!
  (have the facilities)
  → experimenting creative work

Group B (Ingredients)
- Food ingredient as starting point
- Food patents
- General knowledge of food ingredients
- Getting ideas and implementing them
- Work across subjects
- Fill with evaluation

Group C
- Case driven? Student driven?
- Team skills
- When to know about the toolbox?
- "Through innovation" the process
- Utilise your knowledge to innovate
  - Project clusters for theories
- Industry placement → strength
- Already elements of innovation in teaching
- Maybe introduce modules about innovation

Group D1
- Database of relevant problems
- Asking the right questions
- Teachers need to be innovative first
Translate innovation into ideas for your course ...
THANKS!

Rikke Okholm, Innovation Consultant, IND, KU SCIENCE
Kirsten Van Dam, Innovation Consultant  PCS, KU SAMF