Innovation in teaching

FOOD Teacher Day May 29th 2015

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Program of Today:

- Introduction
- Resources: The Toolbox and people
- Workshop: innovation in selected courses
  1. Exploring innovation in your context
  2. Developing innovation elements per course cluster
  3. Summary in plenum
Introduction

Purpose:
• To develop a common mindset in regards to innovation in teaching at FOOD
• To get concrete set of actions and directions to go forward with in regards to the selection of courses.

Output:
• Discussion amongst teachers, students and course responsibles
• New ideas for developing or enhancing innovation elements in the selected course descriptions
  => Concrete set of actions and directions to take further in your course development
Introduction of Kirsten and Rikke

Innovation and entrepreneurship at UCPH

- Katapult (2007 → )
- Next Generation – CBS, DTU, KU (2010- 2013)
- 2016-project about Innovation and entrepreneurship
  - Developing innovation in teaching
  - Network for teachers interested in innovation
  - Activities for entrepreneurial students (UCPH Innovation Hub)

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Innovation consultant
PCS, KU SAMF
- MSc. strategic product design
- trend and design research
- strategic consumer insights
- business opportunities

Co-founder and co-owner of creative agency Out Of Office

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- MSc design & innovation
- innovation management
- user oriented design
- healthcare and the natural sciences

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Resources

The 2016 project:
- People: http://ie.ku.dk/undervisere/
- The network for I&E-teachers at KU: http://ie.ku.dk/netvaerk/

The Toolbox for innovation and entrepreneurship in teaching: www.innovationenglish.blogs.ku.dk/
INNOVATION AND ENTREPRENEURSHIP IN EDUCATION

PLANNING
Guides, templates and process models for innovation and entrepreneurship in education

METHODS
Find methods for teaching innovation and entrepreneurship

INSPIRATION
Read cases and find examples of teaching materials

http://innovationblogs.ku.dk/

http://innovationenglishblogs.ku.dk/
Types of innovation teaching

Working with innovation in teaching in different ways:

ABOUT: theoretical knowledge and understanding of innovation

THROUGH: Learn the disciplinary content through innovative processes - Learning by doing, the praxis-based approach. Requires reflection on praxis.
Examples from UCPH

Innovation courses - Innovation integrated in learning goals, E.g.:

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<thead>
<tr>
<th>Course</th>
<th>ECTS</th>
<th>Institution</th>
<th>Capacity</th>
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<td>Innovation &amp; co-creation</td>
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<td>Innovation Inspired by Nature</td>
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<td>Digital Services Innovation</td>
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<td>Thematic course in Food Innovation and Health</td>
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<td>Entrepreneurship and Innovation</td>
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<td>IFRO</td>
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<td>HealthZup</td>
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Workshop

Innovation in selected FOOD courses
Framing the workshop

• We are only focusing on innovation (not entrepreneurship)

• There is minimum one course responsible at each table and you work on the selected courses together

• Development entailing small adjustments or larger changes/additions to integrate or enhance innovation in the courses.
Selection of courses

• Brief presentation of the four clusters of FOOD-courses, that you are going to work with in your groups.
1) Discussion: Explore

In your groups please discuss:

• What is innovation in relation to your context? (Talk in pairs, write on post-its and share in the group) (15 min)

• What should the FOOD-candidates be able to do in innovation processes? (10 min)
  • Which role could/should they have in innovation processes?
  • How could they apply their knowledge and competencies?

• Share in plenum (a few points from each group)
2) Develop: innovation in teaching

In your groups please discuss:
• How can we integrate or enhance more innovation in selected FOOD-courses? - Please identify areas per course (15 min)
• Categorize and select the most interesting ideas/areas (15 min)
3) Summarizing the group discussions

Rikke or Kirsten go around and collect the most interesting ideas/notes from each group

Ideas are shared in plenum
Thanks