



International Centre
of Excellence in
**Tourism and Hospitality
Education (THE-ICE)**

Sustainable Food Systems

How do THE-ICE member institutes address and enable sustainable food systems in their curricula?

Researcher

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- ▶ Senior lecturer
- ▶ Expertise in learning and innovation
- ▶ Experience in Curriculum design & Teaching practices
- ▶ Knowledge generator for sustainable food systems
- ▶ Encourages hospitality experts to foster positive change in society
- ▶ Current focus is on knowledge creation for ethical assessments of technology for sustainable hospitality and tourism.



Theory

“Sustainable food systems are fundamental to ensuring that future generations are food secure and eat healthy diets. To transition towards sustainability, **many food system activities must be reconstructed**, and myriad actors around the world are starting to act locally. While some changes are easier than others, **knowing how to navigate through them to promote sustainable consumption and production practices requires complex skill sets.** (FAO, 2020).

“If we value ourselves, we will **restructure our food system in line with natural limits, social stability and personal growth**” (Scarow, 2020).

Sustainable food systems are **complex systemic networks that are characterized by aiming at social, environmental, health and economic benefits: equal benefits for actors, healthy diets, environmental benefits and innovative financing systems** (Bene et al., 2019).

Policy Models:

The Enabling framework for Sustainable Food Systems (FAO, 2021)

Sustainable Development Goal 12



Actions to enable sustainable food systems (UN, 2020)

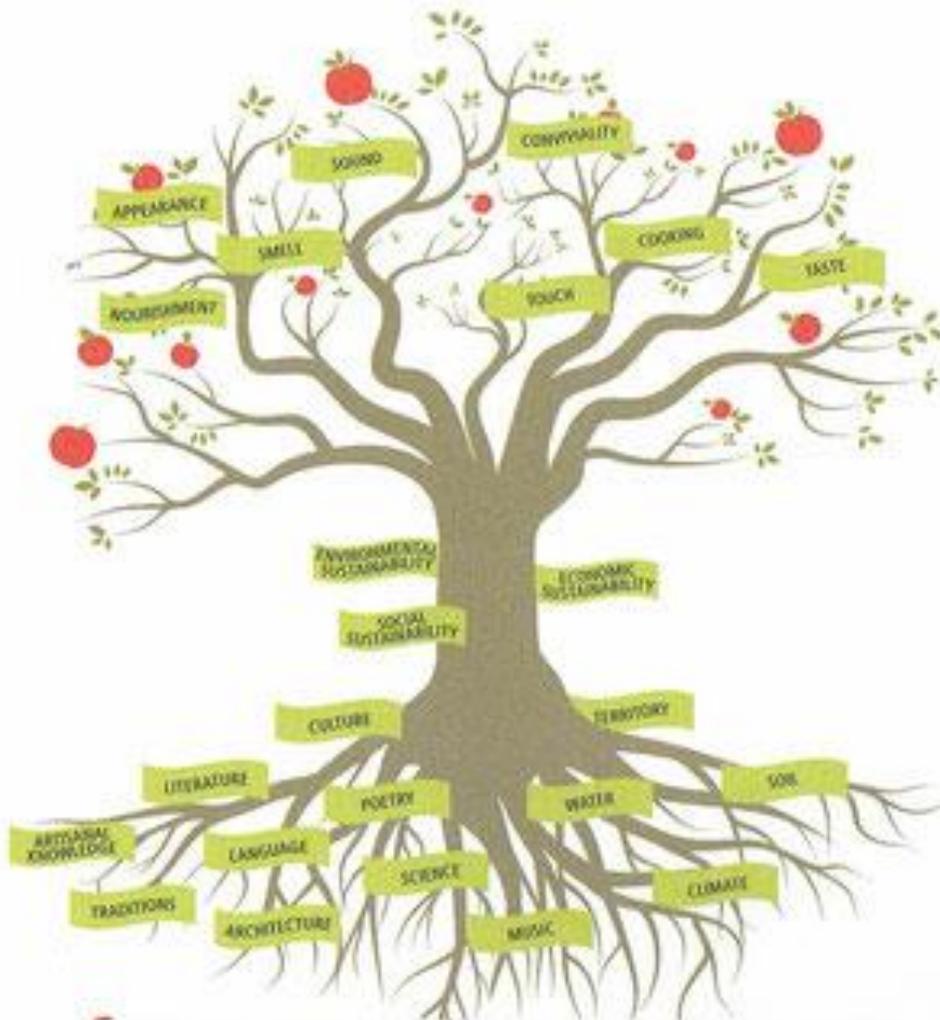


Farm to Fork Strategy (EU 2020)

► “We need to redesign our food systems which today account for nearly one-third of global GHG emissions, consume large amounts of natural resources, result in biodiversity loss and negative health impacts (due to both under- and over-nutrition) and do not allow fair economic returns and livelihoods for all actors, in particular for primary producers”



THE TREE OF FOOD



FOOD IS SOIL, SEEDS, WATER, NOURISHMENT, FLAVOR AND CULTURE

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Movement: Slow Food

- ▶ Slow Food is a global, grassroots organization, founded in 1989 to **prevent the disappearance of local food cultures and traditions**, counteract the rise of fast life and **combat people's dwindling interest in the food they eat, where it comes from and how our food choices affect the world around us.**
- ▶ Since its beginnings, Slow Food has grown into a global movement involving millions of people in over 160 countries, working to ensure everyone has **access to good, clean and fair food**. Slow Food believes food is tied to many other aspects of life, including culture, politics, agriculture and the environment. **Through our food choices we can collectively influence how food is cultivated, produced and distributed, and change the world as a result.**



Implications for (hospitality) education

Changing the food system calls for collective intelligence and positive practice.

This challenge needs bold professionals who can deliver smart solutions together.

Learning is fostered by a (global-local) community of students, lecturers and professionals

Academic and experiential activities encourage learners to improve the food system



Practical Aims of this research

- ▶ To allow formation of a community of practice for food educators across THE-ICE member institutions, so that...
- ▶ This community of practice will then be able to develop expertise, set learning goals and support hospitality students towards adopting productive roles in sustainable food systems.

Research Aim & Method

- ▶ To identify curriculum elements in THE-ICE member institutes, which address and enable sustainable food systems.
- ▶ Main Topic = Sustainable Food System
- ▶ 7 Subtopics were identified on the basis of theory
- ▶ Qualtrics Survey for reasons of efficiency and because this is a first inventory
- ▶ Survey design and data analysis was done with a colleague researcher.

Research questions



1. Which topics with regard to Sustainable Food Systems are currently offered to students in the curricula of THE-ICE member institutes?



2. To what degree are topics with regard to Sustainable Food Systems currently developed in graduation projects hosted by THE-ICE member institutes?



3. What relevance do curriculum designers perceive with regard to these topics for THE-ICE member institutes?



4. What interest is there among THE-ICE member institutions to develop expertise about sustainable food systems?



Survey Response

Out of 29 institutes 13 supplied email addresses

8 Institutes from Asia

5 Institutes from Europe

6 supplied 1 contact

3 supplied 2 contacts

4 supplied 3 contacts

Out of 24 mail contacts, **15** completed the questionnaire (61%) (24-10-2021)

9 responses from Asia, 5 responses from Europe, 1 unknown

Location of respondents



5 RESPONSES FROM
EUROPE



9 RESPONSES FROM
ASIA

Topics Taught in core curriculum

- ▶ Topics taught most often:
 - ▶ 1. Food Waste (13)
 - ▶ 2. Food Security (11)
 - ▶ 3. Sustainable Food Systems (10)

- ▶ 4. Global food supply chain (9)
- ▶ 5. True cost accounting (7)
- ▶ 6. Fair Trade (7)
- ▶ 7. Transparency and traceability in the food supply chain (6)

- ▶ Topic taught least often:
 - ▶ 8. Sustainable agriculture (3)

Topics in graduation projects

- ▶ Topics are part of graduation projects (9)
- ▶ Graduation projects regularly deal with sustainable food systems (8)
- ▶ The institute regularly acquires projects on this topic (6)

Relevance: the topic sustainable food systems..

- ▶ Is a relevant topic for hospitality students (15)
- ▶ Is a relevant topic for applied research (13)
- ▶ Main and subtopics should be taught in the core curriculum (11)
- ▶ Our institute employs researchers to do research about this (10)
- ▶ Our institute trains staff about this topic (6)
- ▶ The topic is a key part of the institute's profile (5)

Developing expertise

- ▶ The-Ice institutes should develop expertise about the main topic (15)
- ▶ The-Ice Institutes should develop expertise on some of the subtopics (15)
- ▶ The-Ice Institutes should develop expertise on all of the topics (9)
- ▶ The-Ice Institutes should collaborate on developing expertise on main and sub topics (14)



Other topics mentioned

Poverty	Food industry	Composting	Circularity	Green Restaurant	(Un)sustainable economy
Food packaging	Community projects	Food service environments	Urban farming	Aquaponic farming	Capitalism
	Colonisation	Fermentation	Gastronomy	Food policy	



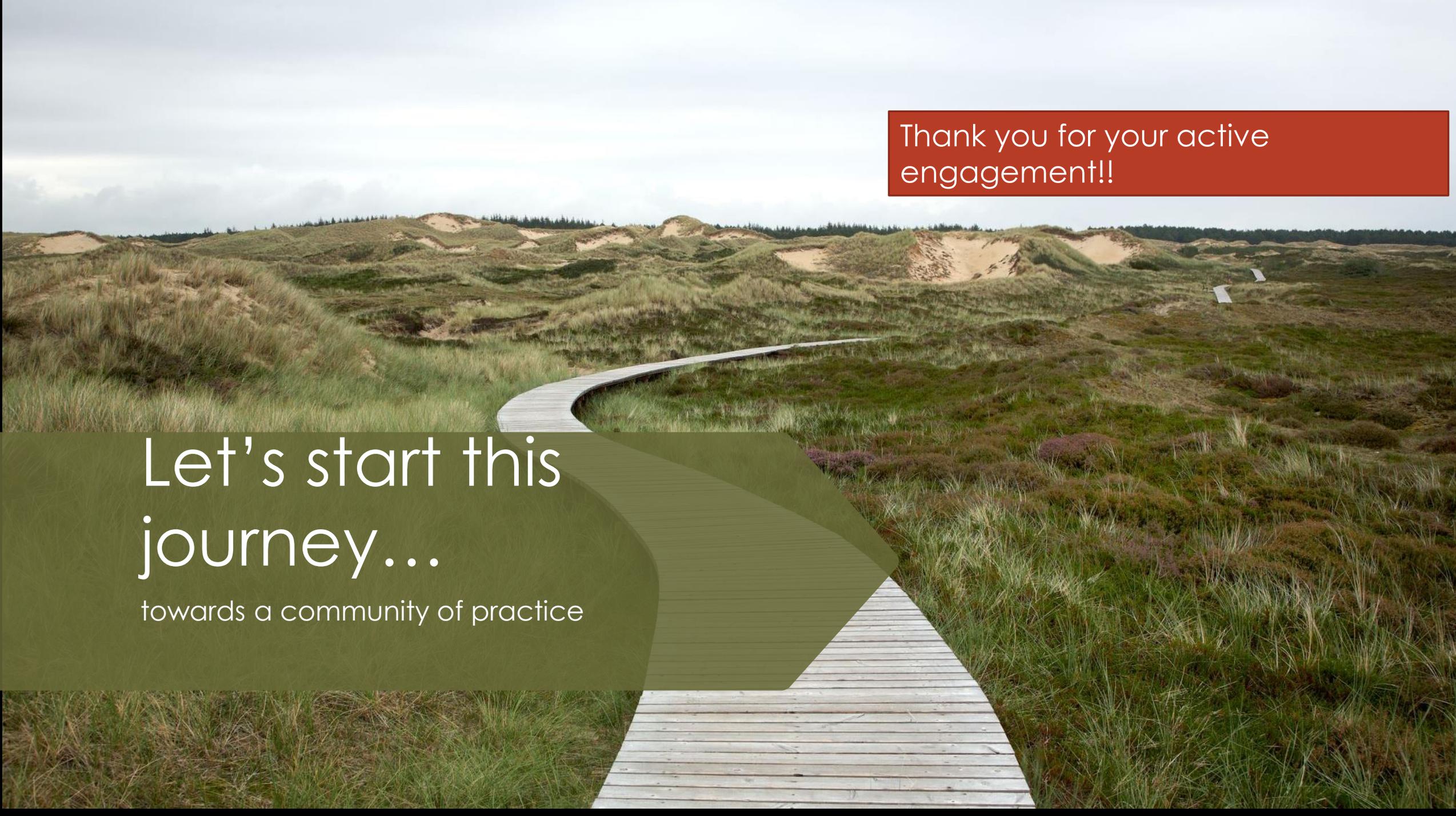
So...what is your view on these interpretations?

- Sustainable agriculture is not relevant for hospitality institutes because this is out of reach of hospitality industry
- Reducing food waste should have priority as the hospitality industry is a key actor in producing food waste
- Food security (ending hunger) is more relevant for institutes in Asia than in Europe
- In 2021-22, we can establish an (online) community of practice within The-Ice to share knowledge about sustainable food systems in relation to hospitality.
- Teaching Sustainable food systems requires a radically different didactic approach because the topic generates so many perspectives and dilemmas

Harvest: please share your ideas for the next steps towards a community of practice

- ▶ Setting up a collective library of sources
- ▶ Setting up regular zoom meetings





Thank you for your active
engagement!!

Let's start this
journey...
towards a community of practice