

## Research based education for future foodcapes - the New Nordic experiences

Friday 5<sup>th</sup> from 1.15-2.30, Room 2002.

Mikkelsen, BE

ICCAS 2015, Montclair State University

Abstract: This presentation introduces the panel debate on "Research based education for future foodcapes - the New Nordic experiences" held at International Conference on Culinary Arts & Sciences at Montclair State University. The panel presents 2 Swedish, 1 Danish & 1 Finnish case on graduate and undergraduate programs trying to address the needs of the Out of Home Eating sector in Higher Education program in the Nordic countries



Research based educations for future  $\underline{toodscapes}$  – the New NordicFood4Many experience

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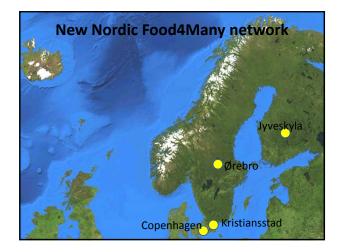
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Chuntry	University	Name of Program	Level		% in OOH eating sector				
			Undergraduate	Graduate	Student projects				Alumni
					20124	2013	2014	20154	
DK	Metropol, BSc	Nutrition and Health Undergraduate Program <sup>1</sup>	x		15	18	16	15	N.A.
	AAU, MSc	Integrated Food Studies, Graduate Program <sup>2</sup>		x	31	34	32	35	N.A.5
SE	Örebro Universitet	Culinary Chef	x		85	92	100	90	3000 <sup>6</sup>
	BSe	Meal Ecology	x			71	100	85	
	MSe	Hospitality, Culinary Arts and Meal Science, one-year master as separate elective courses?		x	0	50	0	50	
	Kristianstad University BSc	Gastronomy Program  Home and consumer studies, Education program	x	x	12	17	12	23	293
FI	JAMK University of Applied Sciences	Bachelor in Hospitality Management (with specialization in Sustainable Gastronomy, until 2014 Restaurant and Catering Services)	x		29	35	40	100	149
	JAMK University of Applied Sciences	Master in Hospitality Management, JAMK University of Applied Sciences,		х	18	27	43	50	36

## **Program**

- 1.15-1.20: Bent E Mikkelsen: Introduction to the session
- 1.20- 1.35: Case from Sweden I: Food and Meal science a part of academic life, Presenter: Olsson, V
- 1.35-1.50:: Case from Sweden II: Future demands on foodservice staff are immense –in the restaurant sector as well as in the public setting. Presenter: Yngve, A.
  1.50-2.05 Case from Finland, Experimental Learning in Sustainable Gastronomy in the Finnish Higher Education. Presenter: Justesen, L
- 2.05-2.20 Case from Denmark: Multidisciplinary in higher educations for the captive foodscape professions. Presenter: Mikkelsen, BE
- 2.20- 2.30 Closing: Mikkelsen, BE