UNESCO Chair in Learning and Teaching Futures Literacy in the Anthropocene
Method mosaic

Title: Culinary Time Travel

Target audience: Primary Level, Secondary Level 1

Time: Approx. 1 hour

Objective: Adaptability (GreenComp 3.2)

Topic: Nutrition in the future

Materials: Tablets, "Book Creator" app[1]

Brief Description:

After the students have already discussed topics such as the regionality of food, meat consumption, and the impact of globalization on diet[2],, they embark on a creative journey into the future of eating habits.

To begin, students bring their favorite recipe from home into the classroom. Together, they brainstorm how this recipe might change in a hundred years: Will the same ingredients still be available? Will different kinds of vegetables or fruits grow in the future? Could diets become more regional and seasonal? What role could new technologies and machines play in food preparation and production?

Next, students use the Book Creator app to adapt their favorite recipes to the future. They redesign the recipe with futuristic ingredients, cooking methods, and possible changes in food culture. Finally, a collaborative digital recipe book is created, containing all of the future recipes. This book serves both as a reminder of their reflections on the future of food and as an inspiration for a more conscious approach to today's resources.

Citation Suggestion:

Capatu, Ioana (2024): Culinary Time Travel. In: Method mosaic of the UNESCO Chair in Learning and Teaching Futures Literacy in the Anthropocene, https://www.ph-noe.ac.at/unesco-chair

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[1] https://bookcreator.com/

[2] The following learning scenario is suggested:
Jarau, Stefan (2024): Woher kommen unsere Lebensmittel? Regionalität und Saisonalität als Beitrag zur Nachhaltigkeit. In: CultureNature Literacy für den Unterricht. Next-PracticeBeispiele für Schule und Hochschule. https://cnl.ph-noe.ac.at/projektvorhaben/lernszenarien