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fWTF “Culture crash and bash”

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August 15, 2022





Agenda

- Introductions

FIRST PART OF THE SESSION

- Team formation and team building
- Getting to know with the group
- Key competences

SECOND PART OF THE SESSION

- Cultural approach to food consumption
- Working in teams

THIRD PART OF THE SESSION

- Introducing and selecting use cases





PART I: Getting to know each other and forming groups

(Gigih Devy & Debby Lubis)



Breaking the ice

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Read the sign
language!



Team-formation

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Read the sign
card!



Team-formation

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Team-formation

Next:

Check the card that you get. You must find the person whose name is on the card. Once you have your own card, you must form a group with people that have same picture on your card. For example, if you get a mango on your own card, you must gather with the other mangoes.

Grab your belongings and sit with your group. The first group to form is the winner and will get a token!



Know your team a little bit better!

- **WHO IS WHO?**
 - Short introduction round → everyone has 1 minute to introduce themselves
- **WHO ARE WE AS A TEAM?**
 - Discuss and try to find features that are common among you
 - Try to find features
 - e.g. fields of study
 - Find funny yet insightful name for your team! Example, if you get carrot cards, you can name your team "The Crooked Carrots"
 - If you still have time, create a simple jingle to celebrate your team!

Groups and teams

- Team members' different strengths complement and support each other
→ **More than sum of its members**
- Respect for other team members but also acknowledging own strengths (and weaknesses) is important!
- Usually involves different stages:
 - forming
 - storming
 - norming
 - performing





MOVING ON TO NEXT THEME OF THE AFTERNOON

PART II: Cultural perspectives to food consumption & food waste





Food consumption as cultural practice

- Food and eating are highly cultural phenomena (Rozin, 1996) → already what is considered edible varies across cultures (Asp, 1999) (e.g., what type of meat is considered acceptable to be eaten)
- Food consumption = very specific area of consumption:
 - vital for everyone and directly connected to the body of its consumer (Marshall, 2005)
 - highly habitual and includes a lot of routines (e.g. typically same produce is bought and consumed regularly)
 - often socially shared (e.g., common mealtimes with family)
 - connected to traditions and rituals (e.g., holidays, religion)



Food Consumption & Food Waste from your perspective

Discuss with your group from your perspective (2' p.p.):

- What role(s) does food play in your culture? In your community?
- How and where is food waste apparent in your culture ? In your community? (think of different contexts)
- What do you consider as a best practise to reduce food waste? Why is(are) that good solution(s) you think to solve the food waste problem?



Coaches

- Each team gets a coach. Some teams will be assigned a new coach in week 2
- There are also 'butterfly' coaches available for expertise (e.g., Ben on Design Thinking)
- There are scheduled times for coach meetings in the program
- Coaches triggers your critical thinking by asking questions

PART III: Introducing and selecting use cases

(Ben Robaeyst & Jamil Joundi)





Use what? Instructions

- 5 use **cases** or **contexts** where you will work on during the summer school in team
- Step one: Quick pitch of the use cases
- Step Two: You discuss in group what use case you want to work on
- Step Three: After the “Bali sightseeing” you get a piece of paper on the bus and write down you top 3 as a group



Use what? Instructions

- Step 5: At 9 AM Tuesday, you can find **the appointed use cases online:**

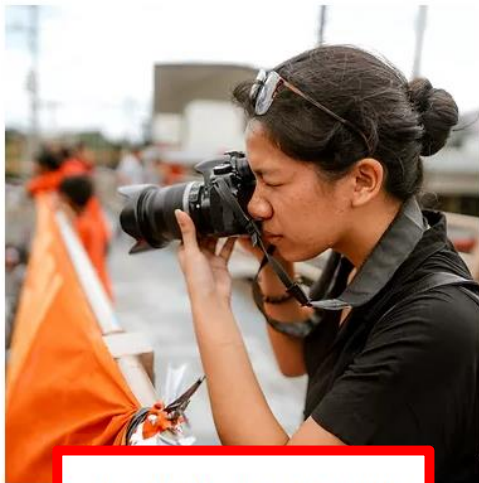


HOME

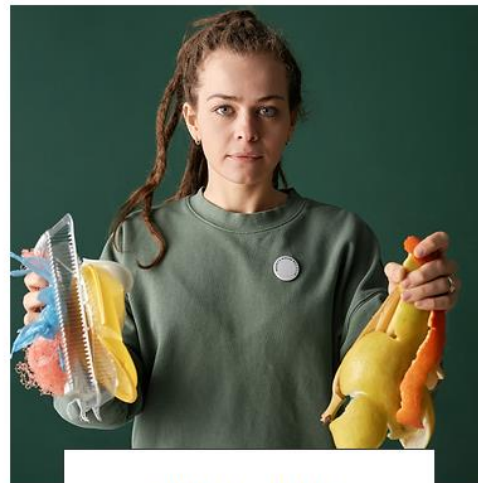
FOOD WTF

ASTE O INISH

FWTF ASSIGNMENTS



FWTF JOURNALIST ASSIGNMENT



FWTF ASSIGNMENT

HOME

FOOD WTF ASTE O INISH

FWTF JOURNALIST ASSIGNMENT



FWTF JOURNALIST ASSIGNMENT



STUDENT SUBMISSIONS



STEP #3

Scroll down

**CLICK ON YOUR TEAM NUMBER BELOW
TO DISCOVER YOUR FOCUS TOPIC**

TEAM 1

TEAM 2

TEAM 3

TEAM 4

TEAM 5

TEAM 6

TEAM 7

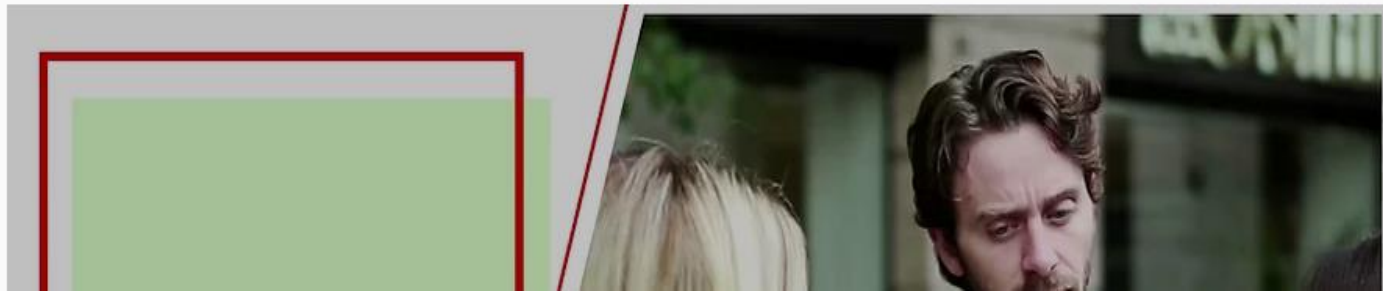
TEAM 8

TEAM 9

TEAM 10

STEP #4

CHECK OUT THE JOURNALIST VIDEO INSTRUCTIONS





Use what? Instructions

- www.foodwastetofinish.com
 - → Assignments
 - → FWTF journalist assignments
 - → FWTF journalist assignment
 - → Scroll down to step 3 and click your team
 - → There is your use case
- This presentation will be uploaded by Joost under “Lecture resources 2.5”



WET MARKETS

An outdoor event space featuring several tall palm trees and lush greenery. The area is decorated with strings of warm white lights hanging from the trees. In the foreground, there are round tables set with white tablecloths and gold-colored chairs, suggesting a formal or semi-formal event. Large floral arrangements are visible on the left and right sides. The background shows a clear blue sky and a glimpse of the ocean.

CEREMONIES & EVENTS

A vibrant street food market scene. In the foreground, a young man with dark hair, wearing a light green shirt and a pink and white striped long-sleeved shirt, is focused on preparing food. He is wearing a pink and white floral apron. He is standing behind a stall with a metal grill. On the grill, there are several stacks of golden-brown, rectangular fried items, possibly bread or pastries. To his left, another vendor wearing a white cap and a plaid shirt is also working at a stall. In the background, there are more vendors, colorful umbrellas (one with red, green, and blue stripes), and a white van. The overall atmosphere is busy and lively.

STREETFOOD & RESTAURANTS

A buffet table is shown with several white dishes. In the foreground, there are trays of sliced eggplant, green beans, and a vegetable medley. A bowl of sliced tomatoes and a bowl of lime wedges are also visible. In the background, there are more trays of food, including a salad and a dish with meat. The text "HOTEL BUFFETS" is overlaid in the center of the image.

HOTEL BUFFETS



DOMESTIC AND HOUSEHOLDS



Use what? Instructions

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Thank you!
Questions?
Comments?

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THANK YOU FOR YOUR PARTICIPATION!



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