



Green Academy Food for Thought 13/14 Report

The 'Food for Thought' Green Academy is a Higher Education Academy Change Programme based at NTU. The programme uses food as a unifying theme to embed sustainability across the institution with a particular emphasis on education for sustainable development in both the formal and informal curriculum.

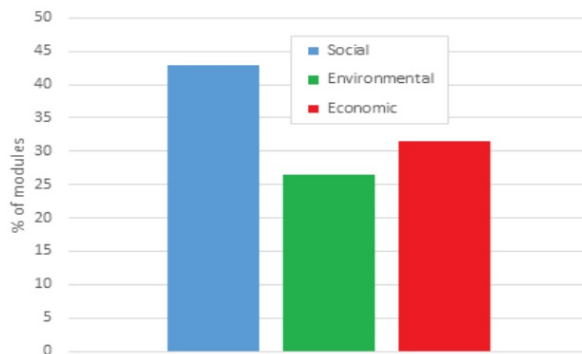


Curriculum

Baseline Audit of Sustainability

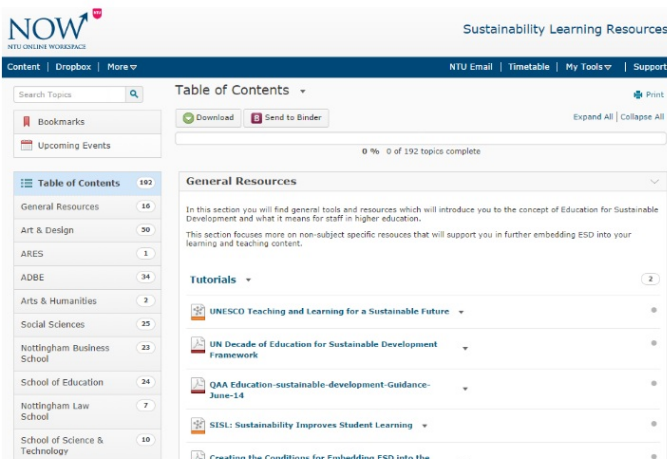
Each school of NTU was audited using the 'Kingston words' methodology and this was supplemented by meetings and local level projects. The scope of sustainability content within the undergraduate curriculum could then be identified. An audit report with detailed learning resources on how to move forward has been produced for each school. These have begun to be disseminated.

Presence of the three pillars of sustainability across NTU courses



NOW learning room

A NOW learning room, Sustainability Learning Resources, has been set up as a depository for any useful tools and resources for embedding Education for Sustainable Development within the curriculum. It offers material for each department in each school and takes the results of the audit into account.



Tutorials, Seminars & Lectures

Bespoke, sustainability themed sessions and resources have been developed, often with CADQ support. They are adaptable and with a personal/behaviour change emphasis, for staff to adapt as they wish.

Several innovative lectures/seminars are being designed read for the NOW learning space. For example, the final year module 'International Tourism: Development and Impact' in NBS and a proposal to introduce an environmental sustainability agenda within the core modules of the NLS Law Curriculum.

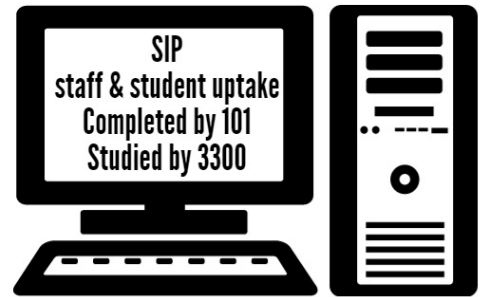


Extra-Curricular

Sustainability in Practice Certificate (SIP)

The certificate is an online module, launched in November 2013, accessible to all students and staff. The aim was to offer all students of NTU knowledge and skills in sustainability in line with the Graduate Attributes.

This innovative and successful project has been short listed for a Green Gown Award (November 2014).



Engagement and Communication

Thousands of students engaged through events across the year

EcoWeb		Food For Thought		
EcoCampus	Food For Thought	Learn about Food for Thought	Sustainability in Practice	Staff and Students
Carbon Elephant	What is Food for Thought?			
Carbon challenge	Food for Thought is a University wide project that seeks to further our understanding of sustainability and how it relates to food. Universities are in a prime position to foster an understanding of sustainability, taking a lead in the move to a more sustainable future.			
Green Impact	Food for Thought seeks to build upon the excellent achievements already seen in estate management at NTU, recognised by the People and Planet Green League as a top ten university in the UK, as well as having received a Platinum award in the Ecocampus system. These efforts, combined with a range of cutting edge sustainability research at NTU, put us in a strong position to develop a focus on sustainability throughout our teaching.			
Biodiversity	Here, you can find out more about the Sustainability in Practice certificate, which seeks to encourage staff and students to consider themselves and their courses from a sustainability perspective.			
Sustainability	If you would like more information on this or the Food for Thought initiative please email us.			
<ul style="list-style-type: none"> Fairtrade Purchasing and Investments Food For Thought Love local 				
Environment team				
News and events				



FOOD FOR THOUGHT

Follow us on Twitter

and there's more!
<http://t.co/vlqRlGcefK>
about 2 hours ago

Swap Shop

Clothes swapping event held in the School of Art & Design.

Global Week

Let's Get Cooking promotion, decoupage up-cycling pop-up event, SIP coursework showcased, World Cafe workshops - topic: "how to design the universities of the future?"

Live cooking sessions

Live cooking sessions and free food give-a-ways to promote Food for Thought.

EcoWeb

Internet presence for the project.



Increased engagement with curriculum sustainability. Input in the SIP certificate, voting on videos, catering and societies.

Twitter

Communicate to SIP participants and wider project.



Welcome and Green Weeks

Global Lounge events, Fresher fair stands, over 300 students registered an interest.

Let's Get Cooking

Practical, sustainable cooking classes held throughout the year on all campuses.

Two, four week courses in the City. Six week courses in Clifton targeted elite athletes and taekwondo specialists.



Foodshare



A new allotment food-growing scheme on Peverell Hall site at the Clifton campus. Students volunteer on this project which is a partnership project between NTU, UPP & NTSU.

Workshops and courses cover food growing and cooking. These can contribute as a project for the SIP certificate 2014/15.



Community

Feeding the 5000 - Vegetable Varsity

A chopping competition to support a larger food waste and social eating event in the Market Square the following day, in conjunction with Nottingham City Council.

This event was created by the NTU Green Academy and involved the engagement of both NTSU and UoNSU in a collaborative competition.



NTU and University of Nottingham Students compete together at vegetable varsity



Nottingham
City Council



Students' Union
UNIVERSITY OF NOTTINGHAM

Super Kitchen

Super Kitchen uses food that would go to landfill, but is still edible, to create cheap healthy food in pop up kitchens to foster social cohesion in communities. Plans are in motion to deliver three Super Kitchens sessions at NTU.



Dissemination

The innovative approach of using food as a unifying theme has proven to be fascinating to the HE sector

Seminars & Conferences

HEA seminar hosted by NTU, focusing on 'Food4Thought: a whole university approach to embedding ESD'. Attended by over 25 participants from 12 different universities.

Delivery of a presentation at the University of Bristol HEA Seminar, focusing upon the Sustainability in Practice certificate. Attended by 30 academic delegates.

Presentation and stall at World Symposium on Sustainable Development in Manchester. Approximately 55 attendees/contacts.

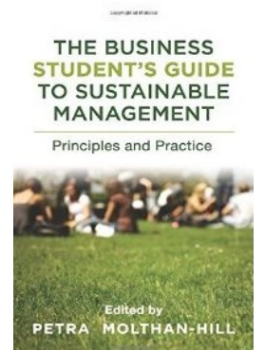
Presentation at the Copernicus Alliance conference in Prague. Attended by 40 delegates.



Publications

Puntha, H., Molthan-Hill, P., Dharmasasmita, A. and Simmons, E. 2015. Food for thought: a university-wide approach to stimulate curricular and extra-curricular ESD activity. In LEAL FILHO, W. et al. (eds.), Integrating Sustainability Thinking in Science and Engineering Curricula, World Sustainability Series. Switzerland: Springer International Publishing.

Two seminars given in NBS formed the foundation of a 12,000 word chapter by Seraphina Brown and Aldilla Dharmasasmita in The Business Student's Guide to Sustainable Management edited by Petra Molthan-Hill, published by Greenleaf in July 2014.





The Team



Green Academy Leading team members at the HEA residential workshop in Leeds

Green Academy Leading Team

Dr. Petra Molthan-Hill (Lead), Helen Puntha (Deputy Lead), Grant Anderson (Environmental Manager), Josh Eloi (NTSU) & Prof. Eunice Simmons (PVC Academic)

Green Academy Staff

Aldilla Dharmasasmita & Interns: Seraphina Brown, Kelly Osborne and Amy Scoins

Green Academy Advisory Board

Sustainability Action Forum (including two delegates from each school)

Project Budget

£110,000



Staff and student contributors from across the university at the certificate awards ceremony