

2018

UBC  
SUMMER  
INSTITUTE

# PRACTICAL FOODS

**UBC VANCOUVER**

9:00 am – 5:00 pm

**AUGUST 13 - 18, 2018**

**REGISTER BY JULY 9**

EDCP 467D 96A or  
non-credit participation

## PROGRAM OVERVIEW

INSTRUCTOR: JENNIFER JOHNSON

### Learning to cook is a great activity for all ages.

It involves more than breaking a seal on a pre-packaged product. Cooking skills are not only important for living well they are also a great way to be creative. In this course you will have hands on food experiences making different foods and learning about why certain foods behave as they do.

This course is based on two principles:

- Food literacy and
- Experiential education

This course will offer experience in preparing and cooking a range food/meals and building understanding about the science of food. The course uses a blended approach – a six day intensive working with food, and an online module to explore food science. The food science being considered will relate explicitly to the foods being prepared in the practical classes.



Jennifer is an Adjunct Professor with the Faculty of Education's Department of Curriculum and Pedagogy. She is an experienced Home Economics educator with a passion for food and significant experience working with young people in secondary schools and adults.

ACADEMIC CONTACT  
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