

## Food ConFusion: Framing Food Facts

International Co-creation week - 4-8 February 2019

From February the 4<sup>th</sup> until February the 8<sup>th</sup> of 2018, Artesis Plantijn University College Antwerpen and The Hague University of Applied Sciences will organize an international co-creation week: Food ConFusion Framing Food Facts, on the abundant and sometimes misleading information on nutrition and health and ways to deal with that as a professional.

### Key features

- Inspiration sessions
- Students DO
- International collaboration
- Social / fun activities
- Convince an audience (at the symposium)
- Excursions in beautiful The Hague

### For who?

This week is intended for European students from Nutrition and Dietetics related programmes and of course, their lecturers. Participants from AP University Antwerp, The Hague University of Applied Sciences and Coventry University will be present, but others are kindly invited to join and by that contribute to a strong international mix and learning experience. Lecturer exchange funding is possible under Erasmus+ partner agreement.

### Where?

The host city of this year's week will be The Hague, a cosmopolitan city combining beach and royalty, historic buildings and a modern skyline, bikes and limousines.

### What?

#### *Professional skills*

During this week, international groups of students will gain expertise in the various ways in which news on nutrition is framed. Various workshops on critical thinking, the use of media, journalism, lobbyism, rhetoric and techniques for analyzing and creating news will result in a final students pitch on a controversial nutritional topic in the perspective of different stakeholders or interest groups. Learning will essentially take place by *doing*, supported by organized excursions, workshops and activities to practice the various competences. They will show their gained insights during an international symposium on this topic, organized on the last day of the week, together with invited speakers with expertise in various fields. Each group will pitch and try to convince the audience. An expert panel will provide them with feedback and an audience prize is awarded at the end. The symposium is also open to professional dietitians and students who didn't participate to the whole international week.

### *International collaboration skills*

Lecturers from different countries will share their expertise and coach the students to be creative and successful. Most of all, students will gain experience and skills in international collaboration, intercultural communication and build a network of friends across borders. Therefore, we will make sure there's also time for informal activities (sports, excursions, and cooking). There's plenty of room for fun!

### **How?**

Participation to the international week is free of charge. Your accommodation, drinks and most of the food during the evening will be on your pay. This shouldn't have to be too expensive: there are quite some hostels in The Hague as well as campus canteens to eat for a reasonable price. Information will be provided with useful tips for travelling, nice restaurants, shops and touristic activities.

Last year's evaluation was very positive: students and lecturers valued the organization, the challenging assignment and the diversity of both activities and participants highly! We are eager to make it at least as great as it was then.

You can find a nice impression of last year's week on Youtube:

<https://www.youtube.com/watch?v=jCbHllsJqMY> (or search YouTube: Foodture 2018 | Sustainability and Entrepreneurship Antwerp)

### **More info?**

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