

# Designing Your Community Culinary Education Workshop

## What is Pedagogy?

Teaching is a craft, otherwise known as the skill of helping others build the skills you have...or knowing the most effective ways to deepen your own knowledge while sharing what you know with others :) It's not just enough to know something, we need to know how people learn differently and we need to know how to support learning by designing engaging spaces and activities to share knowledge.

Some people think of *pedagogy* as the science of teaching. Others describe it as the art of teaching. *Critical pedagogy* is recognizing and practicing education as a continuous process of unlearning and relearning, acknowledging how much we've been impacted by the systems that operate upon and within us.

## Popular Education helps build sovereignty

Popular Education as a movement building model helps us see education as *creating spaces for communities to come together to analyze problems in their lives, collectively imagine solutions, and build the skills and knowledge required to implement their visions.*

## Community Culinary Education Program goals

To go beyond providing groceries and prepared food to offer culinary education programming to support the community in better feeding themselves within a context of displacement and limited resources.

**You are going to co-design and facilitate one of the four workshops!**

**To get a sense of what your hopes and goals are for your offering, please fill out what you can of this worksheet. OR WE CAN TALK THROUGH IT TOGETHER IN PERSON.**

**FIG's role will be to collaborate with you on recipes to share and to structure the workshops integrating your ideas and knowledge with foundational cooking skills, tools and tips for shopping and planning meals, and the other overarching goals listed above into the content you're offering.**

**What:** *(A recipe? A cuisine? Foods of a holiday? A memory? This can be very broad right now and we'll work together to get more detailed )*

**Goals:** *(Why do you want to explore this? What do you want people to understand or know coming out of this workshop?)*

**Essential Questions:** *(What are questions we can ask ourselves and participants to provoke curiosity and interest and to guide and structure the learning process)*

**Skills and knowledge** *(are there any specific skills or pieces of historical or cultural or technical information that you want to make sure are covered?)*

**Resources and activities beyond the cooking** *(What ideas do you have for blessings, rituals, poems, songs, discussions to weave together with the actual cooking that might facilitate the learning of all of the above?)*

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