



Menu for the Future

An EEI/CIOL professional development discussion series

Workshop Hours

3.5 hours	Pre-workshop
5.5 hours	Face-to-face
3 hours	Post-workshop
12	Total hours

Description *Menu for the Future* invites participants to learn more about modern food systems and to reflect upon their own role as eaters in a global food marketplace. This four-part discussion series explores our intimate connection to what we eat, and how what we eat may, in many ways, define us and our connection to Earth. The readings consider food from multiple perspectives—cultural, economic, and ecological—each presenting a different, though often complementary, angle on the complex modern food systems upon which most of us depend.

After successful completion of this discussion series, participants will be able to:

1. Describe the paradox of how in this time when we have so many food choices and options, we have increased anxiety in choosing the “right” foods to eat.
2. Explain how traditional foods may help us learn more about “who we are”—about our family, culture, and values.
3. Compare and contrast the environmental impacts and animal welfare conditions of large-scale industrial agriculture versus organic and traditional farming.
4. Critique the ability of small-scale organic farming to feed communities in impoverished areas.

Plan of Evaluation:

To receive credit, participants will submit evaluation as assigned by the workshop facilitator, within three weeks of the last workshop session, outlining how the participant will share what they’ve learned in this workshop. There are three options to choose from:

1. Create a lesson plan for inclusion on the EEI website
2. Develop a related event/activity in partnership with EEI
3. Compose an in-depth reflection.

Lesson plans will be published on the EEI website and should include learning objectives and an assessment plan. Events/activities should be coordinated through the workshop facilitator and/or EEI staff. Written reflections should be at minimum 1,000 words or coordinated through the workshop facilitator.

Textbook: Menu for the Future, 2017, Northwest Earth Institute