



Youth Multimedia and Food

*Raising the profile and skills of young people
by working with and recording sustainable
enterprises that produce and process food*

International workshop for 18-30 year olds

Dates: 5-9 September (Wed – Sun) 2018

Venue: SustEd, Brewery house, Ketton, Stamford PE9 3TA, UK

Coordinators: Adam Cade, Chemi Peña and Lauren Kendrick

Participants: 18 – 30 year olds (5 from Spain and 5 from the UK)

Aim: To raise the profile and skills of young people by enabling them to work with and record, using video, podcasts, blogs and journalistic articles, sustainable enterprises that produce and process food.

During the workshop food and drink will be explored and recorded in a holistic way ie. From field to fork with equal emphasis on the farm and garden as well as the kitchen and meal table. In the same way the participants will have opportunities to be involved in practical activities at all levels from the field to the fork. The focus will be on recording through multimedia the values, rural and traditional cultures and techniques associated with managing soil sustainably, rearing livestock, growing and harvesting vegetables, fruit and cereals, and cooking, eating and drinking healthy food.

Draft Workshop programme

Timings – Each session of 90 minutes. Optional session 5.

8 - 9 **Breakfast**

9.30 - 11 Session 1

11 - 11.30 **Break**

11.30 – 13 Session 2

13 – 15 **Lunch**

15 – 16.30 Session 3

16.30 - 17 Short Break

17 – 18.30 Session 4

18.30 – 19 Report and review, led by pair from UK and Spain

19 – 21 Dinner

21 Session 5/ Free time

Days.Sessions

Day 0 – Tuesday 4th September

pm. Pick up from Stamford railway station

19 – 21 Dinner

Day 1 – Wednesday 5th September

1.1 Introductions – Icebreakers

1.2 Walk and talk around garden and orchard

1.3 Introduction to multimedia

1.4 Practice multimedia – using smartphone, camera, video camera, tripods, lapel microphone, sound recorder, drone cameras, panoramic photos, fixed point photos

1.5 Films and night woodland walk

Day 2 – Thursday 6th September

2.1 Introduction to visits – food producers, interviewing and filming plan, teams and roles – interviewer, videoer, podcaster

2.2 Visits – Woodlands Farm (for mixed team of 6 - Adam) and Seed Cooperative (for mixed team of 6 – Lauren) 40 mins. drive by two cars and taxi.

2.3 Visits

2.4 Multimedia editing

2.5 Multimedia editing/ presentations

Day 3 – Friday 7th September

3.1 Introduction to food production and processing

3.2 Practical activity on food production and processing – apple pressing, drying, cider vinegar pickling, sourdough bread making, herb teas, seed saving, chick hatching, dowsing, module sowing, hardwood cuttings, coppicing, harvesting and storing, composting etc. with staged instructions/ captioned photos and videoing in small teams.

3.3 Processes, systems and Issues of food production, processing and marketing – Living soil, green recycling, carbon source and sink, pest and weed control, packaging and transport.

3.4 Websites, films research and presentations

3.5 BBQ with local food producers, processors and educators

Day 4 – Saturday 8th September

4.1 Introduction to visits – food producers, interviewing and filming plan, teams and roles – interviewer, videoer, podcaster

4.2 Visits – Cuckoo Farm, Riverford Organic (each for teams of 3 - Adam), Whitehall Farm, Green Backyard (each for team of 3 – Lauren). Drive by by two cars and two taxis.

4.3 Visits

4.4 Multimedia editing

4.5 Multimedia editing/ presentations

Day 5 – Sunday 9th September

5.1 Introduction to entrepreneurship

5.2 Comparing food production and cultures from the visits, characteristics of food producers/ processors/ cooks. Activity - Making a Sales and Marketing plan for Brewery House produce.

5.3 Review of food production and multimedia competencies (values, skills and understanding). Competencies for entrepreneurship. Youthpass.

5.4 Finalising and uploading videos, podcasts and journalistic articles, and daily reports

5.5 BBQ

Day 6 – Monday 10th September

10 am Depart from Stamford railway station

Further details from adam@susted.org.uk or on yoofproject.org