



## **PROGRAM SUMMARY**

The 2022 Nordic Culinary, Hospitality and Entrepreneurship Program is one module of a larger Erasmus+ project with partners in Finland, Denmark, the Netherlands and Canada. This module will be blended learning with pre and post travel online work to be completed.

Students will travel to Muonio Finland and will work with counterparts from the other countries/institutions on a project involving activities such as the study of Nordic berries, mushrooms and other products grown in the region; the foraging of these products; learning how to make traditional dishes with the products and visiting various local entrepreneurs who have built small ventures around the products. There will also be components of eco-tourism learning about safe practices of sustainable tourism in the natural environment.

## **LEARNING OUTCOMES**

- Apply knowledge, skills and attitudes from tasks and projects in an international setting;
- Outline the benefits of cross-cultural collaboration for work-related projects and tasks;
- Build evidence of experiences and new learning (both personal and industry related) for portfolio development and the education of others;
- Assess safety and risk pertaining to international travel to make informed decisions about travelling abroad;
- Identify and reflect on the differences and similarities between Canada and Finland