

ENTREPRENEURIAL INITIATIVES IN EDUCATION

Creativity and the Greenhouse effect

graphical documentation



data

Responsible:
Global School Support

School:
Mølleskolen in Ry, Denmark

Grade:
1 x 8th grade (25 students)

Duration:
3 x 2 hours

	<p>Briefing: Creativity and the Greenhouse effect is an entrepreneurial project, in which the students gain knowledge and experience in creatively cooking food that does not contribute substantially to the climate change. Throughout the project, the students will gain knowledge about the Greenhouse effect, come up with creative changes in recipes that can lower the CO₂ contribution, and communicate their new recipes to others.</p> <p>Entrepreneurial competences</p> <ul style="list-style-type: none"> ● Creative ● Innovation skills ● Collaborate with others <p>Key words Creativity, innovation, collaboration</p>
<p>development</p>	<p>Aims The main aim of the project was to let the students use their knowledge about various things related to the greenhouse effect to be creative and come up with new and improved recepies that can lower the outlet of CO₂. The following includes examples from the project:</p> <ul style="list-style-type: none"> ● Creative - to come up with unconventional sollutions and ideas - like replacing half the cheese on a pizza with grated carrot ● Innovation skills - to come up with ideas that can add value to society - or the students themselves - like using less beef in recepies to lower CO₂ outlet ● Collaborate with others <p>Development:</p> <ol style="list-style-type: none"> 1. At the first session, the students investigated what the greenhouse effect is and spent some time finding advice online on how to let out less CO₂ when cooking 2. At the second session, the students chose a recipe to improve, ways in which to improve it and actually cooked it. They also took photos of it to go on instagram. Furthermore, short interviews with the students whilst cooking were filmed. 3. On the last session, the students edited the photos of their dishes, wrote down all the information needed to cook the dish, calculated the CO₂ improvement and came up with suggestions for hashtags on instagram. <p>Assessment For the assessment, we filmed short interviews wit the students whilst cooking their dishes</p> <p>Feelings: The feedback from the teacher and students was very positive, as the students enjoyed using their taste, smell and vision as well as creativity in working with the Greenhouse Effect. On a longer term it seems like the class find it easier to remember and understand the Greenhouse effect than the classes on the same school at the same level that did not participate in this project.</p>