Introduction

How will we feed the world in the future?

In this workshop, students (13-16) explore global food challenges and future food technologies such as vertical farming, lab-grown meat, insect protein, and aquaponics. They research, evaluate, and present sustainable ideas for feeding the future.

Key Goals

- **Research:** Future food technologies.
- **Evaluate:** Sustainability and ethics.
- **Create:** A collaborative e-book.
- **Present:** Team findings and ideas.

Resources

- **Video:** "Future Food".
- **Research:** FAO, Our World in Data, BBC Future, National Geographic.
- **Tools:** Computer, Canva or Book Creator, projector.
- **Collaboration:** Padlet and shared docs.
- **Support:** Peer-evaluation and final workshop forms.

Co-funded by the European Union

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A Bite of Future

Exploring the Future of Food

Target Group: 13-16 y.o.

SmAIle Project

Learning Outcomes

Knowledge:

- Global food challenges.
- Future food technologies.

Skills:

- Source evaluation.
- Team research and presentation.

Values

- Sustainability.
- Responsible consumption.
- Respect for different opinions.

1. Research Teams

Investigation: Students work in teams on topics such as Vertical Farming, Lab-Grown Meat, Insect-Based Nutrition, and Aquaponics. They compare expert sources with AI-generated answers.

2. E-Book Design

Creative Application: Teams turn their research into a digital e-book using Canva or Book Creator and prepare a short class presentation.

3. Reflection

Menu of the Future: Students imagine an ideal future lunch and discuss which solutions are healthiest, most realistic, and most sustainable.

Discussion: Would you try lab-grown meat, insect snacks, or food from a vertical farm if it helped the planet?