

Course Syllabus

Sumer School 2027 | Flavours of Belonging

Issuing institution: University of Tours, France

Instructors

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Academic Lead

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Contributors

The Summer School will be delivered with contributions from faculty members and experts from all NEOLAIa partner institutions.

Short course description and course objectives

Food is much more than sustenance. It carries memories, emotions, identities, values, and cultural heritage. It travels with people, evolves through displacements, and contributes to the construction of both individual and collective senses of belonging.

Hosted in Tours, a gastronomic region recognized by the French state and labelled by UNESCO, the Summer School 2027 explores the interconnections between food heritage, displacement, identities, and sustainability through an interdisciplinary Social Sciences and Humanities approach. In line with the strategic priorities of the NEOLAIa Alliance, the programme fosters intercultural dialogue, promotes inclusion and diversity, supports open science practices, and addresses sustainability challenges through innovative pedagogical approaches. Working in international and interdisciplinary teams, students will engage in Challenge-Based Learning activities to explore contemporary societal issues and co-create solutions with academic and

community stakeholders.

The Summer School aims to:

- foster a critical understanding of the relationships between food, heritage, displacement, identities, and belonging;
- explore food as a lens through which to analyse contemporary social, cultural, and environmental challenges;
- promote intercultural dialogue and collaboration among students from diverse disciplinary and cultural backgrounds;
- develop awareness of the role of food heritage in fostering inclusion, diversity, and community resilience;
- introduce participants to interdisciplinary and participatory research approaches in the Social Sciences and Humanities;
- encourage the use of digital and open science methodologies for the investigation and dissemination of research;
- Engage students in Challenge-Based Learning activities that connect academic knowledge with societal needs.

Content

The programme explores the intersections between food, displacement, heritage, identities, and sustainability through interdisciplinary Social Sciences and Humanities perspectives. Key topics include cultural representations of food, food heritage and memory, displacement and belonging, intercultural dialogue, sustainability challenges, community resilience, and digital and participatory research methodologies.

Learning outcomes

Knowledge and Understanding

Upon successful completion of the programme, participants will be able to:

- explain the relationships between food, heritage, displacement and identity;
- discuss the cultural, social and environmental dimensions of food practices;
- understand key concepts and debates related to food heritage and belonging.

Applied Knowledge and Skills

Upon successful completion of the programme, participants will be able to:

- analyse food-related phenomena using interdisciplinary perspectives;
- apply digital and participatory research methods;
- communicate research findings through oral, written and digital formats;
- collaborate effectively in international and interdisciplinary teams.

Making Judgements and Attitudes

Upon successful completion of the programme, participants will be able to:

- critically reflect on issues of inclusion, diversity and sustainability related to food systems;
- evaluate different cultural perspectives on food heritage and belonging;
- contribute responsibly to collaborative projects involving academic and community stakeholders.

Estimated workload required to achieve the learning outcomes

4 ECTS – 100 hours of student's workload

The workload includes participation in the virtual learning phase, the intensive onsite programme in Tours, collaborative learning activities, independent study, and the completion of the final Challenge-Based Learning project (e.g. 60h -onsite in Tours and 40h - online synchronous + asynchronous work).

Participant level

EQF Level 6-7-8

- Bachelor students
- Master students
- PhD students

Form of participation in the learning activity

The programme is delivered as an Erasmus+ Blended Intensive Programme (BIP), combining online learning activities with a compulsory onsite mobility period in Tours, France. Learning activities include lectures, seminars, workshops, field visits, collaborative project work, and Challenge-Based Learning activities. The programme is conducted in English and culminates in the development and presentation of a collaborative project.

- **Blended Intensive Program (BIP)**
- **Online learning activities** (synchronous and asynchronous)
- **Compulsory onsite participation** during the intensive programme in Tours, France
- **Teaching and learning formats:** lectures, seminars, workshops, field visits, Challenge-Based Learning activities, collaborative group work, participation to the open science festival and project-based learning
- **Duration:** February –June 2027
- **Semester term:** 2026/2027

- ## Required conditions for participation

English language proficiency at B2 level.

Type of assessment

Assessment will be based on continuous participation and the successful completion of a collaborative Challenge-Based Learning project developed in international teams. Students will present their project outcomes through a digital and/or public dissemination format (e.g. podcast, digital storytelling, multimedia production) during the final phase of the programme.

Type of quality assurance

During the course, students will be assessed by an interdisciplinary committee composed of professors, researchers, and instructional designers. In addition, evaluation surveys will be distributed to both students and teachers to gather feedback on the online and on-site components of the programme. This feedback will be used to support continuous improvement and quality assurance.

Provisional calendar

Online activities: Feb–May

On-site activities: From 7th to 18th June 2027

Information on financing

The Summer School will be implemented as an Erasmus+ Blended Intensive Programme (BIP). Funding and mobility support will be managed according to Erasmus+ regulations through participating institutions.