

Course objectives and program

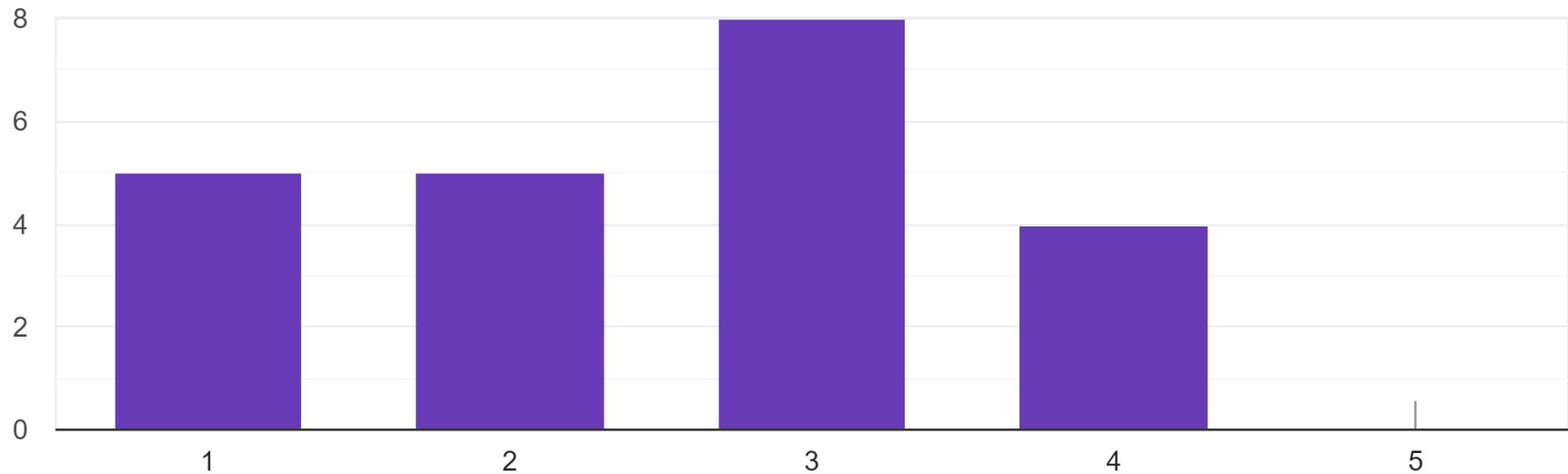
***“Improving
education for sustainable development (=ESD)
in schools”***

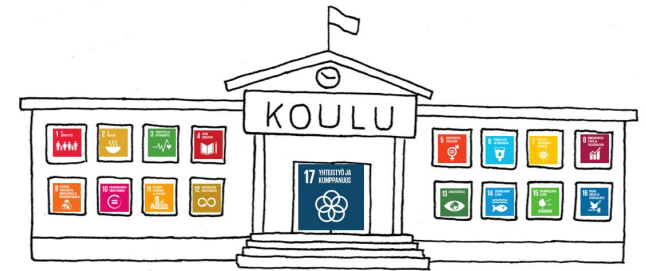
The course objective is to make participants familiar with the UN's sustainable development goals Agenda2030, as well as ***how to improve school culture to promote these goals.***



7. How well do you know the course theme "Education for sustainable development, ESD"?

22 vastausta





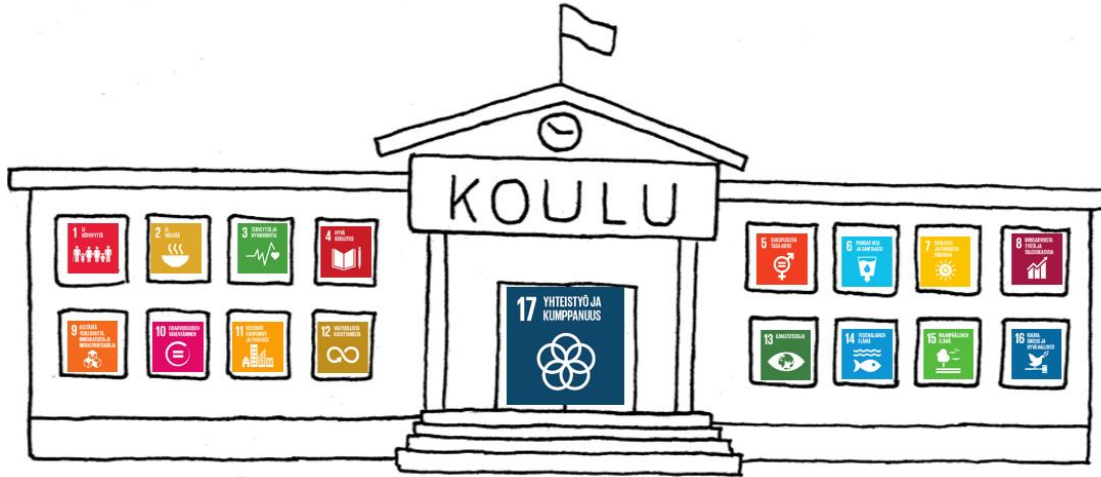
3. Teaching and learning

2. Professional orientation

1. Leadership and management



Model of ESD-school



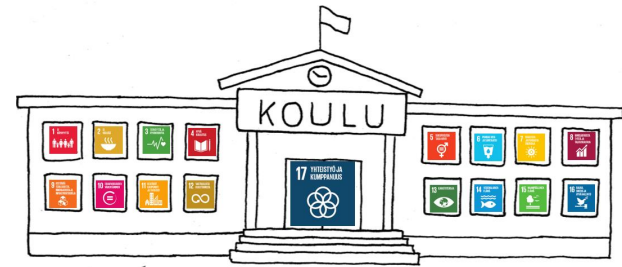
The role of school culture:

1. Leadership and management (Tuesday)
2. Professional orientation (Wednesday)
3. Teaching and learning (Thursday)
4. Student centered focus (Friday)



Model of ESD-school

ESD themes:



A. Health and wellbeing (Tuesday)



B. School's ecological daily life (Wednesday)



C. Outdoor education (Thursday)

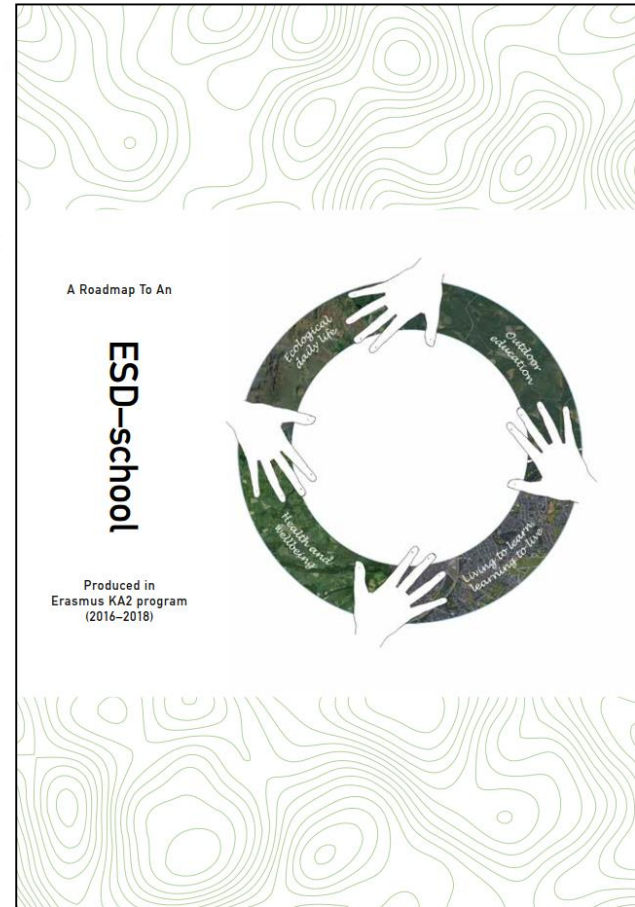


D. Equality (Friday)





<https://ecoroad.weebly.com/>



“Roadmap To An ESD-school”

- Practical examples to achieve change in school culture toward ESD
- Practical examples of ESD activities at school

School visits

- Transportation by charter bus / walk on Friday

- School lunches



School visits

Tuesday

Kaakkuri School



School visits

Wednesday

Hönttämäki School



Talvikangas School



School visits

Thursday

Timosenkoski Nature School



Nallikari
- Ice fishing



School visits

Friday

Tuira School



(Laanila upper
secondary School)



Welcoming evening and Farewell dinner

Monday 18-21

- Oulu tour
- Dinner at OAJ
- Possibility for sauna (own towel)



Thursday 19-21

- Dinner at Sokeri Jussi



Appetizers

Salmon tartar 11.80

~ raw cured sea salmon, onion, dill and sour cream on white bread

Reindeer - false morel soup 13.80

~ creamy soup of cold-smoked reindeer roast and false morels, toasted rye bread with butter

Main courses

Arctic char à la Sokri-Jussi 28.50

~ Arctic char baked in butter, leaf spinach
muslin sauce, local root vegetables,
herb potatoes

Tavern beef 33.80

~ roasted and sliced beef tenderloin,
false
morel stew, local root vegetables,
garlic
potatoes

Rowanberry chicken 25.50

~ herb marinated grilled rustic
chicken
breast, dark rowanberry sauce, local
root
vegetables, goat cheese potatoes

Porcini buckwheat patties 26.80

~ Tavern porcini buckwheat patties,
beetroot sauce, local root
vegetables, garlic
mashed potatoes

Hilikku lunch menu 3.2.2020

Appetizer:

Carrot soup L, G

Greek salad L, G

The main course, served on the tables, offers the following options:

- Salmon soup L, G
- Chicken breast fillet and curry sauce L, G
- Stuffed paprika L, G

Dessert:

Quark mousse L, G

Apple roast L

Coffee and tea