ESPD Funding Report

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Group Funding Request for Instructor Supports, Student Supports & Group Supports

Wednesday January 22nd, 2025

Musee du Fromage & Paroles du Fromagers

Paris, France

Approved Funding Request : $4000

**Brief**

In January of 2025 we took a group of 28 Culinary Arts and Professional Baking students to Paris and Lyon on a Field School. The learning outcomes of this school involve experiencing French cuisine from the heart of its two most important gastronomical centers, Paris and Lyon. We toured markets, boulangeries and patisseries & charcuteries. We spent time at Le Cordon Bleu in Paris taking hand on classes in both pastry and culinary. We visited the Valrhona chocolate factory south of Lyon and attended the Coupe du Monde and Bocuse D’or competitions in Lyon at the SIRHA conference where we explored the learning opportunities of the conference itself through workshops and presentations.

Deciding what to add to the trip was difficult as keeping costs reasonable for the students was important in order to make it accessible to all. **This application was to request funding to add a learning module to our trip.** We have located the Musee du Fromage in Paris because of this funding, was able to attend a cheese making and tasting workshop there. This aligned with our desire to have more hands-on learning experiences for our students which is critical for their learning in TVET programs.

<https://musee-fromage-paris.com/en/>

As instructors there are always new methods to learn as well, and as much as we all know how to make cheese, attempting it in a new environment with different ingredients, methods and teachers was a great experience for us as well. The development and learning that we experience as instructors on these field schools enrich the department as that knowledge is brought back to Nanaimo and shared with future students. Becoming hands on learners’ side by side with our students also allowed us to demonstrate what it is to be a good and engaged student, something that we often tell our students but rarely exhibit.

**Goals**

* To improve the learning experience of students
* To improve the operation of the department in the future
* To create and stimulate interest in the Culinary & Bake Certificate and Diploma Programs
* To foster and create strong team spirit and teamwork

**Outcomes**

This opportunity was a huge success. This was a new addition to the learning of our field school and both the culinary and bake students showed real engagement and interest in this class. I asked all of the students for feedback on the day since it was new and they all recommended that we add it to our itinerary in the future.

Both Culinary and Bake students now have a much wider understanding of the history and varieties of cheese as well practical knowledge in how to make cheeses and butters.

As instructors, getting to see a professional cheesemaker teach classes that we often teach in our third level was excellent instructor supports an professional development for future classes.