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Ateliers de formation culinaire interprofessionnelle à l'Université de Saskatchewan

Jessica RL Lieffers, Erin Wolfson, Gabilan Sivapatham, Astrid Lang, Alexa McEwen, Marcel F D'Eon et Carol J. Henry

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Résumé de l'article

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Jessica RL Lieffers,1 Erin Wolfson,2 Gabilan Sivapatham,2 Astrid Lang,2 Alexa McEwen,2 Marcel F D’Eon2,3 Carol J Henry1
1College of Pharmacy and Nutrition, University of Saskatchewan, Saskatchewan, Canada; 2College of Medicine, University of Saskatchewan, Saskatchewan, Canada; 3Medical College of Georgia, Augusta University, Georgia, USA
Correspondence to: Jessica Lieffers PhD RD, College of Pharmacy and Nutrition University of Saskatchewan, 107 Wiggins Road Saskatoon, SK, S7N 5E5; email: jessica.lieffers@usask.ca
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Implication Statement
If you want to offer your students an enjoyable and worthwhile interprofessional activity to learn about issues in community nutrition, your university can cook up these interprofessional culinary education workshops. Start with a few enthusiastic students from various health professional programs who can organize, promote, and lead. Include faculty and/or staff to support the students and apply for internal funding. Find workshop facilitators (e.g., chefs), and arrange for program evaluation. It is best to choose workshop topics and themes relevant to your local situation. Ensure workshops are structured to facilitate cooperative and experiential learning. Students will find these sessions informative, practical, and enjoyable.

Introduction
Culinary education events have grown in popularity in medical education.1,2 They are an appropriate setting for interprofessional education3 where students attend to learn about local issues in and approaches to community nutrition. At the University of Saskatchewan (USask), a steering committee led by students organized and hosted five interprofessional culinary education workshops beginning in January 2018. These workshops provided health professions students with interprofessional learning experiences designed on principles of experiential and cooperative learning4 while preparing affordable meals and learning about important topics in foods and nutrition. In addition, this interprofessional education opportunity provided students opportunities to learn from, with, and

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159
about students from a variety of health professional programs. In this article, we describe the implementation and evaluation of these workshops so that other institutions may consider hosting these as well.

**Intervention**

The workshops were executed as a partnership between two disciplines at USask (medicine and nutrition) and were held in the evening in the USask undergraduate foods laboratory. Funding (average of approximately $500/workshop) was obtained from internal sources (e.g., grants) and the workshops were planned and hosted by students with support from faculty and staff. We advertised through various university channels.

Between 15-30 health professional students from various programs (e.g., nutrition, medicine, pharmacy, nursing, dentistry) participated in each 3-hour workshop. Workshop topics included food security and Indigenous foods which are relevant for Saskatchewan. Each workshop began with one or two speakers for 15-30 minutes each (e.g., Elder, food access/security organization staff), followed by a facilitated cooperative cooking activity with an experienced local chef or collective kitchen facilitator. We asked participants to form small groups to prepare one or two different dishes. We encouraged them to work with individuals from programs different from their own and mostly they did work with people they had just met. Diversifying the small groups set up positive interdependence.

While participants enjoyed their food, they engaged in a case study activity (e.g. a patient experiencing food insecurity) or game (e.g., Kahoot! quiz to test knowledge gained during the guest speaker presentation) led by student organizers. Both food preparation and the case study/game activities established face-to-face promotive interaction. The workshop was mostly experiential with the group interaction.

**Evaluation**

This program evaluation received an exemption from the University of Saskatchewan Behavioural Research Ethics Office. Staff and faculty who supported the students with these events created post-workshop online surveys (FluidSurveys, SurveyMonkey). These surveys comprised of primarily open-ended questions to evaluate the workshops, which provided an opportunity for participants to reflect on their learning. Open ended questions were analyzed using content analysis.

Across the five workshops, 58 attendees completed the post-workshop surveys. Respondent quotes from these workshops are listed in Table 1. We found that students were attracted to attend the workshops for several reasons: topic, cooking, free food, and interprofessional networking and socialization.

Overall, respondents enjoyed these workshops – especially the presentations and hands-on cooking, including the opportunity to work with a chef. They had few suggestions for improvement. Many respondents self-reported increased knowledge of the workshop topics.

Respondents commented on the interprofessional and cooperative aspects of the workshops: they were a good opportunity to meet and work with students from other programs in an informal setting. They also noted that food and cooking helped to break down barriers between programs and make the interaction easier. They felt the workshops provided an opportunity to learn about other programs, scopes of practice, and hear different perspectives. However, a few respondents reported challenges interacting with students they just met while they were busy cooking.

**Conclusion**

Overall, the students who attended the workshops were enthusiastic and reported learning in several areas, including knowledge around the workshop topics and about different health professions. During the workshops, there was a high degree of interaction and cooperation among students from different health professional programs. We encountered challenges such as finding a suitable time for students to participate and finding balance between time for the speakers and the experiential cooking component. We plan to continue hosting these workshops in the coming years (which will include an evaluation of learning outcomes and interprofessional competencies) and hope that other universities will consider hosting their own.
Table 1. Workshop topics, information on survey respondents, and respondent quotes from evaluation surveys

<table>
<thead>
<tr>
<th>Workshop #1 (Winter 2018): Food Security (Cooking with foods from a food bank hamper)</th>
<th>Survey Respondent Information</th>
<th>Respondent Quotes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medical student (n = 8) Nutrition student (n = 10)</td>
<td>“I enjoyed that there was a talk given before the activity to describe why these issues matter and why this specific activity is done.” – Nutrition Student</td>
<td></td>
</tr>
<tr>
<td>Workshop #2 (Winter 2018): Indigenous Foods</td>
<td>Medical student (n = 3) Nutrition student (n = 6) Other health science student (n = 2)</td>
<td>“I found it very valuable to learn what is provided in a food bank box and how versatile those ingredients can be in the kitchen.” – Nutrition Student</td>
</tr>
<tr>
<td>Workshop #3 (Winter 2019): Food Security (Cooking with foods from a food bank hamper)</td>
<td>Medical student (n = 6) Nutrition student (n = 2) Other health science student (n = 2)</td>
<td>“I learned more about how difficult it is to eat a balanced diet when you are experiencing food insecurity and the importance of food skills.” – Nutrition Student</td>
</tr>
<tr>
<td>Workshop #4 (Fall 2019): Indigenous Foods</td>
<td>Medical student (n = 4) Nutrition student (n = 5)</td>
<td>“Hearing [a personal] story really put into perspective what the struggles of being food insecure are like. We have learnt this in class but getting a personal story was much more impactful.” – Nutrition Student</td>
</tr>
<tr>
<td>Workshop #5 (Winter 2020): Food Security and Collective Kitchens</td>
<td>Unknown student program (n = 10)</td>
<td>“I thoroughly enjoyed this workshop. It was informative, interactive, encouraged some interpersonal socializing and the food was delicious.” – Nutrition Student</td>
</tr>
</tbody>
</table>

Conflicts of Interest: None.

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References


