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| Spreading the seeds of planetary health and sustainable development promotion to college culinary students through Berlinnale Culinary Cinema |
| Food consumption and production as pivots to influence human being health and environmental sustainability, the education for college culinary students is definitely an important field onto which the seeds of planetary health and sustainable development promotion should be spread and rooted. In order to raise the culinary students’ awareness about 17 United Nation’s Sustainable Development Goals (SDGs), 18 of 110 documentary films demonstrated in one decade’s Culinary Cinema of Berlin International Film Festival were introduced to 48 college culinary students. Berlinale Culinary Cinema is a program started in 2007 by Thomas Stuck as applauses to gastronomy and the consciousness and enthusiasm rising to food and its related issues. It also echoed with the International Slow Food Movement philosophy which strengthens eating good, clean, and fair foods. Therefore, the purpose of this research paper aimed to present how Berlinnale Culinary Cinema and 17 United Nation’s SDGs were combined and introduced to 48 college culinary students in the “Food Culture” course. An action research method was applied to the course instruction for one semester. Using Glaser and Strauss’ Grounded Theory constant comparison method, the researcher had done comparative reviews on the data including 72 hours of focus group discussions and 864 pieces of students’ e-portfolio reflection reports on the 18 watched films. Four main themes emerged from the analysis were: (1) An unlimited exploitation of natural resources without considering sustainable development is fatal for environment health and well-being promotion; (2) The concepts such as organic farming and aquaculture, food localism, fair trading, etc. are necessary for establishing an harmonious and intimate relationship among humans, society and nature; (3) The struggling progress of world well-known chefs and the insistent hardship of unknown ordinary cooks make many valuable contributions to human-being’s taste and life; and (4) Different ways of food production and food consumption weave the web of humans’ emotion, memory, relationship and perspectives which affect humans’ health equity and equality globally. These culinary films did not only give a concise exhibition of social issues such as hunger, poverty, life dignity, the danger of nature etc., they also provided a coherent, relevant and robust framework for culinary instructors to integrate health promotion, sustainable development and equity to culinary education.  **Keywords**  food consumption and production, planetary health, sustainable development, culinary cinema |