

Teaching Practices Colloquium 2022

Making the Most of Teaching and Learning

Increasing Resilience

Indigenous Education

Inclusion and Diversity

Inspirational Creativity

Insightful Reflection

Interconnected and Open

Please mute your mics unless speaking.

Some sessions may be recorded. For anonymity, turn off camera and change screen name.



Please take the time to complete the evaluation you will receive via email post TPC.

Finding opportunity during the pandemic: BIOL 3800 Fermentation course's class project alteration



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Background

Due to limitations during the ongoing Covid-19 pandemic, the class project of the Fall 2021 semester was adapted and adjusted to respect and reflect public health policies and regulations. The typical "TRU Ferments" dinner fundraising class project was changed to the creation of a deep map on locally fermented products in Kamloops. This map provides information on local producers curated through meetings and interviews with vendors from the local Kamloops Farmers 'Markets and other stakeholders.

Purpose

The overarching goal of the new class project is still the same: for students to apply what they learn in class and make connections to the real world and communities we all live in.

BIOL 3800 Fermentation

The objectives of this course is to provide students with roles of microorganisms in industrial microbiology, the range of fermentation processes available for different products and the practical benefits and limitations of them.

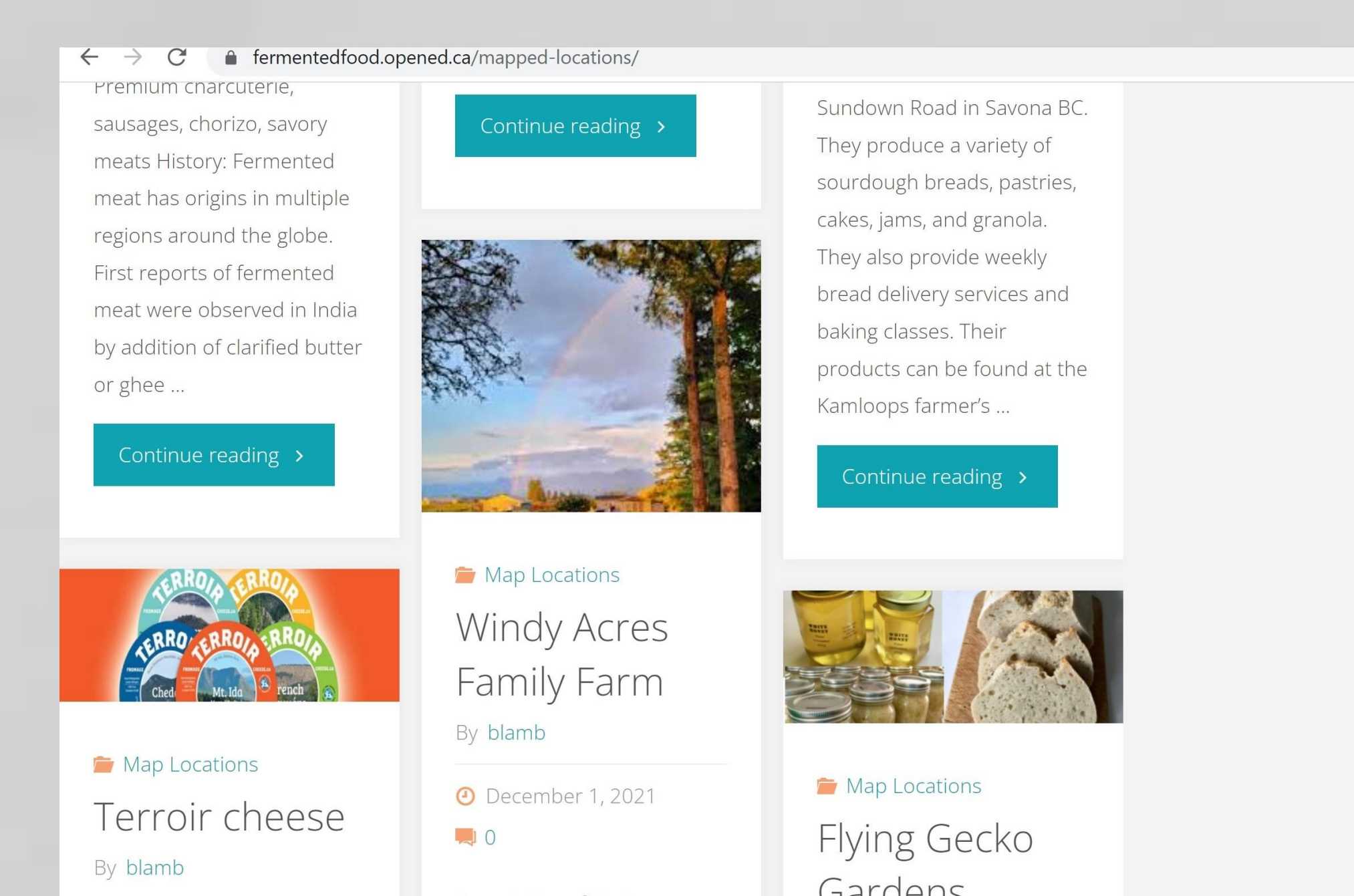
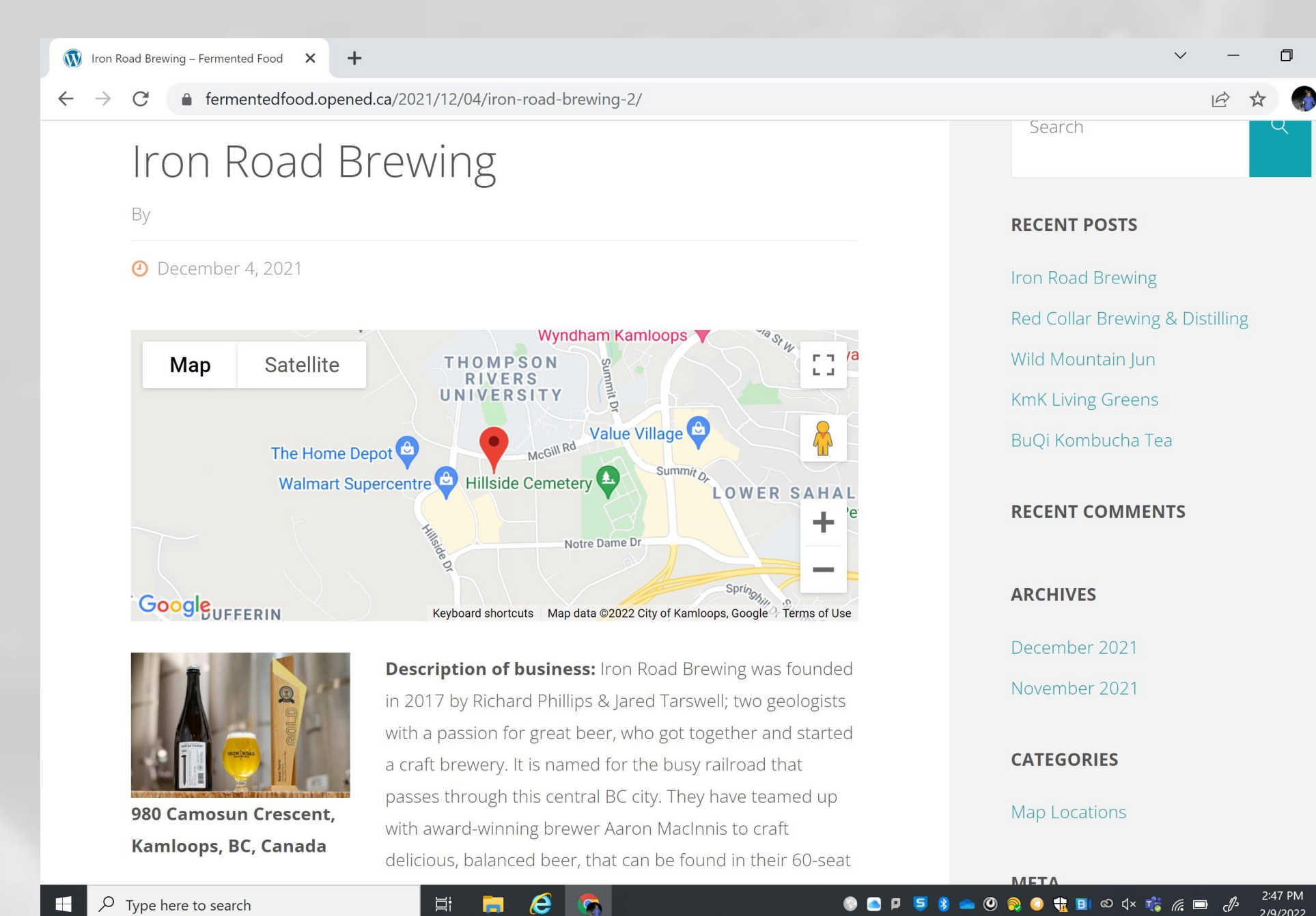
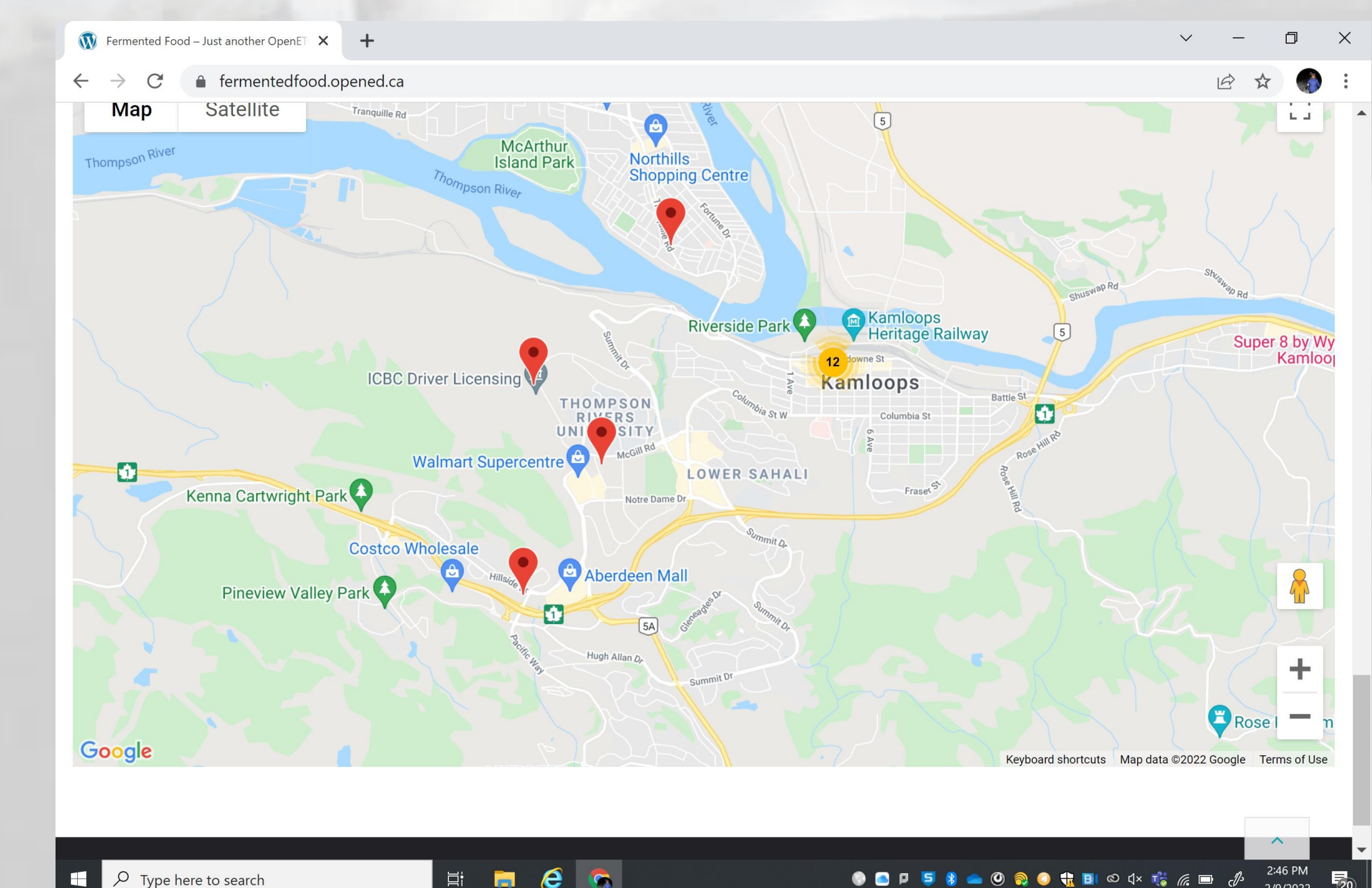
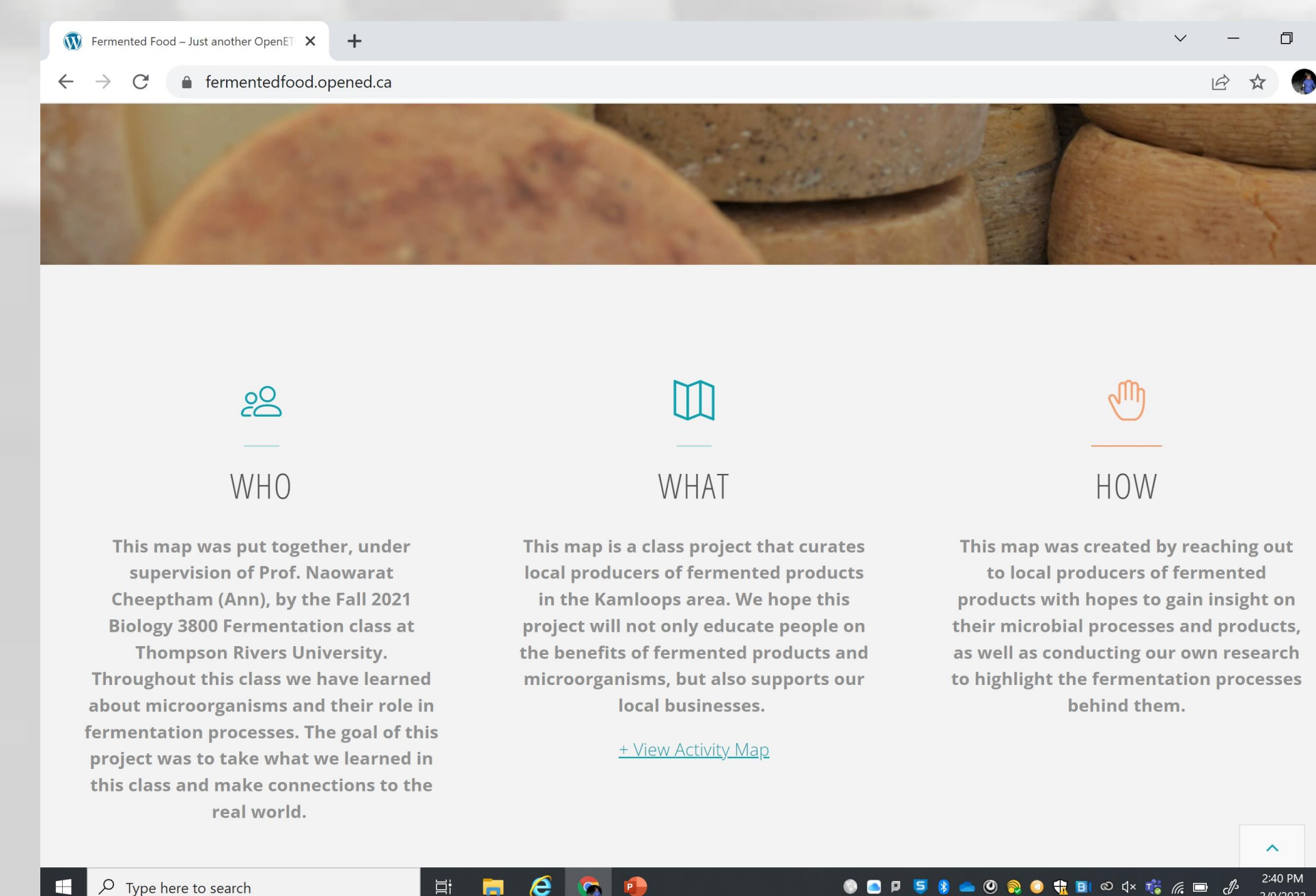
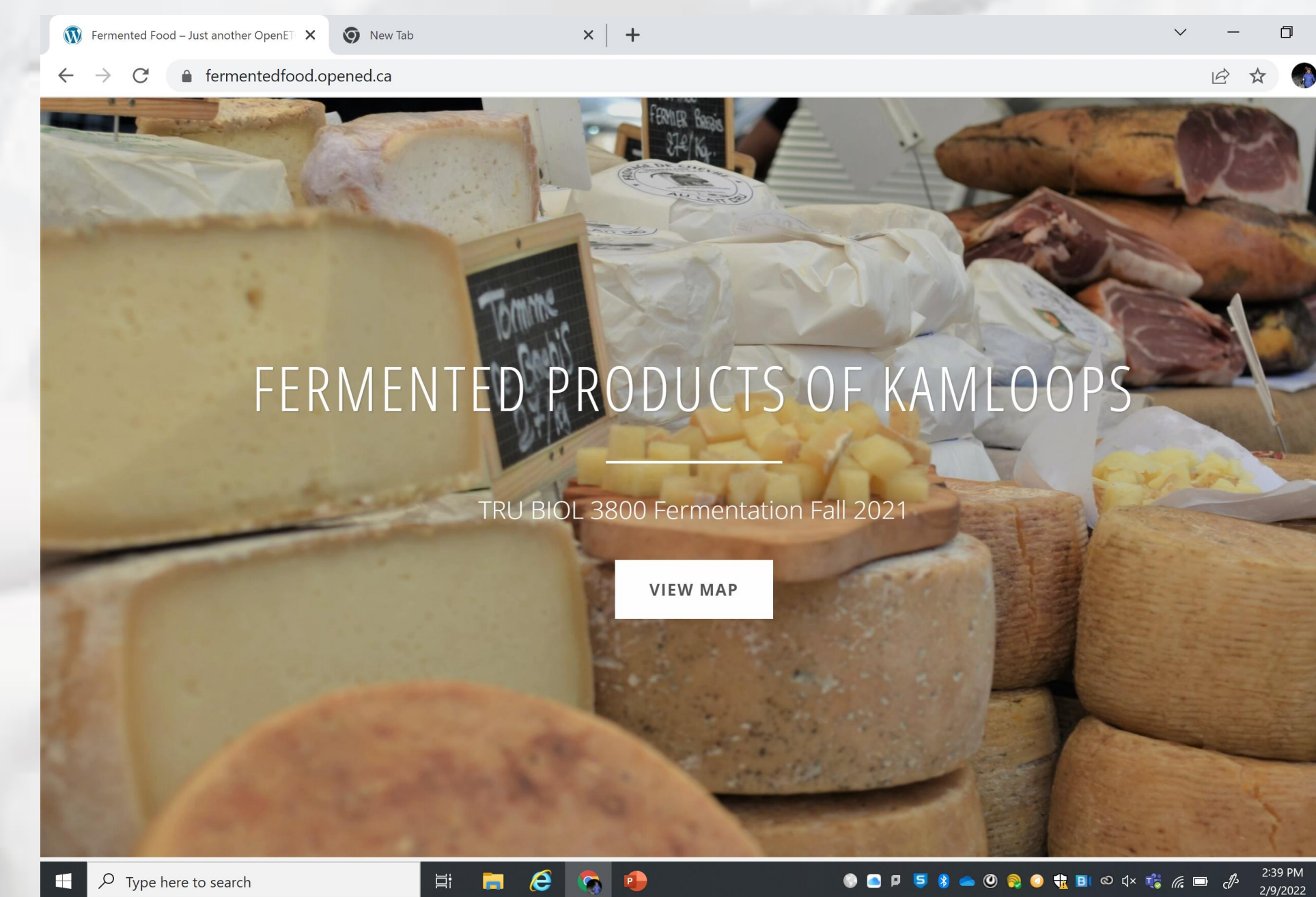
	Pre-TRU Ferments class project	TRU-Ferments class project (Pre- pandemic)	Deep Map class project (During pandemic)
1	Seminar, field trip participation, & reports, and quizzes 30%	Class participation 10%	Class participation 10%
2	Individual presentation 10%	Quizzes 4%	Quizzes 10%
3	Term paper 20%	Field Trip participation and reports 26%	Fermentation in the News Individual assignments 10%
4	Group presentation 10%	Group presentation 10%	Group presentation 10%
5	Final Exam 30%	Class project 50%	Class project 30%
		1)Progress report#1 2)Progress report#2 3)Involvement and contribution through Group Discussion Forum 4)Performance on the event day	1)Progress report#1 2)Progress report#2 3)Involvement and contribution through Group Discussion Forum 4)Final Map
6			Field trip participation and reports 10%
7			Take Home Final Exam 20%

Acknowledgements

Thanks go to all the BIOL 3800 Fermentation Fall 2021 class's students, the creators of the map, namely Olivia Lemke, Joey Egeland, Ty Tran, Marissa Yoneda, Alexandra Robinson-Wallis, Keyton Laupitz, Mathew Falsetta, Selina Ambler, Sydney Miller, and Rahul Das. Our appreciation goes to Brian Lamb at TRU Open Learning for his assistance with the mapping tools, for Farmers' Market's vendors for graciously accommodating our questions and interviews and for Carolyn Hoessler of TRU CELT for insightful feedbacks on this poster.

Deep Map Class Project

The map is now launched and can be found at <https://fermentedfood.opened.ca/>. We had 22 entries of local businesses with fermented products ranging from beers, wines, tea, coffee, kombucha, breads, pickles, and many more. Under each entry, the detailed information on the business, their products, contact information, history of the given fermented product(s), fermentation process/microorganisms involved health benefits, interesting facts, misconceptions, and scientific resources are presented.



Summary

We hope that the information represented in this map will not only educate the general public on the benefits of fermented products and microorganisms, but also serve to supports our local businesses.