FOOD FOR CHANGE

Join the global CityStudio network to answer how Bendigo can mobilise change through food?

CityStudio is an immersive course that takes students outside the classroom, working with their local Council, community and university to make places more sustainable, liveable and joyful.

CityStudio was developed in Vancouver and first run in Australia in Bendigo in 2018. CityStudio is back in 2019, working with the City of Greater Bendigo to bring together students from a diversity of disciplines to show how food can be mobilised for change in the community.

Students will develop experimental projects to engage the community around building a sustainable food system, investigating topics such as community participation, Indigenous food, zero waste, healthy lifestyles, public spaces and Bendigo's bid to be a UNESCO City of Gastronomy.

Why enrol in this subject?

- Develop skills to solve a real-world sustainability issue and help the City of Greater Bendigo achieve its goals in developing a localised and sustainable food system
- · Collaborate with an exciting interdisciplinary group of students
- Work on real projects with staff from the City of Greater Bendigo, La Trobe University, CityStudio Vancouver and industry partners
- Develop skills in engagement, dialogue, design, research and project management for complex decision-making

DATES

24 June - 26 July 2019

LOCATION

Bendigo

DELIVERY

Face to Face (Block Mode) Monday to Friday

CREDIT POINTS

30

TO APPLY

This subject is open to students with 120 credit points.

For further information or to apply, visit latrobe.edu.au/citystudio or email citystudio@latrobe.edu.au

Applications close Tuesday 30 April 2019







BENDIGO



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