

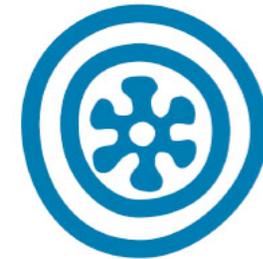
Teacher, scholar, and food lover

Fran Osseo-Asare, MSW, PhD, is an internationally recognized authority on African food and culture, a sociologist, blogger, founder in 1997 of BETUMI, the African Culinary Network, culinary professional, and author of numerous books (e.g., *The Ghana Cookbook*, *A Good Soup Attracts Chairs*, and *Food Culture of Sub-Saharan Africa*.) She has written for the Oxford University Press, Greenwood Press, *Gastronomica*, *Food, Culture, and Society*, *Sojourners*, and *b.spirit!* plus taught, consulted, and lectured widely (e.g., Rodale's test kitchens, Epicure Row (the Miami Book Fair), the Culinary Historians of New York, the Textile Museum in Washington, D.C., the BBC online, in Abuja, Nigeria. and for Penn State University and the Pennsylvania Council of the Arts. A 2007 TED Fellow in Tanzania. in 2009 BETUMIBlog was called one of the "Top 50 Blogs for Studying Africa."

BETUMI
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Discover African Cuisines

BETUMI



www.betumi.com
betumiblog.blogspot.com

*Workshops and presentations for
Schools,
Community Groups,
Culinary Professionals*

2018-19

Welcome to an award-winning resource on Africa



Called the “godmother of African food writing”, Fran Osseo-Asare has made information about African food and culture accessible to Americans for over 3 decades.

Besides consulting, she offers customized group or classroom presentations, as well as professional development workshops and cooking classes for all levels for experience.

NOTE: **BETUMI** is an Akan word meaning, basically, “can do.” It is a kind of power that is the “concentration of ability.” BETUMI’s blue logo is an adinkra symbol that represents Anansi’s web. Anansi is the wily spider in West African folklore who is a distant relative of Brer Rabbit.

Workshops/Presentations

Some of Fran’s popular presentations are listed below

I. From ‘Yuk’ to ‘Yum’: discovering African food. 45-minute classroom presentation and demonstration (all ages, especially K-middle school age) requires no special equipment

II. Ghana’s Food and Foodways: An illustrated presentation providing a deeper look at the food and culture of one important West African country, including demonstration of cooking equipment and tools. Middle school and up. No special equipment required. Can include tastings if desired.

III. A Taste of Africa: 45-minute cooking class. Can be tailored to a specific region, including North, West, East, South, or Central Africa. Some space and equipment requirements. Can also be combined into several sessions for a more detailed look at regional cooking and culture of Africa. Can also be paired with a lecture and a cooking class. All ages.

IV. A Culinary Tour of Africa: professional development workshop tailored to teachers or culinary professionals. For teachers K-12, includes information on activities to strengthen Africa course units and resources; for culinary professionals, provides context information (historical, geographical, cultural) as well as information on specialized ingredients and sources, cooking techniques, preparation and presentation.

V. Luncheon and presentation: A hands-on approach to working together to prepare an authentic African meal, followed by a lecture on topics from women in African development to food and national identity to a simple introduction to African cuisine and culture.

Interested?

For more information or to schedule a workshop or presentation fill out the form and mail or fax it to the address or number listed below. Or, car or send an e-mail to fran@betumi.com with your name, e-mail address, and other contact information.

Name:

Organization:

e-mail:

telephone:

address:

workshop/presentation interest:



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