Koka sjuda steka – errata

• På sidan 26 i slutet av stycket står det "De matlagningsmetoder som kännetecknar cuisine i hem- och konsumentkunskap är att följa recept, samarbeta och äta tillsammans". Det är fel. Det ska istället stå "De seder och bruk som kännetecknar cuisine i hem- och konsumentkunskap är att följa recept, samarbeta och äta tillsammans".

• Abstract till artikelmanus 4 saknas i avhandlingen. Här återfinns abstract:

In Sweden, Home Economics (HE) is a compulsory subject in schools for students with mild intellectual disabilities, aiming to teach students about food, cooking and meals. The culinary practice in this context is relatively unknown and therefore needs to be explored. The aim of this study was to use the concept of cuisine to understand the students’ learning opportunities with regard to food, cooking and meals within the subject of HE. The study has an ethnographic inspired methodology, combining two methods for data collection comprising 44 hours of accompanying observations during lessons in three schools for students with mild intellectual disabilities and 22 qualitative interviews with teachers. The deductive analysis was based on the concept of cuisine as a model for identifying basic foods, flavors, culinary techniques, manners and food chains that are presented in the data. The prominent role of baking sweet goods stands out as an overall finding. This culinary practice gives opportunities for rewards and conviviality. However, it may affect the students’ health and limit their opportunities to learn about food and cooking skills.