



**NNEDPRO GLOBAL
INSTITUTE FOR FOOD,
NUTRITION AND HEALTH**

Social Enterprise | Independent Research Organisation
Education and Training Centre | Advisory Services



www.mtki.org



**MOBILE
TEACHING
KITCHEN
INTERNATIONAL**

Author: Dr Ramya Rajaram **Reviewed and edited by:** Professor Sumantra Ray



The Therapeutic Power of Cooking

The MTK path to wellness & community

In a world increasingly characterised by stress and disconnection, the kitchen emerges as a sanctuary – a space where cooking transcends mere sustenance to become a therapeutic process. Recent sessions conducted by the Mobile Teaching Kitchen (MTK) in October revealed how cooking can serve as a vital tool for mental health, fostering community, and providing a safe space for personal empowerment. The experiences shared during these sessions illustrate how culinary engagement not only nurtures the body but also heals the mind and spirit.

Cooking as a mindful activity

The MTK initiative exemplifies cooking as a mindful practice that promotes mental wellbeing. Participants, or 'Champions', engaged in preparing both Scottish and Indian dishes, merging culinary traditions to create a vibrant cultural experience. This blending of cuisines not only enriched the flavours but also served as a metaphor for community harmony. In this environment, cooking became a means of mindfulness – participants focused on the sensory elements of food: the colours, textures and aromas – allowing them to be present in the moment and fostering a sense of calm. Research underscores the therapeutic benefits of cooking, suggesting that the act of preparing food can reduce anxiety and enhance mood. The observational sessions highlighted how participants often expressed joy and creativity during cooking, transforming what might be seen as a mundane chore into an enjoyable and fulfilling activity. As they chopped vegetables and stirred pots, they experienced a release of stress, further underscoring the notion of cooking as a wellness exercise.

Building connections through culinary collaboration

One of the most significant insights from the MTK sessions was the power of cooking to forge connections among participants. Individuals from diverse backgrounds came together, sharing stories and experiences while working collaboratively in the kitchen. This collective effort not only nurtured their culinary skills but also strengthened their relationships, creating a supportive community. The importance of these connections cannot be overstated. Participants reported feeling a deep sense of belonging, a feeling often elusive in modern life. As they prepared meals together, they learned to communicate effectively, support one another, and celebrate each other's achievements. These interactions contributed to their overall sense of empowerment, encouraging them to take pride in their abilities and share their knowledge with others.



NNEdPro Summer School
www.nnedpro.org.uk/summer-school



International Academy of Nutrition Educators
<https://iane.online/>



NNEdPro International Summit
www.nnedpro.org.uk/summit

CONTACT US

Email: info@nnedpro.org.uk

Web: www.nnedpro.org.uk

X: @NNEdPro

Facebook: facebook.com/nnedpro

LinkedIn: linkedin.com/company/nnedpro

A safe space for personal growth

The MTK sessions created an environment where participants felt safe to explore their culinary potential and personal aspirations. Many Champions expressed that this was the first time they engaged in an activity purely for their own enjoyment – an empowering experience, especially for women from challenging socio-economic backgrounds. The space fostered a sense of individual agency, encouraging them to prioritise their own needs and aspirations for the first time. Throughout the cooking sessions, participants not only honed their culinary skills but also built confidence. They faced challenges, such as preparing food for large events, that initially seemed daunting. Yet, as they succeeded in these tasks, their self-assurance grew. The champions expressed excitement about future opportunities, including the prospect of starting their own micro-enterprises. This transformative journey from self-doubt to self-empowerment illustrates how cooking can serve as a catalyst for personal growth.

Observational insights

Community cohesion in action

The observational research conducted during the MTK sessions revealed critical insights into the healing nature of this culinary initiative. Participants, coming from varied and often complicated backgrounds, found in the communal cooking experience a valuable avenue for healing through shared effort and collective achievement. Remarkable adaptability was demonstrated as the Champions coped with changes in the cooking process, supporting one another when challenges arose. This resilience reflected the therapeutic nature of cooking, teaching participants that flexibility and support are essential components of both culinary success and personal healing. The palpable enjoyment expressed by participants highlighted the joy of the cooking process, as they relished not only the act of cooking but also the connections forged through shared experiences. This joy is crucial for promoting mental well-being, allowing individuals to find pleasure in everyday activities. Furthermore, the empowerment gained through taking ownership of their cooking tasks was significant. Many participants stepped into leadership roles – such as serving dishes and interacting with event dignitaries – thereby reinforcing their self-esteem and expanding their horizons. Additionally, the integration of diverse culinary traditions fostered a rich context for cultural exchange, promoting understanding and acceptance. Participants appreciated the opportunity to learn about different cultures through food, which further enhanced their sense of community.

A holistic approach to mental health & wellbeing

The MTK initiative exemplifies how cooking can serve as a multifaceted therapeutic process, promoting mental health, interpersonal connection and personal empowerment. As participants engage in the act of cooking, they cultivate not only their culinary skills but also a sense of belonging and self-worth. This holistic approach to mental wellness emphasises the importance of nurturing both the body and the mind through community engagement and personal reflection. By embracing cooking as a mindful, communal and empowering practice, we can transform our kitchens into spaces of healing and growth. The insights gained from the MTK sessions underscore the potential of food as a vehicle for wellness, reminding us that within the simple act of cooking lies the profound ability to heal ourselves and our communities. As we continue to explore the therapeutic benefits of cooking, we open doors to new opportunities for connection, empowerment, and mental wellbeing.

Acknowledgements: We extend our gratitude to the NNEdPro Global Institute for Food, Nutrition and Health team, particularly Project Managers: Matheus Abrantes and Sarah Armes, Chef Kantesh Chowdhury, Prof Pauline Douglas, Rauf Khalid, Sucheta Mitra, Wanja Nyaga, Nikitah Rajput Ray and Dr Kathy Martyn. We are grateful to our Volunteers from Ristolab, Dr Sofia Cavalleri and Amabile for their contribution to the training sessions. We are also thankful for our collaboration with Dundee & Angus College Staff, including Katie Baxter, Maja Gach, Fiona Kilcullen, Sarah Sullivan, Kichelle Williams-Robinson, and their team members. Thanks to our Champions – Beth Fitzsimmons, Rebecca McCagh, Kathleen McLeod, Debbie Nelson, and Tracey Toal – for their engagement, advocacy and support. Finally, we acknowledge EIT Food (co-funded by the EU) and the IMGO Foundation, for enabling this initiative to address food insecurity and malnutrition in underserved UK communities.

References: 1. MTK International (2024). Home: Mobile teaching kitchen international. Accessed online: www.mtki.org/ (Jan 2024). 2. Nyaga W, Mitra S, Abrantus M (2023) Mtki UK – it is finally happening!, MTK International. Accessed online: www.mtki.org/post/mtki-uk-it-is-finally-happening (Jan 2024). 3. NNEdPro (2024). Data Science & Evidence Synthesis Hub NNEdPro. Accessed online: www.nnedpro.org.uk/data-science (Jan 2024). 4. Kocet MM. (2017). Culinary Therapy: The Healing Power of Cooking. J Counsel Dev.; 95(3): 313-320. 5. Cooking Therapy (2020). It's Cooking Therapy: The Benefits of Culinary Therapy for Mental Health. Accessed online: www.itsookingtherapy.com (Nov 2024). 6. van der Linden S, Brutus A (2018). Group Cooking and Mental Health: Understanding the Benefits. J Positive Psychol.; 14(5): 478-486.



About Us



Key Strategic Collaborations & Partnerships