

Module Code:	7503CATSCI	Version No:	1
		Updated on:	Jan 2019
Module Title:	Food Production and Consumption	Authorisation: Validation Date: Date version starts:	
School:	NSP	Archived Date:	
		Dormant Date:	
		FOR OFFICE USE ONLY	

Module Leader

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Level: 7Credit Rating: 15Indicative Time Allowances (hours):

Lec	Tut	Sem	Prt	Wrk	Fld	Other	Deliv. Tot	Exam	Private Study	Tot. Learning Hours
22	0	6	2	0	0	0	30	0	120	150

Semester Delivery: (Select one only)Semester 1 ☒Semester 2 ☐Runs twice (S1 & S2) ☐Year Long ☐Summer ☐Other ☐Pre-requisites: n/aRecommended Prior Study: n/aCo-requisites: n/aBarred Combinations: n/aAims:

- To provide a world view of global and local trends in food production, trends to diet and health, and environmental quality including climate change.
- Study the interplay of economics, legislation, labour issues, poverty, technology and consumer behaviour on the production and consumption of food.

- c) Analyse how food can be produced sustainably.
- d) Interrelate key theories, ideas and knowledge on sustainable food production.

Learning Outcomes: After completing the module the student should be able to:

- 1 Demonstrate a deep conceptual understanding of the complex interplay between global and local food markets, vertical integration of agriculture, consumer diets and health, 'food sovereignty', the impact of machinery and transportation, economics, labour and environmental externalities on the sustainable production of food.
- 2 Critically evaluate how current markets, policies and consumer behaviour could change to result in greater sustainability in food production and resource use.
- 3 Critically evaluate approaches to sustainable food production and resource management using real-world examples.
- 4 Demonstrate a critical and deep understanding of key theories, ideas and models in sustainable food production.

Learning Activities:

This module will comprise a series of lectures, supported by interactive seminars and a practical activity. Lectures will draw on a wide variety of theoretical and applied topics with a wide use of case studies throughout.

Distance learners will have access to the same lectures via the VLE, and take part in interactive seminars via skype. The practical activity will be available as series of videos and a written outline of the aim and outcomes.

Outline Syllabus:

Worldviews, food production, global and local markets, vertical integration of agriculture, machinery, transportation, economics, labour, environmental externalities, poverty, food and health, diets, sustainability, food sovereignty.

References:

Core

Mason P. and Lang T. (2017). Sustainable Diets: How ecological nutrition can transform consumption and the food system. Routledge, Earthscan, Abingdon.  
Nestle M. (10th edition). Food Politics. How the Food Industry Influences Nutrition and Health. University of California Press.

Recommended

Rotz S. and Fraser D.G. (2015). Resilience and the industrial food system: analyzing the impacts of agricultural industrialization on food system vulnerability. Journal of Environmental Studies and Sciences 5 459–473. DOI 10.1007/s13412-015-0277-1  
Tsoulakis N.K., Keramydas C.A., Toka A.K., Aidonis D.A. and Iakovou E.T. (2013). Agrifood supply chain management: A comprehensive hierarchical decision-making framework and a critical taxonomy, Biosystems Engineering special issue: Operations Management. 1-18. <http://dx.doi.org/10.1016/j.biosystemseng.2013.10.014>

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Assessment Details:

1. Coursework: Case-study (2,400 words max.) 80%
2. Coursework: Coursework: *New Scientist* style article (600 words max.) 20%

Weighting between E and CW: 0%      100%

Relationship between learning outcomes and assessment tasks:

Learning Outcomes				
	1	2	3	4
Component 1	X		X	X
Component 2		X		

Minimum Pass Mark (%): 50

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Module Notes:

This module is available as on-site and distance learning.