

UNIB10009 Food for a Healthy Planet

Credit Points:	12.50
Level:	1 (Undergraduate)
Dates & Locations:	2011, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus. Lectures, tutorials and forums at Parkville campus
Time Commitment:	Contact Hours: 48 hours Total Time Commitment: 120 hours
Prerequisites:	Nil
Corequisites:	Nil
Recommended Background Knowledge:	This subject is a 100 level University wide breadth subject. It will serve as a foundation subject for another two broadening subjects in Food Science: Food Chemistry, Biology and Nutrition (200), and Advanced Food Analysis (300).
Non Allowed Subjects:	Nil
Core Participation Requirements:	It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. This course requires all students to enrol in subjects where they must actively and safely contribute to field excursions and laboratory activities. Students who feel their disability will impact on meeting this requirement are encouraged to discuss this matter with the Subject Coordinator and Disability Liaison Unit (8344 7068 or DLU-enquiries@unimelb.edu.au).
Coordinator:	Prof Frank Dunshea, Prof Mohan Singh
Contact:	Melbourne School of Land & Environment Student Centre Ground Floor, Land & Food Resources (building 142) <i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)
Subject Overview:	<p>Food is a basic human need. But what should we eat? Not all food is good for us, and a balance between diet and exercise is required for a healthy life. Likewise, not all food production methods are good for the environment. Again, a balance between human needs and the health of our environment is required, especially as the world's population grows and global climate patterns change.</p> <p>So how should we judge our food, nutritionally and environmentally? What do our foods contain? How much energy, water, labour etc is used in their production, processing, and distribution? How does the food chain operate in developed and developing economies, and what does this mean for the future of food production locally and globally?</p> <p>This subject will address these and other topical issues through the following content:</p> <ul style="list-style-type: none"> • Human dietary needs: energy, protein and vitamins • Food composition: meeting dietary needs • Food consumption trends: relationships with demographic and lifestyle changes • Food production, processing and distribution: knowing where our food comes from • Inputs to food production: how profitable and how sustainable? • Global population growth: feeding the 10 billion • Issues and challenges for sustainable and equitable food production and supply
Objectives:	Information Not Available

Assessment:	3 X Forum Reports (500 words) due on week 6, week 8 and week 11 (15%) Research Essay (2000 words) due week 10 (25%) 1 hr Mid-Semester test during week 5 (15%) 2 hr Final Exam (45%)
Prescribed Texts:	Information Not Available
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2011/B-ARTS) # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2011/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2011/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2011/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2011/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2011/B-SCI) # Bachelor of Engineering (https://handbook.unimelb.edu.au/view/2011/B-ENG) <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>This subject encompasses particular generic skills. On completion of the subject, students should be able to:</p> <ul style="list-style-type: none"> • Think critically and organise knowledge • Derive, interpret and analyse information from primary and secondary sources • Demonstrate awareness of and ability to utilise appropriate communication technology • Demonstrate both written and oral communication skills • Participate in a discussion group and develop a logical argument to support a particular position • Participate effectively as a member of a team • Plan work, use time effectively and manage small projects
Links to further information:	http://handbook.unimelb.edu.au/view/2008/800-121
Related Course(s):	Bachelor of Agriculture
Related Breadth Track(s):	Wine and Food Feeding the World's Population