

UNIB10009 Food for a Healthy Planet

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| Credit Points: | 12.5 |
| Level: | 1 (Undergraduate) |
| Dates & Locations: | 2015, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus. |
| Time Commitment: | Contact Hours: 3 hours per week (2 x 1 hour lectures and 1 x 1 hour tutorials) Total Time Commitment: 120 hours |
| Prerequisites: | None |
| Corequisites: | None |
| 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: | None |
| Core Participation Requirements: | <p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>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. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p> |
| Coordinator: | Prof Mohan Singh |
| Contact: | mohan@unimelb.edu.au (mailto:mohan@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 |
| Learning Outcomes: | <p>At the completion of this subject, students will be able to:</p> <ul style="list-style-type: none"> # understand global food supply, demand and nutrition in an inter-related multidisciplinary fashion # analyse global factors affecting food security |

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| | # critically evaluate global food supply, demand and nutrition policies |
| Assessment: | 2 x Forum Reports (500 words each) due approximately in week 6 & week 8 (20%) 1 hr Mid-Semester test during approximately week 5 (20%) 2 hr Final Exam (60%) It is a requirement that students must attend 8/10 tutorials |
| Prescribed Texts: | There is no recommended text for this subject. Students are required to purchase the Student Reader for this subject from the book shop. |
| 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/2015/B-ARTS) # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2015/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2015/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2015/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2015/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2015/B-SCI) # Bachelor of Engineering (https://handbook.unimelb.edu.au/view/2015/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 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 participate in small group projects |
| Related Majors/Minors/Specialisations: | Sustainable Production |
| Related Breadth Track(s): | Feeding the World's Population Wine and Food |