

UNIB20014 Food For a Healthy Planet II

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| Credit Points: | 12.5 |
| Level: | 2 (Undergraduate) |
| Dates & Locations: | 2015, Parkville This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus. |
| Time Commitment: | Contact Hours: two 1-hour lectures and one 1-hour tutorial per week Total Time Commitment: 96 hours |
| Prerequisites: | None |
| Corequisites: | None |
| Recommended Background Knowledge: | At least 50 points of prior university education in any field. |
| Non Allowed Subjects: | None |
| Core Participation Requirements: | <p><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></p> |
| Coordinator: | Prof Mohan Singh |
| Contact: | mohan@unimelb.edu.au (mailto:mohan@unimelb.edu.au) |
| Subject Overview: | <p>This subject will use a variety of delivery tools including in-class lecture, case analysis, problems, invited expert seminars etc. This will include modules on science, health, economics, politics & law, social issues relating to food and food security. The primary aim in this year is to engage the students in broad range of issues associated with food and food future. In this course the students would become familiar with the key literature in the area, and the roles of key food regulatory organizations.</p> <p>The topics to be covered include:</p> <ul style="list-style-type: none"> # Designer foods such as probiotics and functional foods. # Global food security and famine. # Food production systems & multi food supply chain. # Economics of food. # Adverse reactions to food, food and immune system, food allergy & food safety. # Organic foods & genetic modification and GM food labelling. # Food laws & politics of food. # Health issues – the obesity epidemic, salts, fats and sugars. |
| Learning Outcomes: | <p>At the completion of this subject, students will be able to:</p> <ul style="list-style-type: none"> # analyse the nutritional benefits of a range of foods; # incorporate consideration of global food politics, security and sustainability in applying expertise in other knowledge domains; and # critically evaluate use of biotechnology in production, safety and quality of food for a healthy planet. |

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| Assessment: | A Report (1,000 words), worth 20%, due approximately in week 8. A mid-semester test (1 hour), approximately at end of week 6, worth 20%. Final exam (2 hours) exam in the examination period (60%). It is a requirement that students must attend 8/10 tutorials |
| Prescribed Texts: | A reading pack will be produced and made available as hard copy or through the LMS online. |
| 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: | <ul style="list-style-type: none"> # The ability to develop interdisciplinary knowledge and across broad discipline areas. # The ability to examine and evaluate critically information from a variety of sources and assess its quality and relevance to issues under discussion. # The ability to write a logically argued and well researched essay. # The ability to develop as a well-informed citizen better able to contribute to their community. |
| Related Course(s): | U21 Diploma in Global Issues |
| Related Breadth Track(s): | Feeding the World's Population Wine and Food |