

UNIB30010 Food for a Healthy Planet III

Credit Points:	12.5
Level:	3 (Undergraduate)
Dates & Locations:	2016, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 24 hours of lectures and 12 hours of tutorials. A total of 36 hours. Total Time Commitment: 170 Hours
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
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>
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Subject Overview:	Food for a Healthy Planet III is about the many facets of modern food systems and the roles, availability and requirements demanded of food in Australia and internationally. Changing dietary requirements by consumers and changing expectations about the desired characteristics of the products of the food supply systems raises challenges throughout food value chains, from producer to consumer. Community level interactions with food will be considered by examining food security within our society in terms of how urban environments impact food security, including access to fresh, healthy and safe foods. Economic aspects of food aid, modern relationships to food and anthropological approaches to food and sustainable human societies will be discussed. Food for a Healthy Planet III examines these issues in terms of scale and considers the levels of physiology, the environment and across cultures. This subject deals with these challenges, their nature and the solutions.
Learning Outcomes:	Students who have successfully completed this course will be able to: <ul style="list-style-type: none"> # Articulate and communicate knowledge on diverse topics related to food # Have a deep understanding on the complex nature of food, it's components and their effects on human health # Have developed an appreciation of the role of food security in communities # Appreciate the relationships between food, culture and identity
Assessment:	Two 1000 word assignments, due approximately in Weeks 5 and 8 (50%) A final 2-hour examination (50%)
Prescribed Texts:	A subject reader will be 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"> # <u>Bachelor of Arts</u> (https://handbook.unimelb.edu.au/view/2016/B-ARTS) # <u>Bachelor of Biomedicine</u> (https://handbook.unimelb.edu.au/view/2016/B-BMED) # <u>Bachelor of Commerce</u> (https://handbook.unimelb.edu.au/view/2016/B-COM) # <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2016/B-ENVS) # <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2016/B-MUS) # <u>Bachelor of Science</u> (https://handbook.unimelb.edu.au/view/2016/B-SCI) # <u>Bachelor of Engineering</u> (https://handbook.unimelb.edu.au/view/2016/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
Related Breadth Track(s):	Feeding the World's Population Wine and Food