

<b>COURSE INFORMATION</b>					
<b>Course Title</b>	<i>Code</i>	<i>Semester</i>	<i>L+P+L Hour</i>	<i>Credits</i>	<i>ECTS</i>
Seminar	SFS 500	Fall	0 + 0 + 0	0	2

<b>Prerequisites</b>	-
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<b>Language of Instruction</b>	English
<b>Course Level</b>	Master's degree
<b>Course Type</b>	Core
<b>Course Coordinator</b>	Assoc. Prof. Özlem Güçlü Üstündağ
<b>Instructors</b>	Assoc. Prof. Özlem Güçlü Üstündağ
<b>Assistants</b>	
<b>Goals</b>	This course aims at developing a multidisciplinary framework for design and innovation studies for sustainable food systems.
<b>Content</b>	Seminar series with the participation of artists, designers, engineers, innovators and food system actors on creativity, design, innovation and systems thinking.

<b>Learning Outcomes</b>	<b>Programme Learning Outcomes</b>	<b>Teaching Methods</b>	<b>Assessment Methods</b>
1) Ability to understand the basic skills, approaches and processes involved in design and innovation	5, 6	3,5	C, D
2) Ability to understand the food system	4	3, 5	C, D

<b>Teaching Methods:</b>	1: Lecture, 2: Question-Answer, 3: Discussion, 4: Assignment, 5: Guest lecturer, 6: Case Study
<b>Assessment Methods:</b>	A: Exam B: Assignment C: In-class activity D: Presentation

<b>COURSE CONTENT</b>		
<b>Week</b>	<b>Topics</b>	<b>Study Materials</b>
1-15	Seminar series on creativity, design, innovation and systems thinking with the participation of artists, designers, engineers, innovators and food system actors	Materials for the course provided by instructor

RECOMMENDED SOURCES	
<b>Textbook</b>	-
<b>Additional Resources</b>	Selected sources will be provided by the course instructor

MATERIAL SHARING	
<b>Documents</b>	<a href="http://yulearn.yeditepe.edu.tr">yulearn.yeditepe.edu.tr</a>
<b>Assignments</b>	<a href="http://yulearn.yeditepe.edu.tr">yulearn.yeditepe.edu.tr</a>
<b>Exams</b>	

ASSESSMENT		
IN-TERM STUDIES	NUMBER	PERCENTAGE
Seminar	1	100
<b>Total</b>		<b>100</b>
<b>CONTRIBUTION OF FINAL EXAMINATION TO OVERALL GRADE</b>		-
<b>CONTRIBUTION OF IN-TERM STUDIES TO OVERALL GRADE</b>		-
<b>Total</b>		<b>100</b>

<b>COURSE CATEGORY</b>	Core course
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COURSE'S CONTRIBUTION TO PROGRAMME						
No	Program Learning Outcomes	Contribution				
		1	2	3	4	5
1	Knowledge of current and future challenges in the food system					
2	Ability to define and analyse food systems using the food system framework, ability to integrate sustainability outcomes into food system framework					
3	Ability to apply knowledge in science, engineering and technology for the solution of food system problems					
4	Ability to apply the food system framework and systems thinking for the critical evaluation of food systems and food system challenges.			X		
5	Ability to use multidisciplinary design approaches for sustainability outcomes in food systems.					X

6	Knowledge and skills to use innovation methods, approaches and tools for sustainability outcomes in food systems					X
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<b>ECTS ALLOCATED BASED ON STUDENT WORKLOAD BY THE COURSE DESCRIPTION</b>			
Activities	Quantity	Duration (Hour)	Total Workload (Hour)
Course Duration (Including the exam week: 15x Total course hours/week)	15	2	30
Hours for off-the-classroom study (Pre-study, practice, review/week)	15	1	15
<b>Total Work Load</b>			45
<b>Total Work Load / 25 (h)</b>			1.8
<b>ECTS Credit of the Course</b>			2