

<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>
Sustainable Food Systems	SFS 501	Fall	3 + 0 + 0	3	10

<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>	
<b>Instructors</b>	Assoc. Prof. Özlem Güçlü Üstündağ
<b>Assistants</b>	
<b>Goals</b>	This course aims at an understanding of the food system framework with particular focus on sustainability outcomes, and an in-depth understanding of workings of food systems at different levels. It also aims to provide the required knowledge and skills for the application of food systems framework for the analysis of food system challenges.
<b>Content</b>	Food system concept and framework. Food system activities, actors, drivers and outcomes. Challenges in the food system. Sustainable food systems. Case studies on food systems.

<b>Learning Outcomes</b>	<b>Programme Learning Outcomes</b>	<b>Teaching Methods</b>	<b>Assessment Methods</b>
1) Ability to define and describe food systems, food system activities, actors, drivers, and outcomes	2	1,2,3,4,5,6	A,B,C
2) Ability to identify, describe and analyse food system challenges	1, 3	1,2,3,4,6	A,B,C
3) Ability to conceptualize sustainable food systems	2, 5, 6	1,2,3,4	A,B,C
4) Knowledge of food systems at different levels	1, 2, 4	1,2,3,4,5,6	A,B,C
5) The ability to apply the food system framework for the analysis of food system challenges	4	1,2,3,4,6	A,B,C

<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

<b>COURSE CONTENT</b>		
<b>Week</b>	<b>Topics</b>	<b>Study Materials</b>
1	Introduction to the program and the course	
2-5	Food system challenges	
6-7	Defining the food system: activities, actors, drivers and outcomes	
8	Sustainable food systems	
9-15	From field to fork and beyond: Case studies in the food system with guest lecturers from academia, civil society, private and public sector	

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

<b>MATERIAL SHARING</b>	
<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>	

<b>ASSESSMENT</b>		
<b>IN-TERM STUDIES</b>	<b>NUMBER</b>	<b>PERCENTAGE</b>
Mid-Term	1	58
Assignments and in class participation	1	42
<b>Total</b>		<b>100</b>
<b>CONTRIBUTION OF FINAL EXAMINATION TO OVERALL GRADE</b>		40
<b>CONTRIBUTION OF IN-TERM STUDIES TO OVERALL GRADE</b>		60
<b>Total</b>		<b>100</b>

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

<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	3	45
Hours for off-the-classroom study (Pre-study, practice, review/week)	15	3	45
Assignments	4	10	40
Midterm	1	50	50
Final exam/project	1	60	60
<b>Total Work Load</b>			240
<b>Total Work Load / 25 (h)</b>			9.6
<b>ECTS Credit of the Course</b>			10