

COURSE INFORMATION					
Course Title	<i>Code</i>	<i>Semester</i>	<i>L+P+L Hour</i>	<i>Credits</i>	<i>ECTS</i>
Design for Sustainable Food Systems	SFS 502	Spring	3 + 0 + 0	3	10

Prerequisites	-
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Language of Instruction	English
Course Level	Master's degree
Course Type	Core
Course Coordinator	Assoc. Prof. Özlem Güçlü Üstündağ
Instructors	Assoc. Prof. Özlem Güçlü Üstündağ, Prof. Ece Ceylan Baba, Assist. Prof. Ayşem Başar, Assoc. Prof. Özlem Mutaf Büyükarman
Assistants	
Goals	This course aims at an understanding of the multidisciplinary field of food design, and the approaches and methodologies used across various disciplines for food design. It aims to provide the knowledge and tools to enable the use of design processes for sustainability outcomes in the food system.
Content	Multidisciplinary design approaches and methodologies for sustainable food systems: Food design across various disciplines such as food science, engineering, industrial design, graphics design, architectural design.

Learning Outcomes	Programme Learning Outcomes	Teaching Methods	Assessment Methods
1) Ability to understand the design process	5	1,2,3,5	A,B,C
2) Ability to define food design	5	1,2,3	A,B,C
3) Knowledge of approaches and methodologies used across various disciplines for food design	5	1,2,3	A,B,C
4) Ability to assess impact of design on food systems	2, 5	1,2,3,4	A,B,C
5) Ability to use design processes for sustainability outcomes in the food system	2, 3, 5	1,2,3,4	A,B,C

Teaching Methods:	1: Lecture, 2: Question-Answer, 3: Discussion, 4: Assignment, 5: Guest lecturer, 6: Case Study
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Assessment Methods:	A: Exam B: Assignment C: In-class activity
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COURSE CONTENT		
Week	Topics	Study Materials
1-2	Introduction to design	Materials for the course provided by instructor
3-10	Food design: exploring design in the food system across various disciplines	Materials for the course provided by instructor
10-15	Design for sustainable food systems	Materials for the course provided by instructor

RECOMMENDED SOURCES	
Textbook	-
Additional Resources	Selected resources will be provided by the course instructor

MATERIAL SHARING	
Documents	yulearn.yeditepe.edu.tr
Assignments	yulearn.yeditepe.edu.tr
Exams	

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

COURSE CATEGORY	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 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.					
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					

ECTS ALLOCATED BASED ON STUDENT WORKLOAD BY THE COURSE DESCRIPTION			
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
Total Work Load			240
Total Work Load / 25 (h)			9.6
ECTS Credit of the Course			10