

COURSE INFORMATION					
Course Title	Code	Semester	L+P+L Hour	Credits	ECTS
Innovation for Sustainable Food Systems	SFS 504	Spring	3 + 0 + 0	3	10

<b>Prerequisites</b>	-
----------------------	---

<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>	Prof. Yeşim Ekinci, Prof. Özlem Kunday, Assoc. Prof. Özlem Güçlü Üstündağ
<b>Assistants</b>	
<b>Goals</b>	This course aims to provide the knowledge and skills to be able to use innovation methods, approaches and tools effectively for sustainability outcomes in food systems.
<b>Content</b>	Innovation and entrepreneurship in the food system: the innovation and entrepreneurship ecosystem, the role of R&D in innovation. Case studies on product, service, business model innovation and social innovation for sustainable food systems.

Learning Outcomes	Programme Learning Outcomes	Teaching Methods	Assessment Methods
1) Ability to define innovation and entrepreneurship	6	1,2,3,4	A,B,C
2) Ability to explain innovation and entrepreneurship ecosystems, their components, and how they function in relation to each other	6	1,2,3,4,5,6	A,B,C
3) Knowledge of R&D in the food systems and ability to explain the role of R&D in innovation	3, 6	1,2,3,4,5,6	A,B,C
4) Knowledge on the role of innovation in food systems, and ability to assess the impact of innovation on food systems	2, 4, 6	1,2,3,4,5,6	A,B,C
5) Ability to use innovation for sustainability outcomes in the food system	1, 2, 3, 6	1,2,3,4,5,6	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>
1-2	Introduction to innovation and entrepreneurship	Materials for the course provided by instructor
3-6	Innovation and entrepreneurship in the food system	Materials for the course provided by instructor
7-10	R&D in the food system, and its role in innovation	Materials for the course provided by instructor
10-15	Case studies on innovation for sustainable food systems	Materials for the course provided by instructor

<b>RECOMMENDED SOURCES</b>	
<b>Textbook</b>	-
<b>Additional Resources</b>	Selected sources 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
------------------------	-------------

<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.					
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