

COURSE INFORMATION					
Course Title	<i>Code</i>	<i>Semester</i>	<i>L+P+L Hour</i>	<i>Credits</i>	<i>ECTS</i>
Circular Food Economy	SFS 510	Spring	3 + 0 + 0	3	10

Prerequisites	-
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Language of Instruction	English
Course Level	Master's degree
Course Type	Elective
Course Coordinator	
Instructors	
Assistants	
Goals	This course aims at an understanding of the concepts and principles of circular economy and circular food economy, and applications of circular economy principles to food systems.
Content	The concept and principles of circular economy. Circular economy and sustainability. Circular food economy. Applications of circular economy principles to food systems.

Learning Outcomes	Programme Learning Outcomes	Teaching Methods	Assessment Methods
1) Ability to define and describe the principles of circular economy and circular food economy.	1	1,2,3,4	A,B,C
2) Ability to explain the relation between circular economy and sustainability	2	1,2,3,4	A,B,C
3) Ability to define circular food systems	2,4	1,2,3,4	A,B,C
4) Knowledge of the role of design and innovation in circular food systems	5, 6	1,2,3,4,5,6	A,B,C

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

COURSE CONTENT		
Week	Topics	Study Materials
1-2	Circular economy: definition and principles	Materials for the course provided by instructor
3	Circular economy and sustainability	Materials for the course provided by instructor
4-7	Circular food economy	Materials for the course provided by instructor
8-15	Applications of circular economy principles to food systems	Materials for the course provided by instructor

RECOMMENDED SOURCES	
Textbook	-
Additional Resources	Selected sources 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	Elective
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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		X			
2	Ability to define and analyse food systems using the food system framework, ability to integrate sustainability outcomes into food system framework		X			
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			

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