

Faculty of Higher Education

Subject Code	FDS851
Subject Name	Food Systems Theory and Practice
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Dr Nicholas Rose
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Subject Overview	Understanding Food Systems provides students with a solid theoretical and philosophical foundation from which to grasp the interdisciplinary and interconnected nature of the natural and human dimensions that cumulatively and collectively constitute a 'food system'. Students will identify and analyse transformations in food systems over time and in different geographical, cultural and colonial/post-colonial/neo-colonial contexts, with an emphasis on the industrialisation and commodification of food and farming systems during the 20 th and 21 st centuries. Students will engage in contemporary debates and controversies regarding the sustainability and fairness of dominant and emerging food systems, as well as their respective discursive strategies of legitimisation in terms of answering the question: who will feed the world? Students will engage with a range of food systems methodologies and techniques for analysis, and apply this knowledge to create a food systems profile of their local region.
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Learning Outcomes	Distinguish and clearly explain core concepts (e.g. food security, food sovereignty, agrarian reform) in the food systems literature
	Critically analyse the implications of food system transformations over the course of the 20th and 21st century
	Apply and critically analyse a food systems research methodology
	Critically analyse why food origins, production methods and consumption patterns are at the forefront of debates on sustainability

Assessments	Details	Weighting
	Essay	30%
	Presentation	40%
	Collaborative handbook	30%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to <i>synthesise and consolidate</i> knowledge
	Scholarly skills
	Teamwork skills
	Communication skills