

Course syllabus

Livsmedelsindustrins relation till samhälle och konsument

The Relationship between Food Industry, Society and Consumers

KLGN15, 7,5 credits, A (Second Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED B/K

Date of Decision: 2023-04-18

General Information

Main field: Food Technology and Nutrition.

Compulsory for: MLIV1, MLSA1

Elective for: B4-lm

Language of instruction: The course will be given in English on demand

Aim

To give an increased understanding of sustainable food production in relation to consumer, producer and society.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- have a knowledge of and understand technical development for sustainable food production through the whole production chain including energy- and environmental aspects
- be oriented about consumer experienced values and how they influence the product development
- be familiar with consumer needs of food and nutrients. To be familiar with the rules and legislation about functional foods, health claims and food safety

Competences and skills

For a passing grade the student must

Be able to:

- explain the role of the diet on health from a public health and a global perspective, respectively
- evaluate and discuss ethics and the responsibility of the food industry in relation to diet related disease and the wellbeing of the consumers
- interpret risk assessments and be able to evaluate questions concerning food safety
- individually in oral and written form present scientific and technical information within food science

Judgement and approach

For a passing grade the student must

- be able to discuss matters regarding ethic problems in food production and development work
- independently search for and critically evaluate information in scientific papers dealing with food production in relation to consumer, producer and society
- have insight in the opportunities and limitations of food production

Contents

- energy, environment and sustainable food production
- food packages, logistics and traceability
- the industry and the consumer. Product development to obtain consumer perceived values
- food and welfare, diet, nutrition and health. Risk assessment, risk communication

Examination details

Grading scale: TH - (U,3,4,5) - (Fail, Three, Four, Five)

Assessment: Essays, panel debate, written exam. In the final grade exam is weighted 50%, 30% essays and panel discussion 20%.

The examiner, in consultation with Disability Support Services, may deviate from the regular form of examination in order to provide a permanently disabled student with a form of examination equivalent to that of a student without a disability.

Admission

Assumed prior knowledge: KLGN30 Food chemistry and nutrition KLGN25 Food technology for product formulation

The number of participants is limited to: No

The course overlaps following course/s: KLG085

Reading list

- Gibney MJ: Introduction to Human Nutrition. Blackwell Science , 2009, ISBN: 13: 9781444322965.
- WHO TRS 916 report, available on Internet via the course intranet.
- Material from Gapminder.
- Gordon W . Fuller: Food, Consumers, and the Food Industry Catastrophe or Opportunity?. CRC Press , 2001, ISBN: 978-0-8493-2326-3.
- Reports from Worldbank.

Contact and other information

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Course homepage: <https://www.ple.lth.se/>