



Course syllabus

Livsmedelskedjans förutsättningar Food System Structures

YTHA10, 7,5 credits, G1 (First Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED LIV

Date of Decision: 2023-04-17

General Information

Compulsory for: KLMT1

Language of instruction: The course will be given in Swedish

Aim

The aim of this course is to give the student an overview of the food chain, from the primary production to the table, how the food chain is organised and how the trade of food products is done, and to create an understanding of the global food supply.

Furthermore the course aims to identify the different professions that participate in the food chain and what type of competence that is needed for these professions.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- be able to describe what is included in the concept "the food chain" and how different parts of the food chain are organised,
- demonstrate an understanding of issues of global food supply/sustainability, both for producer and consumer perspective.

Competences and skills

For a passing grade the student must

- use periodicals, books, interview and the internet to obtain information and official statistics for different parts of the food chain,
- evaluate different information sources,
- write a report and perform an oral presentation.

Contents

The course describes the complete food chain from primary production, through food industry, wholesalers, food retailers, caterers and restaurants to consumers.

Statistics from different parts of the food chain will be evaluated (number of employees, level of education, turnover, import/export, energy consumption, effect on environment, life cycle analysis), as well as which authorities, laws trade associations and other interest organizations provide conditions and restrictions for the food offered to the consumer.

One section of the course will discuss food and ethics. The main goal for this section is to think about the choices we make, why we make them and what significance our choices have for the future.

The student will have to do their own information research but will be supported by the lectures and the seminars. The student will train on how to do literature research, written reports, oral presentations and in debate techniques.

Examination details

Grading scale: UG - (U,G) - (Fail, Pass)

Assessment: Approved project work, debate and attendance at and reflections of guest lectures.

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.

Parts

Code: 0120. **Name:** Individual Assignment: Compulsory Guest Lectures.

Credits: 1,5. **Grading scale:** UG. **Assessment:** Active attendance at guest lectures and two approved individual lecture reflections.

Code: 0220. **Name:** Project Exercise in Team: Food Chain.

Credits: 3. **Grading scale:** UG. **Assessment:** Active participation in the group's work and approved oral and written project presentation.

Code: 0320. **Name:** Discussion with the Subject Food and Ethics.

Credits: 3. **Grading scale:** UG. **Assessment:** Active participation in a discussion (debate) with the subject food and ethics.

Admission

The number of participants is limited to: No

The course overlaps following course/s: YTHA70

Reading list

- Articles, materials from guest lecturers etc. are distributed during the course.
- Anna T. Höglund: Vad ska vi äta? - Om mat och etik. Apell Förlag, 2019, ISBN: 9789198495935.

Contact and other information

Course coordinator: Birgitta Åsman, birgitta.asman@food.lth.se

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

Further information: Study visits and guest lectures are compulsory. In case of legal impediment the student has to accomplish an individual assignment with an equivalent content.