

*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:** 2022/23

**Faculty:** Faculty of Engineering, LTH

**Decided by:** PLED B/K

**Date of Decision:** 2022-04-11

## **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:** KLG30 Food chemistry and nutrition KLG25 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**

**Course coordinator:** Håkan Jönsson, [hakan.jonsson@food.lth.se](mailto:hakan.jonsson@food.lth.se)

**Course homepage:** <http://www.foodandnutrition.lth.se>