

Course title:	Ecological trends in food and nutrition
Course title in Polish:	Ekologiczne trendy w żywności i żywieniu
Course for discipline:	Nutrition and Food Technology

Semester:	7	Status of course:	faculty	Language:	english
Academic year:		Catalog number:			

Coordinator of course:	Assoc. Prof. Dominika Średnicka-Tober
Lecturer of course:	Assoc. Prof. Dominika Średnicka-Tober
Executing unit:	Department of Functional and Organic Food, Institute of Human Nutrition Sciences
Ordering unit:	Doctoral School SGGW
Assumptions, goals and description of the course:	The aim of the course is to familiarize students with various issues related to sustainable food systems, including sustainable production, food processing and consumption.
Didactic form, number of hours:	classes, 10 h
Teaching methods:	Presentation of the issues and tasks discussed by the lecturer, analysis of scientific literature, discussion, workshops, group work.
Limit of people in the group:	16

Learning outcomes		
KNOWLEDGE - the graduate knows and understands:	SKILLS - the graduate is able to:	COMPETENCES - the graduate is ready to:
To the extent enabling to revise the existing paradigms in the field/discipline - the world achievements, gathering theoretical background as well as general and selected detailed issues	Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline	Critically evaluate the achievements in the field/discipline represented
Major general development trends in the field/discipline		Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect
		Support the ethos of scientific circles and conduct independent research
The method of verification of learning outcomes:	ppt presentation (slides & speech)	
Form of documentation of achieved learning outcomes:	ppt presentation saved in electronic format	
Elements and weights of the final grade:	ppt presentation (slides & speech) - 100%	
Place of the course:	classroom	

Basic and supplementary literature	
<p>Basic:</p> <ol style="list-style-type: none"> <li>1. UN Sustainable Development Goals: <a href="https://www.un.org/sustainabledevelopment/sustainable-development-goals/">https://www.un.org/sustainabledevelopment/sustainable-development-goals/</a>.</li> <li>2. Environmental impact of dietary change: a systematic review (2015): Hallström E., Carlsson-Kanyama A., Börjesson P., Journal of Cleaner Production 2015, 91: 1- 11.</li> <li>3. Food wedges: framing the global food demand and supply towards 2050 (2014): Keating, B. A., Herrero, M., Carberry, P.S., Gardner, J. &amp; Cole, M. B., Glob. Food Sec. 3, 125–132.</li> <li>4. Healthy and Sustainable Food Systems (2019): Taylor &amp; Francis Inc.</li> <li>5. Summary Report of the EAT-Lancet Commission Healthy Diets from Sustainable Food Systems, Willett W. et al. (2019): <a href="https://eatforum.org/content/uploads/2019/07/EAT-Lancet_Commission_Summary_Report.pdf">https://eatforum.org/content/uploads/2019/07/EAT-Lancet_Commission_Summary_Report.pdf</a>.</li> <li>6. The Impacts of Dietary Change on Greenhouse Gas Emissions, Land Use, Water Use, and Health: A Systematic Review (2016): Aleksandrowicz L., Green R., Joy E.J.M., Smith P., Haines A., PLOS ONE, 11(11).</li> </ol> <p>Supplementary:</p> <ol style="list-style-type: none"> <li>1. Insects as Sustainable Food Ingredients (2016): Aaron T. Dossey, Juan A. Morales-Ramos, M. Guadalupe Rojas, Elsevier Books.</li> <li>2. Sustainable consumption: How does social media affect food choices? (2020): Simeonea M, Scarpato D. Journal of Cleaner Production, Volume 277, 124036.</li> <li>3. Sustainable Food and Agriculture (2018): An Integrated Approach, Edited by Clayton Campanhola and Shivaji Pandey, San Diego, United States.</li> <li>4. Sustainable processing of food waste for production of bio-based products for circular bioeconomy (2021): Sharma P., Vivek K.G., Sirohi R., Varjani S., Hyon Kim S., Wong W.C. Bioresource Technology, 124684.</li> <li>5. Sustainability Challenges in the Agrofood Sector (2017): Editor Rajeev Bhat, Wiley Blackwell.</li> </ol>	
Comments:	

Estimated number of hours of work of the doctoral student necessary to achieve the assumed learning outcomes:	70
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Learning outcomes reference to the second degree characteristics of the National Qualification Framework (level 8) covering doctoral competences:		
Symbol:	Learning outcomes:	8 level NQF
SD1_KW01	To the extent enabling to revise the existing paradigms in the field/discipline - the world achievements, gathering theoretical background as well as general and selected detailed issues	P8S_WG
SD1_KW02	Major general development trends in the field/discipline	P8S_WG
SD1_KU05	Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline	P8S_UW

SD1_KK01	Critically evaluate the achievements in the field/discipline represented	P8S_KK
SD1_KK03	Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect	P8S_KK
SD1_KK08	Support the ethos of scientific circles and conduct independent research	P8S_KR