

<b>Module: SE4 Nutrition Ecology</b>		
<b>Exam:</b> SE4 Nutrition Ecology	<b>LV.-No.:</b>	<b>ECTS-Points:</b> 5 CP
<b>Recommended Semester:</b> 3rd Semester	<b>Module:</b> Mandatory	<b>Language:</b> German
<b>Responsible lecturer:</b> Prof. Dr. Carola Strassner	<b>Cycle:</b> Winter Term	<b>Registration information:</b>
<b>Lecturer in charge:</b> Prof. Dr. Carola Strassner, Dipl.-Oecotroph. Manuela Kutteneuler		
<b>Learning outcomes</b>	<p>Students are able</p> <ul style="list-style-type: none"> <li>• to explain the food system, its components and especially their interactions;</li> <li>• to describe the concept of sustainability and its current debate; to identify the role of nutrition and the food system in the debate;</li> <li>• to distinguish between conventional and sustainable alternatives of value-adding steps</li> <li>• to develop content from textbook chapters, specialist or trade articles and articles from scientific journals independently and review them critically</li> <li>• to explore and articulate own experience and understanding of sustainable food systems.</li> </ul>	
<b>Form of exam</b>	Module exam: written exam (120 min)	
<b>Form of teaching</b>	<ul style="list-style-type: none"> <li>• Seminaristic Tuition</li> <li>• Practical Training</li> </ul>	
<b>Course contents</b>	<ul style="list-style-type: none"> <li>• The concept of nutrition ecology and its evolution, the dimensions of nutrition;</li> <li>• View elements of the food system from the field to the plate: agricultural production, food processing and manufacturing, trade &amp; distribution, preparation and consumption, waste and disposal - conventional and alternative forms;</li> <li>• The food system and its effects on humans as individuals, on society, on the environment, on the economy. How food selection and nutritional behaviour affect the system;</li> <li>• Possibilities and limitations of different principles, such as locality, seasonality, justice, care, values, when applied to the food system, case studies;</li> <li>• Excursions to practical enterprises provide insight into the operational practice of ecologically / sustainably oriented companies and institutions.</li> </ul>	
<b>Workload</b>	Presence (3 SWS): Preparation and Follow-up: Sum:	45 h 105 h 150 h
<b>Requirements</b>	Proof of attendance is to be provided during the practical course and is the requirement for the exam	
<b>Literature</b>	<ul style="list-style-type: none"> <li>• Brunner, K.-M., Schönberger, G.U. (Hg.), (2005) Nachhaltigkeit und Ernährung. Produktion - Handel - Konsum, Campus Verlag, Frankfurt</li> <li>• Von Koerber, K., Leitzmann, C., Männle, T., (2012) Vollwert-Ernährung - Konzeption einer zeitgemäßen und nachhaltigen Ernährung, Haug Verlag, Stuttgart</li> </ul>	