



Syllabus

BI0964.1 Food in Europe, 15.0 credits

Mat i Europa

Version 1 in Slukurs. Corresponds to version 1 in Ladok

Syllabus approved

2 June 2008

The version applies to students admitted from spring 2008

The version is not a module version

Subjects

Biology/Food science

Education cycle

First cycle

Modules

Title	Code	Credits
Single module	0101	15.0

Advanced study in the main field

First cycle, has only upper-secondary level entry requirements (G1N)

Grading scale

5:Pass with Distinction, 4:Pass with Credit, 3:Pass, U:Fail

The requirements for attaining different grades are described in the course assessment criteria which are contained in a supplement to the course syllabus. Current information on assessment criteria shall be made available at the start of the course.

Language

English

Prior knowledge

Knowledge equivalent to general requirements for higher education and Mathematics (B) and Natural Science (B) from Upper Secondary School; or Mathematics (B), Chemistry (A) and Biology (B) from Upper Secondary School

Objectives

After completing the course, the student should be able to:

- describe and discuss scientific, sociological, ethical, economical, judicial and political aspects of the complete food chain
- describe and discuss the main principles for achieving satisfactory food quality
- identify and relate to health issues in the production and consumption of food
- interpret and characterise European food and agricultural policies and regulations
- analyse and explain scientific data in food related topics
- generalise and create hypothesis in issues concerning the food chain in an international perspective

Content

The course consists of three textbooks, a workbook and a computer simulation programme. There is also an ongoing dialogue as a part of the course on a web-based discussion platform.

The first book covers:

- food production, processing and composition
- raw material
- physical and nutritional changes in food during processing
- food quality
- hygienics
- animal welfare

The second book focus on:

- food policy and supply
- environmental issues
- regulations in Europe
- traditional aspects of food handling and consumption
- political systems

- agricultural and fishing policies

The third bood puts an emphasis on:

- food consumption and health issues related to food
- food nutrition
- psychology and physiology connected to food
- diets
- allergies
- diseases
- safety and risk management

The workbook contains:

- detailed study objectives
- glossary
- instructions and examples of examination

A computer programme called "Body Weight" illustrates how body weight is influenced by food intake and physical activity

Implementation

The overall study load will be equivalent to about ten weeks full-time study. The course relies on the self-study of written material in English. Student support is provided by the three co-operating universities through Internet tutoring. Use will be made of a computer conferencing system and possibly of e-mail. The total amount of tutoring will depend on participants' needs, but the tutors will offer regular contacts with the participants via Internet. Participants can communicate and interact with each other all over Europe and they are also encouraged to form regional or local study groups and involve local study centres.

Exercises approx. 40 h

Group discussions approx. 20 h

Examinations and assessments approx. 30 h

Self studies approx. 315 h

Sum approx. 405 h

Examination

Requirements for examination

Participants ready for exam will get a scientific article sent home with questions. They have to write an essay paying attention to the issues raised by the questions. Exams should be taken one module at a time.

Approved presentations of essays.

- If the student fails a test, the examiner may give the student a supplementary assignment, provided this is possible and there is reason to do so.
- If the student has been granted special educational support because of a disability, the examiner has the right to offer the student an adapted test, or provide an alternative assessment.
- If changes are made to this course syllabus, or if the course is closed, SLU shall decide on transitional rules for examination of students admitted under this syllabus but who have not yet passed the course.
- For the examination of a degree project (independent project), the examiner may also allow the student to add supplemental information after the deadline. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Additional information

Responsible for the above mentioned literature are the three co-operating universities.

Book 1: SLU, Swedish University of Agricultural Sciences, Sweden

Book 2: De Montfort University, Leicester, UK

Book 3, Workbook and simulation programme: Open universiteit, Herleen, The Netherlands, also co-ordinating the project.

The literature will be sent to participants as printed material, on diskettes or CD-ROM or will be available via Internet.

The course addresses students as well as employees, managers, teachers, advisors, instructors and others interested, not only in the areas of Food Science, Production, Processing, Distribution, Consumption and Nutrition but also in adjacent fields with relation to food such as Environmental Science, Natural Science, Social Science, Political Science, Economics, Law, Dietetics, Psychology, Sports, Health Care and Medicine.

Participants must be able to read and write texts in English. All communication and information will be in English. SLU, Department of Food Science is responsible for tutoring and examination of part one; De Montfort University, Department

of Biological Sciences for module two and Open universiteit, Faculty of Natural Science for the third book.

- The right to take part in teaching and/or supervision only applies to the course date to which the student has been admitted and registered on.
- If there are special reasons, the student may take part in course components that require compulsory attendance at a later date. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Responsible department

Department of Molecular Sciences

Supplementary Information

Finalized by: Programutskottet för bioteknologiprogrammet och agronomprogram-
mets livsmedelsinriktning

Biology Area: Other Biology Courses

Replacement course: BI0153