



SLUkurs

Syllabus

**PVSo110 GCUA Summer School on Food Security, Safety and Quality,
5.0 hp, 5.0 credits**

Syllabus approved

2014-03-07

Subjects

Food Science/Pathobiology

Education cycle

Third cycle

Grading scale

Pass / Failed

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

Graduate student with research related to food security, safety and quality. Fluency in English, both written and spoken. Preference is given to PhD students; in the absence of suitable PhD candidates, universities may suggest final year Masters students, Residencies or Junior scientists/instructors to attend, if their research interests are in line with the topic.

Objective, including learning outcomes

This Summer School gathers an international group of graduate students of different disciplinary backgrounds around the topic of Food Security, Safety and Quality. Through lectures from distinguished scientists within the field, students will be presented with tools to address challenges and specific problems within food safety, security and quality, and get training in leadership and communication. The attendees will also be provided multiple opportunities to interact with invited scientists, network and learn from each other and build networks which will be of benefit in the future.

After completing the summer school, students will be able to:

- Compare food value chains for different major commodity groups in tropical vs temperate climates, as influenced by environment, economy, and society; describe the challenges faced, and demonstrate how principles of quality management can be applied throughout the chain to ensure food security, safety and quality.
- Generate a list of current and future issues that threaten food security, safety and quality, and identify the role that research can play in addressing these challenges.
- Reflect on own leadership skills and challenges in working in cross-cultural, cross-disciplinary teams.

Content

The summer school is built around three pillars. 1) Interdisciplinary and international perspectives of food value chains for key commodities (e.g. plant, animal and marine products) will be based on students' own posters from their regions as examples to which concepts of quality management and other aspects of food security and safety can be applied. 2) Training on effective leadership and creativity within the university context. 3) The role for research in addressing global challenges in food security, safety and quality will be addressed by group discussions in both own-disciplinary and cross-disciplinary settings.

Implementation

The three pillars – food value chains, leadership, and global challenges – are addressed concurrently during the summer school (1-10 September, 2014) via lectures, workshops, and group discussions and assignments. Individual student posters describing an assigned food value chain from their region should be prepared in advance and presented on the first day, as these will form the basis from which

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Requirements for examination

Presentation of an individual poster describing a region-specific food value chain, active participation in group discussions and workshops, accepted presentations of group assignments, and accepted written reflection on own communication and leadership traits.

Additional information

This course is organised by SLU in collaboration with universities in the Global Challenges University Alliance. Places are limited to a total of 36 participants. Details of the application procedure are available from the GCUA contact person at the participating university or from course contact persons listed below. Applications should be sent to the GCUA contact person at the local university. Selection will be based on applicants' strong interest in the research questions of the Summer School, and potential for leadership. Capacity to contribute to the inter-disciplinary nature of the Summer School may also be taken into consideration.

The course is free, and includes food and lodging for international participants, but the majority of participants are expected to fund international or domestic flights themselves or through their departments. Contact the GCUA representative at your university for more details.

Responsible department

Department of Biomedical Sciences and Veterinary Public Health