

Syllabus – Elective Course

Course title:

Understanding the Ecosystem of Food in France: From Farm to Fork

Credits:

6 ECTS credits

Teaching language:

English

Target students:

Undergraduate students from all study areas with an interest in French food, green business, food waste initiatives, EU food policy

Teacher in charge of the course:

Diana Watts, PhD (Environmental Sciences and Policy Program, Johns Hopkins University;
Department of Business, Trinity Washington University)

COURSE PRESENTATION

Prerequisite:

Students undertaking this course should normally have successfully completed at least one semester at university, or have equivalent experience. They must have some ability to work as a group and be able to communicate easily in English at a standard university level, read/write essays, conduct online research, and participate in group discussions. In other respects, the course is intended to serve a mix of profiles and learning backgrounds for a more diverse international learning experience.

Content:

Objective: Students will gain insight into the ways that daily food consumption is shaped by global markets and societies. We will also take a closer look into local French food choices and practices. Additional topics will include food waste, “food” from the lab, and sustainability.

Weekly Sessions:

Module I: Markets, Politics and Fast-food Culture

Topics: Overview of ways our food systems are shaped. We will consider “doughnut economics”, McDonaldization or fast-food culture and the special role of CAP within the EU.

Module II: Understanding Food Commodity Chains

Topics: We know that food “moves” from production and processing to distribution, consumption and finally waste. But what does the food chain actually look like in practice? An in-class role play will support student learning.

Module III: Mapping Local Food Chain in France

Topics: Students will choose two local French foods and create food maps based on online sources. Two site visits, one to a local farm and one to a local restaurant will provide the opportunity to observe and report on food practices in Lille.

Module IV: What's Next? Future of Food

Topics: During the final module, we will consider the future of food. This will include food from the lab, food from "waste" and food and the future of the ecosystem.

Course sessions will include:

- Lectures with interactive discussions
- Group work/ presentations
- Role play
- Wrap-up and evaluation
- Site visits

Learning Outcomes:

At the end of the course, the students will be able to:

- Give an overview of market and social processes that shape our daily food choices
- Describe a food chain for one French food (cheese, bread, wine)

WORKLOAD

French contact hours = 60 minutes (in some countries/institutions, 1 contact hour = 45-50 minutes)

Form:	Number of hours	Comments
Face-to-face, in-class, on-site learning	39 hours	13 sessions of 3 hours
Additional field trips	2 trips	(included within the 39 hours, transportation to visited sites included in the program, students will be accompanied by teacher and ESP staff)
Approximate personal work / homework	15 hours	reading and preparation for in-class activities
Student total workload	54 hours	

EDUCATIONAL METHODS

Lecture, interactive discussion, role play, presentations, sharing of experiences, group work, guided visits, on-site education

RESOURCES

All course materials will be made available online.

ASSESSMENT

Form	Number	Duration	Comments
Continuous assessment (30%)	1	Class module	Mapping Project
	1	1 hour	Reflections on site visits
Final exam (50%)	1	2 hours	Examination covering all aspects of course
Others (student participation...) (20%)	2		In-class role play 10%; Attendance, participation, and contribution to group discussion 10%

This syllabus is based on information available at the time of publication (December 2018). Changes may occur.

For updated information about course content, please contact us: esp@univ-catholille.fr