



LUND
UNIVERSITY

Faculties of Humanities and Theology

SASH59, Gastronomy: Sustainable Eating, 7.5 credits

Gastronomy: Sustainable Eating, 7,5 högskolepoäng

First Cycle / Grundnivå

Details of approval

The syllabus was approved by the programmes director by delegation from the pro-dean for first- and second-cycle studies on 2012-05-14 to be valid from 2012-05-14, autumn semester 2012.

General Information

Subject: Ethnology

The course is offered as a free-standing course. It can normally be included as part of a first- or second-cycle degree.

Language of instruction: English

The course can be taught in Swedish if an agreement is reached by both the teacher and the students. Such an agreement would depend on both the lecturer and the students having a good knowledge of Swedish.

Main field of studies

-

Depth of study relative to the degree requirements

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

Learning outcomes

On completion of the course the students shall

Knowledge and understanding

- be able to account for the main aspects of the international and interdisciplinary research field of food, sustainability and health
- be able to account for some key aspects of studying the impact of food and eating on sustainable development for individuals and society

Competence and skills

- be able to carry out a minor field study and gather material related to sustainable eating
- be able to carry out an analysis of collected material from the perspective of current research issues in the field of food and sustainability
- be able to present and discuss their own and others' research findings on sustainable lifestyles, orally and in writing

Judgement and approach

- be able to analyse the interdependence of eating, individuals, communities and the environment
- be able to take a critical approach to debates on sustainable lifestyles.

Course content

The aim of the course is to provide a broad introduction to the study of food and eating in relation to issues of sustainability and health. The course has an interdisciplinary approach and combines perspectives from the cultural sciences, geography and nutrition. The course provides a global outlook on the subject, based on current literature and students carry out a local field study.

Course design

Teaching consists of group work, lectures and seminars. The group work (approx. 1 session) and seminars (approx. 2) are compulsory.

Assessment

The assessment is based on one (1) continuous group work which is reported orally and in writing, as well as an individual written assignment at the end of the course.

Subcourses that are part of this course can be found in an appendix at the end of this document.

Grades

Marking scale: Fail, E, D, C, B, A.

The highest grade is A and the lowest passing grade is E. The grade for a non-passing result is Fail.

Entry requirements

General requirements for university studies in Sweden

Further information

1. The course replaces SASH37.

Subcourses in SASH59, Gastronomy: Sustainable Eating

Applies from H13

1201 Gastronomy: Sustainable Eating, 7,5 hp
Grading scale: Fail, E, D, C, B, A