

EUS3930 section 3G24

Food production and sustainability (3 credits)

Spring 2019

Instructor

Agata Kowalewska PhD, RDN

Office: Turlington Hall, room 3326B, Gainesville 32611

Phone: 352-273-3473

Email: agatak@ufl.edu

Office Hours: Mondays and Wednesdays 11:00 am – 12:30 pm, or by appointment

Course Meeting Time and Location

Tuesdays, periods 8-9 (3:00pm-4:55pm) and Thursdays, period 9 (4:05pm – 4:55pm) in Matherly Hall 0012

Course Description

This course reviews the nutritional and agricultural landscape of European countries with a special focus on the European Union (EU) countries. Not all European countries, including EU members, are at the same level of development and economic development. Similarly, scientists, farmers, food companies, environmentalists, and consumers may have conflicting interests. Some of the European countries still dependent on lower resource agriculture when other may afford highly developed systems and subsidies. The health of the nations and nutritional status also differs. Some countries moved into prevention health systems where others struggle with obesity and malnutrition. Related to nutrition and food productions there are other patterns that can be observed. For example, when a country becomes more affluent residents tend to consume more meat and fish. That change in protein consumption and production leads to increased activism for environmental protection, animal welfare, and ocean resource protection.

In the area of food production trends which are often observed show that the large companies tend to employ conventional commercial agriculture and compete with alternative approaches, such as local food movements or organically grown food.

Required Materials

All material for the course will be provided by the instructor and posted on Canvas or in Library reserve readings.

Course Objectives

Upon completion of this course, students should be able to:

1. Explain what the Common Agricultural Policy is.
2. Define most common terms used in food production that are related to the nutritional value of food such are GMO, organic, protein food and protein content of food.
3. Describe what the food-based dietary guidelines are in European Union.
4. List the main nutrient related health concerns of residents of the EU member states.

5. List the main trends in food production in EU and give specific examples from the member states.
6. Discuss the main food consumption trends in EU and give specific examples from the member states.

Student Evaluation

Evaluation will be based on the following criteria:

1. Class participation	20%
2. In-class quizzes	50%
3. Final project, presentation and report	30%

Total: 100%

Grades are non-negotiable and will be assigned according to the following scale.

93-100%	A
90-92.9%	A-
87-89.9%	B+
83-86.9%	B
80-82.9%	B-
77-79.9%	C+
73-76.9%	C
70-72.9%	C-
67-69.9%	D+
63-66.9%	D
60-62.9%	D-
<60%	E

Grades and Grade Points

For information on current UF policies for assigning grade points, see

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx> (Links to an external site.)Links to an external site.

Absences and Make-Up Work

Requirements for class attendance and make-up exams, assignments, and other work are consistent with university policies that can be found at

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx> (Links to an external site.)Links to an external site.

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *“We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and*

integrity." You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/SCCR/honorcodes/honorcode.php> (Links to an external site.)Links to an external site.

Software Use

All faculty, staff, and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

Service	Location	Phone/Email	Website	Services provided
University Counseling and Wellness Center	3190 Radio Road	352-392-1575	www.counseling.ufl.edu/cwc/	Counseling Services Groups and Workshops Outreach and Consultation Self-Help Library Wellness Coaching
U Matter We Care		umatter@ufl.edu	www.umatter.ufl.edu	Support for students in distress
Career Resource Center	First Floor J. Wayne Reitz Union	352-392-1601	www.crc.ufl.edu	Career development assistance and counseling

Services for Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting an accommodation. Contact information: 0001 Reid Hall, 392-8565, www.dso.ufl.edu/drc/ ([Links to an external site.](#))[Links to an external site.](#)

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at <https://evaluations.ufl.edu> ([Links to an external site.](#))[Links to an external site.](#) Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results> ([Links to an external site.](#))[Links to an external site.](#)

Reading and Writing Center

The Reading and Writing Center is committed to helping the University of Florida students become better writers and readers. Individual assistance is provided and students of all levels and disciplines are welcome. <http://at.ufl.edu/rwcenter> ([Links to an external site.](#))[Links to an external site.](#) The Center is located in Broward Hall.

Other Information

Lecture material and information are the property of the University of Florida and the course instructor and may not be used for any commercial purpose. Students found in violation may be subject to disciplinary action under the University's Student Conduct Code. Only students formally registered for the course are permitted to attend and participate in class.

Draft Schedule

		Tuesday (2 class periods)	Thursday (1 class period)	
January	Week 1	01/8 Unit 1: Common Agricultural Policy and history	01/10 Unit 1: CAP and the development of the agriculture in EU	
	Week 2	01/15 Unit 1: CAP in relation to the Food and Agriculture	01/17 Unit 1: CAP in relation to the International Plant	End of the unit in class quiz 1

		Organization of the United Nations (FAO)	Genetic Resources Institute (IPGRI) Implementation in Member states (problems)	
	Week 3	01/22 Unit 2: Food consumption terminology and concepts	01/24 Unit 2: Food consumption in EU member states	
	Week 4	01/29 Unit 2: Food consumption in EU member states	01/31 Unit 2: Food consumption in EU member states	
February	Week 5	02/5 Unit 2: Food consumption in EU member states	02/7 Unit 2: Food consumption in EU member states	End of the unit in class quiz 2
	Week 6	02/12 Unit 3: Food system	02/14 Unit 3: Historical and current main trends in food production	
	Week 7	02/19 Unit 3: Alternative food production approaches	02/21 Unit 3: Alternative approaches, examples from specific EU member states	
	Week 8	02/26 Unit 3: Social and environmental issues of food production	02/28 Unit 3: Social and environmental issues of food production	End of the unit in class quiz 3
March	Week 9	03/5 Spring Break	03/7 Spring Break	
	Week 10	03/12 Unit 4: Food safety. Terms and definitions.	03/14 Unit 4: European Food Safety Authority	
	Week 11	03/19 Unit 4: Genetically engineered food	03/21 Unit 4: Illegal transport of food to EU.	
	Week 12	03/26 Unit 4: The human - animal interface in EU.	03/28 Unit 4: Human food and animal food, a dilemma.	End of the unit in class quiz 4
April	Week 13	04/2 Unit 5: Sustainable development	04/4 Unit 5: Nutrition in suitable development of a food chain	
	Week 14	04/9	04/11	

		Unit 5: Food-based dietary guidelines in EU and member states	Unit 5: From breastfeeding to noncommunicable diseases.	
	Week 15	04/16 Unit 5: Nutritional status of the population and health.	04/18 Final presentations	End of the unit in class quiz Final project due.
	Week 16	04/23 Final presentations	04/25 Reading Day	