

MODULE DESCRIPTOR

Module Title

Food Security And Sustainable Diets

Reference	PLM406	Version	2
Created	February 2023	SCQF Level	SCQF 11
Approved	August 2022	SCQF Points	15
Amended	June 2023	ECTS Points	7.5

Aims of Module

To enable students to critically appraise the key challenges to food security and propose practical solutions to improve the global food system and produce sustainable diets.

Learning Outcomes for Module

On completion of this module, students are expected to be able to:

- 1 Critically examine the global food system and the main drivers of food insecurity, poverty, and malnutrition.
- 2 Propose practical & evidence-based sustainable dietary recommendations

Indicative Module Content

The global food system and its contribution to global greenhouse gas emissions, including food production, packaging, distribution and food waste. Climate change. Water scarcity and the role of water in crop and livestock systems. Soil science and crop production, including crop biotechnology and genetically modified foods. Animal production. Ethical food production. Environmental impact of meat and dairy production. Plant-based substitutes for meat. Sustainable aquaculture, insects and seaweed. Poverty and malnutrition. Food safety. Food poverty and food banks. Food insecurity and chronic disease. Definition and design of sustainable diets, and incorporation into food-based dietary guidelines. Relevant policies regarding food security and sustainable diets.

Module Delivery

Online learning comprising self-directed learning materials, such as videos and reading, supported by synchronous sessions with peers and academic staff

Indicative Student Workload

	Full Time	Part Time
Contact Hours	12	12
Non-Contact Hours	138	138
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	150
<i>Actual Placement hours for professional, statutory or regulatory body</i>		

ASSESSMENT PLAN

If a major/minor model is used and box is ticked, % weightings below are indicative only.

Component 1

Type:	Coursework	Weighting:	100%	Outcomes Assessed:	1, 2
Description:	Portfolio				

MODULE PERFORMANCE DESCRIPTOR**Explanatory Text**

Component 1 (CW1) comprises 100% of the module grade. To pass the module, students must achieve a module grade of D or better.

Module Grade	Minimum Requirements to achieve Module Grade:
A	A
B	B
C	C
D	D
E	E
F	F
NS	Non-submission of work by published deadline or non-attendance for examination

Module Requirements

Prerequisites for Module	Completion of PLM401 (Introduction to Human Nutrition).
Corequisites for module	None.
Precluded Modules	None.

INDICATIVE BIBLIOGRAPHY

- 1 FOOD AND AGRICULTURAL ORGANISATION and WORLD HEALTH ORGANISATION, 2019. *Sustainable healthy diets: Guiding principles*. Rome. Available from:
<https://www.who.int/publications/i/item/9789241516648>
- 2 GALANAKIS, C.M., ed., 2019. *Saving Food: Production, Supply Chain, Food Waste and Food Consumption*. London: Academic Press, an imprint of Elsevier.
- 3 GONZALEZ FISCHER, C. and GARNETT, T., 2016. *Plates, pyramids and planets. Developments in national healthy and sustainable dietary guidelines: a state of play assessment*. Food and Agriculture Organization of the United Nations and The Food Climate Research Network at The University of Oxford. Available from:
https://fcrn.org.uk/sites/default/files/ppp_final_10-5-2016.pdf
- 4 REDDY, P.P., 2016. *Sustainable intensification of crop production*. Singapore: Springer.
- 5 SABATE, J., 2019. *Environmental nutrition: connecting health and nutrition with environmentally sustainable diets*. London: Academic Press, an imprint of Elsevier.
- 6 SARLIO, S., 2018. *Towards healthy and sustainable diets: perspectives and policy to promote the health of people and the planet*. Cham, Switzerland: Springer.
- 7 UNITED NATIONS, 2015. *Sustainable Development Goals*. Available from:
<https://sustainabledevelopment.un.org/sdgs>