



Course Outline (Higher Education)

School:	School of Science, Psychology and Sport
Course Title:	FEEDING THE FUTURE
Course ID:	SCFSS2000
Credit Points:	15.00
Prerequisite(s):	SCFSS1000
Co-requisite(s):	Nil
Exclusion(s):	SCFST1022
ASCED:	019905

Description of the Course:

This course will consider the environmental, economic, social and ethical factors related to food production in Australia and globally. The role of food regulation to ensure the safety of our food will be reviewed, along with the challenges of maintaining food security for all consumers. The evolving nature of food trends and the reasons for these trends will be covered, in addition to considering what the future of food might look like.

Grade Scheme: Graded (HD, D, C, P, MF, F, XF)

Supplementary Assessment: Yes

Where supplementary assessment is available a student must have failed overall in the course but gained a final mark of 45 per cent or above and submitted all major assessment tasks.

Program Level:

Level of course in Program	AQF Level of Program					
	5	6	7	8	9	10
Introductory	<input type="checkbox"/>					
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>					

Learning Outcomes:

Knowledge:

- K1.** Identify various ethical issues and regulatory frameworks in relation to food produced in Australia and globally and explain why these are important
- K2.** Recognise the variety of factors that impact food security
- K3.** Illustrate how our evolving understanding of food, the way it is produced and its composition impact on food trends

Skills:

- S1.** Express considered opinions about key ethical and sociological issues related to food
- S2.** Critique scientific information and concepts related to Australian and international food production and select key aspects to disseminate to various audiences
- S3.** Demonstrate the capacity to work effectively both individually and in teams

Application of knowledge and skills:

- A1.** Apply knowledge of ethics and regulatory frameworks to the understanding of food science and construct written reflections with these in mind
- A2.** Translate information about emerging and future food trends into an oral format

Course Content:

Feeding the Future will cover the environmental, economic, social and ethical factors related to food production in Australia and globally. Topics may include:

- Food laws and the food standards code
- Food security
- Emerging food trends
- Foods of the future

Values:

- V1.** Recognise that food science plays a vital role in ensuring safe and nutritious food is available for everyone
- V2.** Identify that our understanding of the importance of food is constantly evolving

Graduate Attributes

The Federation University FedUni graduate attributes (GA) are entrenched in the [Higher Education Graduate Attributes Policy](#) (LT1228). FedUni graduates develop these graduate attributes through their engagement in explicit learning and teaching and assessment tasks that are embedded in all FedUni programs. Graduate attribute attainment typically follows an incremental development process mapped through program progression. **One or more graduate attributes must be evident in the specified learning outcomes and assessment for each FedUni course, and all attributes must be directly assessed in each program**

Graduate attribute and descriptor		Development and acquisition of GAs in the course	
		Learning Outcomes (KSA)	Assessment task (AT#)
GA 1 Thinkers	Our graduates are curious, reflective and critical. Able to analyse the world in a way that generates valued insights, they are change makers seeking and creating new solutions.	K 1, K2, K3, S2	AT1, AT3
GA 2 Innovators	Our graduates have ideas and are able to realise their dreams. They think and act creatively to achieve and inspire positive change.	Not applicable	Not applicable
GA 3 Citizens	Our graduates engage in socially and culturally appropriate ways to advance individual, community and global well-being. They are socially and environmentally aware, acting ethically, equitably and compassionately.	K1, S1	AT1, AT3
GA 4 Communicators	Our graduates create, exchange, impart and convey information, ideas, and concepts effectively. They are respectful, inclusive and empathetic towards their audience, and express thoughts, feelings and information in ways that help others to understand.	S2, A1, A2	AT1, AT3
GA 5 Leaders	Our graduates display and promote positive behaviours, and aspire to make a difference. They act with integrity, are receptive to alternatives and foster sustainable and resilient practices.	S3	AT3

Learning Task and Assessment:

Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1, K2, K3, S1, S2, A1	Preparation of a journal focussing on topical issues related to food production.	Reflective writing portfolio	30-50
K1, K2, K3, S2	Demonstrate knowledge, skills, and application of knowledge and skills as they relate to food science.	Online quizzes	10-25
K1, K2, K3, S1, S2, S3, A2	Explain an emerging food trend, emphasising our growing understanding of the topic and future potential.	Oral presentation	25-40

Adopted Reference Style:

Australian Harvard

 Refer to the [library website](#) for more information

 Fed Cite - [referencing tool](#)