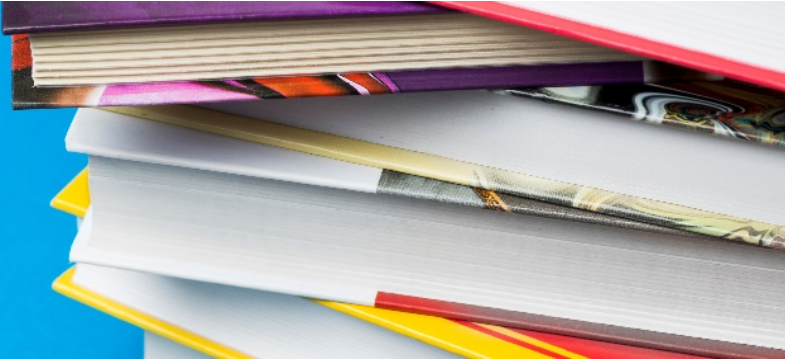
TEL AVIV UNIVERSITY אוניברסיטת תל אביב

Full Syllabus



Course Title

Introduction to food systems and sustainable diets

Lecturer

Dr Alon Shepon

Semester

Fall

Course requirements

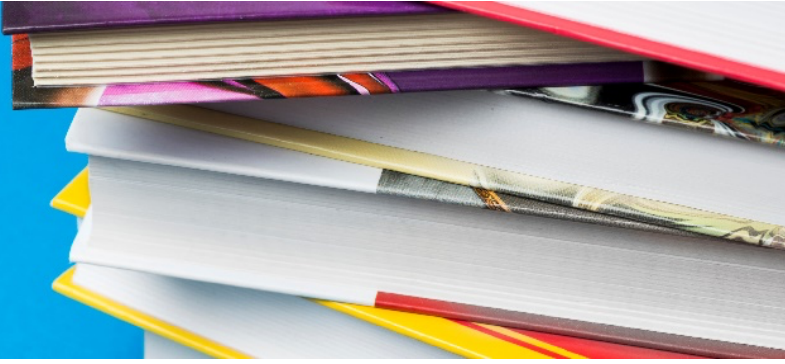
Attendance – not required but highly recommended. The lectures are recorded and can be viewed in the course's moodle.
Participation and lead of debates (groups)
Scientific reading
Love for numbers and guesstimations (back-of-the-envelope calculations)
Final exam

Final grade components

Participation and lead of debates (groups) - 20%
Scientific reading - Three academic papers (see list below) - 10%
Final exam - 70%

Course schedule

Class no. / Date	Subject	Notes	Debate	Assignments	
1. 3.1.24	Introduction to the course. Introduction to the global food system			(Gordon et al. 2017)	
2. 10.1.24	Agriculture productivity and the Green revolution	+Back-of-the-envelope calculations: was Malthus right? How much food is needed to feed humanity by 2050?			
3. 17.1.24	Health and Nutrition	Dr. Sigal Tepper (recording)		Movie Food Inc	
4. 24.1.24	Catch-up	Discussion on the movie Food Inc	Local foods vs globalized system		



5. 31.1.23	Land	Back-of-the-envelope calculations: How much land is needed to feed humanity?		(Poore and Nemecek 2018)	
6. 7.2.24	Environmental aspects of foods				
7. 14.2.24	Technology and innovation	Aleph farms, Dr Lee Recht	Alternative protein vs. meat/fish protein	Omega-3 exercise	
8. 21.2.24	Food and climate change				
9. 28.2.24	Food policy		Democratic vs autocratic food systems	(Springmann et al. 2018)	
10. 6.3.24	How will we feed the world in 2050? In search of solutions to the global food crisis			Back-of-the envelope exercise	
11. 13.3.24	Summary+back-of-the-envelope practice	Solution to homework assignment			

Required course reading

Gordon, Line J, Victoria Bignet, Beatrice Crona, Patrik JG Henriksson, Tracy Van Holt, Malin Jonell, Therese Lindahl, et al. 2017. “Rewiring Food Systems to Enhance Human Health and Biosphere Stewardship.” *Environmental Research Letters* 12 (10): 100201.

Poore, J., and T. Nemecek. 2018. “Reducing Food’s Environmental Impacts through Producers and Consumers.” *Science* 360 (6392): 987–92. https://doi.org/10.1126/science.aaq0216.

Springmann, Marco, Michael Clark, Daniel Mason-D’Croz, Keith Wiebe, Benjamin Leon Bodirsky, Luis Lassaletta, Wim de Vries, et al. 2018. “Options for Keeping the Food System within Environmental Limits.” *Nature*. https://doi.org/10.1038/s41586-018-0594-0.

Optional course reading

Recommended book readings

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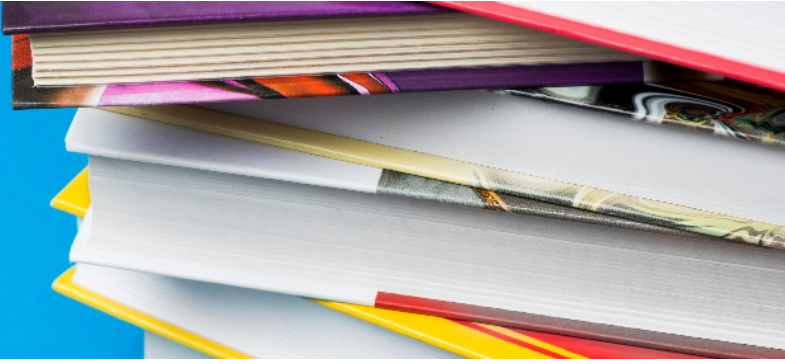

Comments

The curriculum is optional and may change depending on the material covered in class or other relevant topics or publications.