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| **Subject** | **Designing Food System** |  |
| **Type Semester ECTS** | **Code** |
| Oblgatory (O) 5 4 | 130DFS302 |
| **Course Lecturer** | Prof. Asst. Dr. Lumta Dida, Prof. Asst. Dr. Fisnik Shaqiri |  |
| **Aims and Objectives** | The course aim developing and designing food systems, exploring the development and or transitions of society towards sustainable food systems. Preparing students for leadership roles through exercising systems thinking approach and active engagement in interdisciplinary projects. | |
| **Learning Outcomes** | By the end of the course the student will be able to:   * define the food system, using principles in community building, social justice and ecological sustainability.   •apply interdisciplinary system approaches, participatory approach and stakeholders involvement.   * to determine the impact of the policy on agriculture, food, people and ecological health. * Develop the ability of critical thinking, leadership, team building and problem solving in a multicultural and diverse context. * Effectively participate in the group and apply the ability to project science-­oriented projects. | |
| **Course Content** | **Course Plan** | **Week** |
| * Introduction with the course aim, approach, focus and scope * Understanding the “System” on designing food system * Understanding the designing food system, case study 1 • Understanding the designing food system, case study 2 * Understanding the designing food system, case study 3   **Colloquium 1**   * “Modern” objectives, on designing food system * Re/designing (re-­‐check) food sys. and visioning by brainstorming | 1  2  3  4  5  6  7  8 |
|  | • Influencing actors on designing food system | 9 |
|  | • Actors (organi./institut.) on categorisation of production system | 10 |
|  | • Transitions on agro-­‐food production systems | 11 |
|  | • Role of politics/policies on shaping the agro-­‐food system | 12 |
|  | • Role of economics on shaping the agro-­‐food system | 13 |
|  | **Colloquium 2**    **Final test** | 14  15 |
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| **Literature/References** | 1. Food Service Systems: Analysis, Design, and Implementation, G Livingston, Elsevier Science, 2012 2. Franco Fassio (2017) Systemic Food Design.it A website that narrates food supply chains from a systemic perspective, The Design Journal, 20:sup1, S1355-­‐S1366,   DOI: 10.1080/14606925.2017.1352662  To link to this article: https://doi.org/10.1080/14606925.2017.1352662   1. Emily Ballantyne-­‐Brodie & Dr Ida Telalbasic (2017) Designing local food systems in everyday life through service design strategies, The Design Journal, 20:sup1, S3079-­‐S3095, DOI: 10.1080/14606925.2017.1352816   To link to this article: https://doi.org/10.1080/ | |
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