

## ETHICS IN THE FOOD ECOSYSTEM

### IDENTIFYING DATA

<b>Course Mode</b>	Blended Intensive Programme (BIP)
<b>Course Title</b>	Ethics in the Food Ecosystem
<b>Admission Profile</b>	Bachelor's
<b>Prerequisites and co-requisites</b>	<ul style="list-style-type: none"> <li>- To apply for this programme, students must be regularly enrolled at the participating institutions.</li> <li>- Participation in the programme is open to students from any field of study linked to BIP-related content.</li> <li>- Students must demonstrate B2 level English language skills according to the Common European Framework of Reference.</li> </ul>
<b>Hosting Institution</b>	Polytechnic University of Viseu, Portugal
<b>Participant Institutions</b>	<p><b>Organiser Institution:</b> Polytechnic University of Viseu, Portugal</p> <p><b>Co-organisers:</b></p> <ul style="list-style-type: none"> <li>- Savonia University- Finland</li> <li>- University of Peloponnese (EUNICE)- Greece</li> <li>- Lithuanian University of Health Science- Lithuanian</li> <li>- Università Degli Study de Catania- Italy (<i>EUNICE</i>)- Italy</li> </ul>
<b>Total number of participants per institution</b>	Five students per institution are expected.
<b>Total number of participants</b>	A total of 20 participants.
<b>ECTS</b>	4
<b>Language of the Programme</b>	English

<b>On site component</b>	22-04-2024 to 26-04-2024
<b>Virtual component</b>	15-04-2024 to 19-04-2024
<b>Schedule</b>	<p>Total hours: 100- Online 20H- 4 hours/ day          - Onsite/ in person: 40 – 8 hours/ day          - Autonomous work: 40 H</p> <p>The end of the course will be 6<sup>th</sup> May 2024 (Delivery of group project)</p> <p>Final Evaluation and report- 31<sup>st</sup> July</p>
<b>Link to Course Guide</b>	
<b>Course inscription procedure(s)</b>	Each IRO establishes their own internal call, 2024: IROs send IPV's IRO the nomination.

## INTRODUCTION

The central theme of the course is to explore the ethical issues related to the production, distribution, and consumption of food. Participants will have the opportunity to examine ethical challenges in the food ecosystem, considering issues such as environmental sustainability and food security. The course also addresses the ethical implications of agricultural practices, food production methods, global trade, food waste and individual food choices.

The relevance of the course lies in the growing awareness of the impact of the food system on human health, the environment and social equity. With the increase in global demand for food, it is imperative to address the ethical complexities involved in food production and distribution.

Understanding the ethical ramifications in the food ecosystem not only benefits individual health, but also contributes to building more just, equitable and ecologically sustainable food systems. Therefore, this course is an excellent educational opportunity for everyone involved in the food process, driving a positive transformation towards a more ethical and resilient food system.

## COURSE CONTENT AND TEACHING METHODS

The course "Ethics in the Food Ecosystem" covers the following topics, among others:

**1- The impact and the need of Ethical Food** (What it is?; Food choices and challenges; Food waste; food and health; food consumption)

**2- Exploring the world of innovation** (Opportunities in innovation; circular economy; Innovating for people- planet-profit; Design thinking process; Innovation & Functionality in food business)

**3- Ethical Food operation** (food production; GMO; Food handling; Food authenticity; Food adulterations)

**4- Sustainability for the future** (Power of the ethic food ecosystem; Food security & hunger relief; Animal welfare; Developing sustainable food systems; potential social impact of food enterprises)

Teaching methods

**Online classes:** Distributed by all the partners involved in the course.

The main aim of the online classes is to provide theoretical and conceptual content related to ethics in the food ecosystem. These include lectures, slideshows, educational videos, and digital resources that address ethical principles, challenges in the food system and best practices. Interactive activities will also be incorporated to promote the active participation of participants, allowing them to exchange ideas and perspectives on the ethical issues presented. It is also worth highlighting the fact that this online component allows flexible access to the content, making it easier for students with different schedules to take part.

**On-site classes:** In IPV

Face-to-face classes will be dedicated to practical activities, case studies and more in-depth discussions on the application of ethical principles in the context of the food ecosystem. These classes aim to strengthen participants' practical understanding and promote face-to-face interactions. They are intended to include study visits, practical workshops, simulations, collaborative case studies and group activities that encourage the application of concepts learnt during online classes. It should also be noted that these classes allow participants to interact directly with each other and with the teachers, clarify doubts and obtain more personalised guidance.

**Autonomous Work (40 hours).**

This component includes individual activities, such as additional reading, research, bibliographical reviews, and in-depth study of the topics covered in class. It may also include the development of individual or group work in which the ethical concepts learnt will be applied. This component fundamentally aims to promote autonomy and the practical application of knowledge.

## LEARNING RESOURCES AND TOOLS

- textbooks and relevant reading materials.
- multimedia, applications, software, platforms.
- digital learning resources including video, audio, text, websites, animations and images.
- Lectures.
- Relevant workgroup materials.
- Study visits,
- Workshops.
- Other resources e tools could be applied if necessary.

## LEARNING OUTCOMES

The course "Ethics in the Food Ecosystem" is a comprehensive program aimed at participants involvement in the different aspects of the food system. The course also aims to explore ethic aspects, thus equipping participants to make informed and ethical decisions in the context of their respective roles in the food ecosystem. Moreover, the learners will be provided with the skills from which to creatively adapt their food offerings and services in a more ethically manner with impact on the global market. These create a more ethical, sustainable, and healthier society, aligned with the European Green Deal and the UN SDGs ( United Nations Sustainable Development Goals).

## OBJECTIVES

Provide the learners with the skills from which to creatively adapt their food offerings and services in a more ethically minded manner having an impact on the entire market. These create a more ethical, sustainable, and healthier society and ultimately will be more aligned with the European Green Deal and the UN SDGs. Thus, create in the students the confidence to use innovation, and ethical ways to create solutions to people's and the planet's needs.

The course will contribute to the professional development of students by increasing skills in relation to ethical issues in food industries and facilities who will be prepared to deliver healthier and more ethically produced foods with a focus on resilient, and sustainable.

To equip students with a greater understanding of ethics in the food world and the impact of good and bad choices.

To equip and empower a new generation of food entrepreneurs and existing Food SMEs with a greater understanding of what Ethical Food and practices or processes mean.

## ASSESSMENT METHODS AND CRITERIA

Formative assessments: Students reflections; Group projects, class discussion, short quizzes

Summative assessment: Elaboration of a group projet

## BIBLIOGRAPHY AND TEACHING MATERIALS

The information will be made available as soon as possible.

## CONTACT DETAILS

<b>Responsible Lecturer</b>	Prof. Paula Correia
<b>E-mail</b>	paulacorreia@esav.ipv.pt
<b>Other Lectures</b>	Prof. Edite Teixeira de Lemos-Polytechnic Institute of Viseu, Portugal Prof. Maria João Lima- Polytechnic Institute of Viseu, Portugal Prof. Helena Esteves Correia- Polytechnic Instituto of Viseu, Portugal Prof. Kati Partanen, Savonia University of Applied Sciences, Finland Dr. Ardita Hoxha-Jahja, Savonia University of Applied Sciences, Finland Prof. Theodoros Varzakas, University of Peloponnese, Greece Prof. Lambros Farmakis, University of Peloponnese, Greece Prof. John Kapos, University of Peloponnese, Greece Prof. Agila Dauksiene, Lithuanian University of Health Sciences, Lithuania Prof. Dovile Klupsaite, Lithuanian University of Health Sciences, Lithuania Prof. Jurgita Dailidaviciene, Lithuanian University of Health Sciences, Lithuania Prof. Elena Bartkiene, Lithuanian University of Health Sciences, Lithuania Prof. Vytaute Starkute, Lithuanian University of Health Sciences, Lithuania Prof. Erika Mozuriene, Lithuanian University of Health Sciences, Lithuania Prof. Daniela Spina, University of Catania, Italy Prof. Rosa Palmeri, University of Catania, Italy
<b>Hosting Institution IRO</b>	Ms. Rita Lopes: <a href="mailto:internationaloffice@sc.ipv.pt">internationaloffice@sc.ipv.pt</a>

## OTHER RELEVANT INFORMATION

Meal or accommodation costs are the responsibility of the student.

However, the IPV does offer some logistical options once the admission process has been finalised.