Module title	Sustainable Food Supply Chains
Code	F4
Degree Programme	Master of Science in Life Sciences
Group	Food
Workload	3 ECTS (workload: 90 hours comprising 32 contact hours (= 42 lessons) plus 58 h self-
	study)
Module	Name: Dr. Claudia Müller
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Lecturers	Dr. Claudia Müller, ZHAW
	Prof. Dr. Nathan Kunz, BFH
	Dr. Franziska Stössel, ZHAW
	Dr. Evelyn Markoni, BFH
	Dr. Matthias Meier, BFH
	Further guest lecturers
Entry requirements	Knowledge of food technology and / or of agriculture, as well as basic knowledge of
	the principles of sustainability is highly recommended.
	Contents of an online module, which should be worked through before the course
	begins (time required approx. 6 hours).
Learning outcomes	After completing the module, students will be able to:
and competences	explain sustainability in all dimensions;
	illustrate how sustainability relates to the current food system; and
	develop a sustainable food system model (= concept of a sustainable supply chain)
	for the future – one which is economically viable, environmentally friendly and
	socially acceptable – using the example of a selected food product.
Module contents	The main objective of the module is to understand the concept for the sustainability-
	driven production of healthy food using selected food products as examples.
	Therefore, the course will cover a holistic assessment of the food value chain and its
	sustainability performance regarding social, economic, environmental and health
	aspects and will include:
	Sustainable agriculture (conventional versus organic); Sustainable agriculture (conventional versus organic);
	Environmental assessment (life cycle analysis);
	Economic basis of a sustainable business;
	Social aspects; Distribute of a particular state of the attribute of
	Principles of a sustainable and healthy nutrition;
	Technological challenges; and
	Principles of process analysis
Teaching / learning	Students work in interdisciplinary groups, assessing and optimizing the supply chain of
methods	a selected food product to make it more sustainable.

	Experts provide inputs on the different sustainability dimensions and stages of the supply chain during the course. They address the corresponding challenges with respect to sustainability. Coaching sessions are offered during the module where students can discuss their
	questions with experts.
Assessment of	1. Individual grade
learning outcome	- Written exam (using SEB) (40%)
	- Preparation for coaching sessions (10%)
	2. Group work (50%)
Format	7 weeks
Timing of the	Spring semester, CW 15-22
module	
Venue	Blended learning format.
	Presence sequences take place in Olten.
Bibliography	Recommendations:
	Nguyen H., FAO (2018); Sustainable Food Systems – Concept and framework;
	http://www.fao.org/3/ca2079en/CA2079EN.pdf
	Willet W. et al. (2019); Food in the Anthropocene: the EAT–Lancet Commission on healthy diets from sustainable food systems; The Lancet, Vol 293: 447-492; https://www.thelancet.com/action/showPdf?pii=S0140-6736%2818%2931788-4
Language	English
Links to other modules	Potential similarities and links to E2 'Life Cycle Assessment'
Comments	There will be compulsory attendance on 3 days of the module (estimated: week 1,
	week 6 and week 7).
Last Update	18.07.2024