



Full Syllabus



Course Title					
Introduction to food systems and sustainable diets					
Lecturer					
Dr Alon Shepon					
Semester					
Fall					
Course requirements					
Attendance - Participation in 11 lectures 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 - Four academic papers (see list below) - 10% Final exam - 70%					
Course schedule					
Class no. / Date	Subject	Notes	Debate	Academic readings	
1. 11.10.21	Introduction to the course. Introduction to the global food system				
2. 18.10.21	Health and Nutrition	Dr. Sigal Tepper		(Gordon et al. 2017)	
3. 25.10.21	Agriculture productivity and the Green revolution	Dr Ram Fishmann			
4. 1.11.21	Industrialization, trade and consolidation	Discussion on the movie Food Inc			
5. 8.11.21	Environmental aspects of foods			(Poore and Nemecek 2018)	

Full Syllabus



6. 15.11.21	Social aspects of foods	Dr Rafi Grosplik	Local foods vs globalized system		
7. 22.11.21	Aquatic foods				
8. 29.11.21	Food and climate change				
9. 6.12.21	Technology and innovation	Omri Schanin, meatech3d	Meat vs. meat substitutes		
10. 17.12.21	Urban food systems	A tour of urban agriculture in Tel Aviv . It takes place on Friday, not on the regular time slots of the course.			
11. 20.12.21	Food policy		Future Foods vs traditional foods	(Tzachor, Richards, and Holt 2021)	
12. 27.12.21	Food supply by the numbers: quantifying the amount of food needed now and in the future	Back-of-the-envelope calculations of food production: understanding the numbers			
13. 3.1.21	How will we feed the world in 2050? In search of solutions to the global food crisis			(Springmann et al. 2018)	

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



TEL AVIV אוניברסיטת תל אביב
UNIVERSITY תל אביב

Full Syllabus



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>.

Tzachor, Asaf, Catherine E. Richards, and Lauren Holt. 2021. "Future Foods for Risk-Resilient Diets." *Nature Food* 2: 326–329. <https://doi.org/10.1038/s43016-021-00269-x>.

Optional course reading

Recommended book [readings](#)

Comments

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