

國立中山大學 113學年度第1學期 課程教學大綱

National Sun Yat-sen University 113Academic year1st Semester Course syllabus

中文名稱 Course name(Chinese)	在地食物的永續發展與全球脈絡			課號 Course Code	GEAE2625
英文名稱 Course name(English)	SUSTAINABLE LOCAL FOOD IN GLOBAL CONTEXT				
課程類別 Type of the course	講授類	必選修 Required/Selected	必修	系所 Dept./faculty	博雅向度六<自然環境、生態及其永續>
授課教師 Instructor	林季怡 李育諭			學分 Credit	3

課程大綱 Course syllabus

This course takes part in the OSUN Network Collaborative Course. The course explores the theory and practice of sustainable eating in a local food system and worldwide. Students will learn about sustainable agriculture and food in their local area and will meet virtually with students at partner campuses throughout OSUN, including students at NSYSU (Taiwan), CEU (Austria), BRAC University(Bangladesh), Bard Early College New Orleans (USA) and Bard College Simon' s Rock (USA). Collaborative sessions will give students access to a global perspective on food practices, local food, and farming. We will examine sustainable food from multiple perspectives: consumers, policy-makers, and farmers/producers. The course will include oral presentations, short papers, and a collaborative final project.

*The number of students participating in the full group sections will be adjusted to meet the student number from the partner campuses.

**Course activities (field trips, cross-campus collaborative assignment, final project) will be arranged during weekdays or weekends.

課程目標 Objectives

- Develop an understanding of the value of local food
- Develop an understanding of how sustainable local food varies across cultural contexts
- Understand the complexities and contradictions of local foods and their ecological, social, economic impacts
- “Take the podium” : teach and learn from each other about the particularities and conditions of each global location in terms of local and sustainable food
- Undertake project work and collaboration with OSUN partners, both cross-cultural and cross-institutional; experience shared learning and collaborative work

授課方式 Teaching methods

lecture, discussion post, hands-on practice, collaborative project work

評分方式 (評分標準及比例) Evaluation (Criteria and ratio) [等第制單科成績對照表](#) [letter grading reference](#)

- 1.Participation: class charter, attendance, OSUN Brightspace : 15%
- 2.Discussion posts (Brightspace) : 10%
- 3.Image assignments & peer interviews : 15%
- 4.Food map(choose one item of produce or meat and map it – where is it grown, shipped, consumed?) : 15%
- 5.Reflections (course activities and experience) : 20%
- 6.Final project : 25%

參考書/教科書/閱讀文獻 Reference book/ textbook/ documents

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No copies for intellectual property rights. Textbooks provided by the instructor used only for self-study, can not broadcast or commercial use

Readings/texts/videos:

Topic_1 Sustainability, Ecology, Carbon footprint, Organic

1.Traditional Diets/Oldways - <https://oldwayspt.org/traditional-diets>

2.The Food Pyramid: A Dietary Guideline in Europe/Eufic - <https://www.eufic.org/en/healthy-living/article/food-based-dietary-guidelines-in-europe>

3.Sustainability and The Nutrition Source - <https://www.hsph.harvard.edu/nutritionsource/sustainability/>

4. CREATING A SUSTAINABLE FOOD FUTURE - https://agritrop.cirad.fr/593176/1/WRR_Food_Full_Report_0.pdf

5. Garduño-Díaz, Sara Diana. 2020. Sustainable Food Systems. Oakville, ON: Delve Publishing. Ebook. (Chapter 5 & 6)

Topic_2 Economics, Food Waste, Upcycling, Circular Economy

1.12 Myths About Hunger (PDF Summary) - https://archive.foodfirst.org/wp-content/uploads/2014/04/BK12_2-Summer-2006-12-Myths-About-Huger-Poole-Kavana.pdf

2.Tristram Stuart: The global food waste scandal - https://www.youtube.com/watch?v=cWC_zDdF74s

3.Sowing the Seeds of Food Justice - <https://drive.google.com/file/d/1StbPzR-ZGti8q2bUIjBEEU3sHobo0q9r/view>

Topic_3 Social Justice, Urban agriculture, Social movements, Farm labor/migration and displacement

1.Grassroots Solutions to Hunger - <https://whyhunger.org/how-we-work/>

2.Cultivating Food Justice: Race, Class, and Sustainability - https://www.google.com/books/edition/Cultivating_Food_Justice/76z2HF-tp7kC?hl=en&gbpv=1&dq=food+and+racism&printsec=frontcover

Topic_4 Cultural Competence, Nutrition and Local Food, Culinary Heritage

1.Cultural Diets/Health Benefits - <https://oldwayspt.org/health-studies>

2.Podcast: Seeds, Grief, and Memory - <https://www.findingourwaypodcast.com/individual-episodes/s2e6>

3.Food Sovereignty for the Ojibwe - <https://www.youtube.com/watch?v=ylstrw88FQ>

Topic_5 Synthesis: Food Sovereignty

Timmerman. 2013. Where Am I Eating? - https://books.google.com/books/about/Where_Am_I_Eating_An_Adventure_Through_t.html?id=b5Ik_dXsBr4C&printsec=frontcover&source=kp_read_button&hl=en&newbks=1&newbks_redir=0&gboemv=1#v=onepage&q&f=false

彈性暨自主學習規劃 Alternative learning periods

本門課程是否有規劃實施學生彈性或自主學習內容 (每1學分2小時)

Is any alternative learning periods planned for this course (with each credit corresponding to two hours of activity)?

☐ 否：教師需於「每週課程內容及預計進度」填寫18週課程進度（每1學分18小時之正課內容）。
No:The instructor will include an 18-week course plan in the weekly scheduled progress (each credit corresponds to 18 hours of instruction)

☒ 是：教師需於「每週課程內容及預計進度」填寫16週課程內容（每1學分16小時之正課內容），並於下列欄位填寫每1學分2小時學生彈性或自主學習內容。
Yes:The instructor will include a 16-week course plan in the weekly scheduled progress (each credit corresponds to 16 hours of instruction); the details of the planned alternative learning periods are provided below (each credit corresponds to two hours of activity).

本門課程規劃學生彈性或自主學習內容（每1學分2小時）：
Alternative learning periods for the course (each credit corresponds to two hours of activity):

學生彈性或自主學習活動 Alternative learning periods	勾選或填寫規劃內容 Place a check in the appropriate box or provide details	時數 Number of hours
學生分組實作及討論 Group work and discussion	☒ Final project gallery and report	3
參與課程相關作業、作品、實驗 Participation in course-related assignments, work, or experiments	☒ Final project gallery and report	3
參與校內外活動（研習營、工作坊、參訪）或競賽 Participation in on- or off-campus activities (e.g., seminars, workshops, and visits) or competitions	☐	
課外閱讀 Extracurricular reading	☐	
線上數位教材學習 Learning with online digital learning materials	☐	
其他（請填寫規劃內容） Other (please provide details)	☐	

每週課程內容及預計進度 Weekly scheduled progress

週次 Week	日期 Date	授課內容及主題 Content and topic
1	2024/09/08~2024/09/14	Introduction: course plan, assignments, activities, sustainable agrifood survey
2	2024/09/15~2024/09/21	Sustainability; Traditional Diets Oldways, Food Pyramid, Sustainability and The Nutrition Source
3	2024/09/22~2024/09/28	Common session 1_food sovereignty; food pyramid personal diet; summary and observation
4	2024/09/29~2024/10/05	Sustainable Food Systems (Diaz Chapter 5); Creating a sustainable food future
5	2024/10/06~2024/10/12	Sustainable Food Systems (Diaz Chapters 6); World Resources Report: Exec Summary and Chapter 1; Final project topics
6	2024/10/13~2024/10/19	Common session 2_Sustainability readings; Final project topic presentation; Homework assignment: how is your community managing food waste?
7	2024/10/20~2024/10/26	Social Justice & hunger: 12 Myths About Hunger, Sowing the Seeds of Food Justice, Brightspace readings; slow food activity (tbc)
8	2024/10/27~2024/11/02	Common session 3_privilege and food, market basket activity; production, consumption, and distribution
9	2024/11/03~2024/11/09	Social movements: food mapping (Timmerman 2013 Where Am I Eating?) & Brightspace readings; share a cultural food memory; field trip (tbc)
10	2024/11/10~2024/11/16	Common session 4_ what does food sovereignty mean in your community? Via Campesina
11	2024/11/17~2024/11/23	Global farmer movements; farm labor/migration and displacement; final project in progress; field trip(tbc)
12	2024/11/24~2024/11/30	Asynchronous session 5_Final project work - meet on your own with your group members; Brightspace readings; slow food activity (tbc)
13	2024/12/01~2024/12/07	Understanding Sustainable Diets (Johnston et al.)
14	2024/12/08~2024/12/14	Common session 6_ Synthesis: Warm-up: How do we move toward more local food? Propose a solution; breakout groups: actions and practices. Guest speakers: young entrepreneurs in food business (tbc)
15	2024/12/15~2024/12/21	Common session 7_ Final project presentations; gallery on course website; wrap-up: what idea are you interested to know more about from the final projects
16	2024/12/22~2024/12/28	Project gallery, short reports, reflections, discussion posts
17	2024/12/29~2025/01/04	Self-learning session
18	2025/01/05~2025/01/11	Self-learning session

課業討論時間 Office hours

時段1 Time period 1: 時間 Time：星期一14:00-16:00 地點 Office/Laboratory：GE5018 時段2 Time period 2： 時間 Time：星期四16:00-18:00 地點 Office/Laboratory：GE5018
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系所學生專業能力/全校學生基本素養與核心能力 basic disciplines and core capabilities of the dcpartment and the university

系所學生專業能力/全校學生基本素養與核心能力 basic disciplines and core capabilities of the department and the university	課堂活動與評量方式 Class activities and evaluation										
	本課程欲培養之能力與素養 This course enables students to achieve.	紙筆考試或測驗 Test.	課堂討論(含個案討論) Group discussion (case analysis).	個人書面報告、作業、作品、實驗 Individual paper report/ assignment/ work or experiment.	群組書面報告、作業、作品、實驗 Group paper report/ assignment/ work or experiment.	個人口頭報告 Individual oral presentation.	群組口頭報告 Group oral presentation.	課程規劃之校外參訪及實習 Off-campus visit and internship.	證照/檢定 License.	參與課程規劃之校內外活動及競賽 Participate in off-campus/ on-campus activities and competitions.	課外閱讀 Outside reading. 課外閱讀 Outside reading.
※全校學生基本素養與核心能力 Basic disciplines and core capabilities of the university											
1.表達與溝通能力。1. Articulation and communication skills	V		V	V	V	V	V	V		V	
2.探究與批判思考能力。2. Inquisitive and critical thinking abilities											
3.終身學習能力。3. Lifelong learning											
4.倫理與社會責任。4. Ethics and social responsibility											
5.美感品味。5. Aesthetic appreciation											
6.創造力。6. Creativity											
7.全球視野。7. Global perspective	V		V	V	V	V	V	V		V	
8.合作與領導能力。8. Team work and leadership											
9.山海胸襟與自然情懷。9. Broad-mindedness and the embrace of nature	V									V	

本課程與SDGs相關項目：The course relates to SDGs items:

- ☐ SDG1-消除貧窮(No Poverty)
- ☒ SDG2-消除飢餓 (Zero Hunger)
- ☐ SDG3-良好健康與福祉(Good Health and Well-being)
- ☐ SDG4-教育品質(Quality Education)
- ☐ SDG5-性別平等(Gender Equality)
- ☐ SDG6-乾淨水源與公共衛生(Clean Water and Sanitation)
- ☐ SDG7-可負擔乾淨能源(Affordable and Clean Energy)
- ☐ SDG8-優質工作與經濟成長(Decent Work and Economic Growth)
- ☐ SDG9-工業、創新和基礎建設(Industry,Innovation and Infrastructure)
- ☐ SDG10-減少不平等(Reduced Inequalities)
- ☐ SDG11-永續城市(Sustainable Cities and Communities)

☒	SDG12-責任消費與生產(Responsible Consumption and Production)
☐	SDG13-氣候行動(Climate Action)
☐	SDG14-海洋生態(Life Below Water)
☐	SDG15-陸域生態(Life on Land)
☐	SDG16-和平、正義和穩健的制度(Peace,Justice And Strong Institutions)
☒	SDG17-促進目標實現的全球夥伴關係(Partnership for the Goals)
☐	本課程和SDGS無關

本課程校外實習資訊: This course is relevant to internship:

☐ 本課程包含校外實習（本選項僅供統計使用，無校外實習者，得免勾記）
The course includes internship.(For statistical use only. If the course without internship, please ignore this item.)

實習定義：規劃具有學分或時數之必修或選修課程，且安排學生進行實務與理論課程實習，於實習終了取得考核證明繳回學校後，始得獲得學分；或滿足畢業條件者。（一般校內實習請勿勾選此欄位）

Internship: The required or elective courses should include credits and learning hours. Students should participate in the corporative company or institution to practice and learn the real skills. An internship certification must be handed in at the end of internship to get the credits or to fulfil the graduation requirements.

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