

STUDY GUIDE | AGROECOLOGY AND SUSTAINABLE FOOD SYSTEMS
COURSE
INFORMATION

Course Format	Blended Intensive Programme (BIP)
Course Title	AGROECOLOGY AND SUSTAINABLE FOOD SYSTEMS
Admission Profile	Bachelor's, master's or doctoral students in agronomy, social sciences, environment, health
Prerequisites and co-requisites	<ol style="list-style-type: none"> To apply for this program, students must be regularly enrolled in the participating institutions; Participation in the program is open to students from any field of study related to BIP-related content; Students must demonstrate English language skills, at B2 level, according to the Common European Framework of Reference
Hosting Institution	Polytechnic University of Viseu, Portugal
Participant Institutions	<p>Organiser Institution: Polytechnic University of Viseu, Portugal</p> <p>Co-organiser:</p> <p>University of Granada, Spain</p> <p>University of Catania, Italy</p> <p>Partners Institutions:</p> <p>Universidade de Valladolid</p> <p>University of Salento</p> <p>Università della Calabria</p> <p>Estonian University of Life Sciences</p> <p>Universidad de Vigo</p> <p>University of Bologna</p> <p>Haute École Louvain en Hainaut (HELHa) en Belgique</p> <p>Facultad de Ciencia y Tecnología (La Rioja)</p>

Total number of participants per institution	Maximum of 10 participants per institution
Total number of participants	20
ECTS	3
Language of the Programme	English
On-site component	[16/6/2024 a 22/6/2024]
Virtual component	[20/5/2024 a 14/6/2024 e 24/6/2024 a 28/6/2024]
Schedule	On site component – 10 a.m. to 10 p.m. Virtual component – according to students' availability
Link to Course Guide	
Course application	Each IRO establishes their own internal call. IROs send IPV's IRO the nominations from their own institution

INTRODUCTION

The transition to sustainable food systems is a challenge today, particularly in the face of alarming rates of food insecurity and malnutrition and "overnutrition" (obesity), together with increasing biodiversity loss and climate change. Agroecology as a driver of sustainable food systems (SFS) seeks to address these issues while promoting the role of women and gender equality, family farming, food sovereignty and justice.

Production systems based on agroecology are currently considered by researchers, farmers and civil society movements to be fundamental for the necessary transition. To this end, it is crucial and urgent to train future actors in the various components of agroecology and SFS, participating in and promoting initiatives that have been developed at the national level, such as bioregions or the promotion of sustainable food diets at the level of several municipalities.

The training plan for the International Summer School - Agroecology and sustainable food systems is proposed, divided between synchronous and asynchronous distance training sessions and participation in a field school, which will include cross-visits to agroecological farms in Portugal.

COURSE CONTENT AND TEACHING METHODS

The themes to be addressed involve the main components and approaches of agroecology and sustainable food systems, from production to consumption, focused on people and their well-being, through perspectives of agronomy, health, social sciences, environment, and will be:

1. Being and doing agroecology (Evolution, concepts, components of agroecology)
2. Feeding life and health (Health and wellbeing through sustainable food diets and systems and communities)
3. Building sustainable food systems (Technical roadmaps and agroecological practices)
4. Be a farmer. Knowledge, vision and risks (social, health, economic, cultural)
5. Agriculture and environment (SFS and its effects on ecosystem services)
6. Resilience from sustainable food systems (climate change, depopulation, circular economy and SFS)
7. Civil society and political dynamics (Agriculture and the human right to food, adequate nutrition - DHANA, gender equality and the role of women in agriculture)
8. Communicate and advocate for agroecology and sustainable food systems (communication and knowledge, stakeholder involvement, community and participatory approach)
9. Design sustainable food systems projects (from production to consumption, from individuals to communities, from health to environment)

Throughout the distance- learning component, the aforementioned themes will be addressed and challenges related to the construction of agroecological production systems and sustainable food systems will be provided, which should be presented, discussed and agreed upon in the face-to-face component. In the face-to-face component, it is planned to hold a field school, where, together with local actors (farmers, technicians, decision-makers) the local food system is analysed and evaluated and intervention proposals are presented, built from the learning resulting from the online component.

LEARNING RESOURCES AND TOOLS

Moodle platform (in Development)

LEARNING OUTCOMES

In development

OBJECTIVES

To be able to understand the different components and linkages of agroecology and SFS,
To know and be able to support initiatives for the promotion of sustainable food diets,
To gain critical skills related to the impact of the food systems on health, environment, culture, rural territories.

ASSESSMENT METHODS AND CRITERIA

Completion of 75% of the platform tasks, participate in the presential week and the proposed activities, and oral presentation of final work.

BIBLIOGRAPHY AND TEACHING MATERIALS

In development

Davis, M., Cornwell D., Introduction to Environmental Engineering, 6th Edition, New York, 2023, McGraw-Hill International Editions, 2023. ISBN10: 1260241092 | ISBN13: 9781260241099

Kaza S et al. What a Waste 2.0 – A Global Snapshot of Solid Waste Management to 2050. The World Bank Group 2018. <https://openknowledge.worldbank.org/handle/10986/30317>.

CONTACT DETAILS

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<p>Hosting Institution IRO</p>	<p>Ms. Rita Lopes</p> <p>internationaloffice@sc.ipv.pt</p>

OTHER RELEVANT INFORMATION

Food and accommodation costs are the responsibility of the student. However, the IPV does offer some logistical options once the admission process has been completed.

During the presential week, students will visit agroecological experiences (lunch will be included), so it is advised to wear comfortable clothes and shoes, hat, solar protection and to bring water.