



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	052216 – Agricultural systems around the world		
Thematic Area	Origin of culinary products	Year	Second
Course Type	Mandatory	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

BRIEF COURSE DESCRIPTION

The purposes of this course are that students can understand how geographic, climatic, agronomic and sociocultural context determines the emergence of a certain type of culinary product; have criteria to differentiate the agricultural production systems; consider the impact of these systems in the potential quality of the product; discern between cultural components and scientific knowledge when considering products; know the world food system, **the history of agriculture, the world's population evolution and the main cultivation systems.**

In addition, students will learn about the agro environmental factors which condition agricultural production and how to manage resources (water, sun, energy and labour) according to production objectives. They will also study the main production processes such as nitrogen cycle and breathing and how to promote sustainable agricultural production and responsible food consumption.

GENERAL SKILLS

GS8 – Build hypothesis, collect and interpret information according to the scientific method.

SPECIFIC SKILLS

SS9 – Recognize and apply the main basic operations of the industrial processes in order to guarantee the control of the processes and products intended for human consumption.

SS10 – Identify the geographical origin of the products and the influence of local factors in their distribution.

LEARNING OBJECTIVES

- Understand how the historical, geographical, climatic, agronomic and sociocultural context determines the appearance of a certain type of culinary product.
- Have criteria to differentiate agricultural production systems.
- Assess the implication of agricultural production systems in the potential quality of the product.
- Distinguish between cultural components and scientific knowledge in the valuation of products.



- Know the world food system. History of agriculture and the evolution of the world population. Globalization versus location. The main cultivation systems.

THEMATIC CONTENTS

1. Introduction to agriculture and world food systems.
2. Crops.
3. Climate and agriculture.
4. Agricultural land.
5. Resources management.
6. Animal production systems.

LEARNING METHODOLOGY

Lectures - where the teacher explains the contents with help of slide presentations - will provide **students with the necessary knowledge to achieve the aforementioned objectives. Students' participation** by means of questions and answers and posing problems is required for collective reflection.

Block 7 will follow a conference format so it can be modified depending on the invited speakers.

In smaller groups, students will be able to develop skills to solve agronomic problems in order to reflect on the need for natural or synthetic resources and well as the skill to analyse certain culinary proposals from an environmental, agronomic, social and cultural perspective. Teachers and students will promote global thinking.

ASSESSMENT SYSTEM

The assessment system **assesses the student's achievement of learning outcomes regarding the subject's own competences.**

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.



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Assessment systems	Continuous	Final
Exercise “interpret a dish”	30%	20%
Report about technical visits	20 %	20 %
Theory mark	50 %	60%

REVIEW AND REASSESSMENT OF THE COURSE

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

- Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.
- Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

BIBLIOGRAPHY

- Fernandez, R.; Leiva, M.J. 2003. Ecologia para la agricultura. Ed. Mundi-Prensa
- Gliessman,, S.R. 2000. Agroecology, Ecological processes in sustainable agriculture. ED. CRC PRes LLC.
- Loomis, R.S. & Coonor, D.J. 2002. Ecologia de cultivos. Productividad y manejo en sistemas agrarios. Ed. Mundi-prensa.
- Sinclair, T.R.; Gardner, F.P. Principles of Ecology in Plant Production. CAB International.
- Tivy, J. 1991. Agricultural ecology. Ed. Longman Scientific & Technical.