

Faculty of Higher Education

<b>Subject Code</b>	FDS709
<b>Subject Name</b>	Community Food Systems in Practice 2
<b>Credit points</b>	6
<b>Study Level</b>	Year 4
<b>Delivery mode</b>	On campus
<b>Location</b>	Melbourne
<b>Prerequisites</b>	FDS702 Community Food Systems in Practice 1

<b>Subject Coordinator</b>
Dr Nicholas Rose
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<b>Subject Overview</b>	<p>Community Food Systems in Practice 2 builds on the knowledge, skills and experience outcomes gained in Community Food Systems in Practice 1 in order to develop an individually-tailored and focused project in a real-life context. This is a subject for students who are either currently employed in a food-related enterprise or community organisation or who have secured a paid or voluntary field placement as part of the Bachelor of Food Studies (Community Food Systems) prior to commencing the subject.</p> <p>Students will learn within a professional community of practice, enabling them to develop an understanding of the contributions they can make as citizens in a broader community. The subject will support them in delving more deeply into key debates in contemporary food activism and, through time spent on their field placement, negotiate the tensions inherent in many alternative food practices. The subject extends their skills in critical thinking, participant observation and other field research methods, which are transferrable and applicable to a wide range of professional contexts as well as provide a pathway to further learning. Students will also be assisted through the ethics process for their project.</p> <p>Within a community of practice supported by their subject coordinator, students will scope and design a practical intervention in the food system; prepare a statement of need and justification; develop key objectives; plan a methodological approach to achieve their objectives; and review relevant academic literature to support their approach.</p> <p>By the end of the subject, students will have an approved project proposal, including project design, literature review, methodology and ethics approval. The experiential learning component and data collection will be provided by FDS728 Community Engagement. The final project report or essay will be written up in FDS719 Community Food Project or, if taken as a single subject, can be later pursued within their employer organisation.</p>
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<b>Learning Outcomes</b>	Scope and design a practical intervention in the food system
	Critically analyse literature and develop a specific, researchable question
	Justify the choice of research methodology
	Contribute effectively to a collaborative community of practice
	Demonstrate the capacity to communicate academically rigorous research in both oral and written forms
	Apply principles of research ethics to the development of a project

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<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	Present project idea	10%
	Oral presentation	20%
	Ethics application	Hurdle
	Present project	40%
	Weekly readings	20%

<b>Graduate Attributes addressed in this subject</b>	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Scholarly skills
	Communication skills
	Personal attributes - capacity for independent thinking and research