

Course structure
Food ethics (LV0115)
7,5 (5 + 2,5) ECTS Autumn 2021
within the Master's programme: Sustainable Food Systems, SLU
Course period: Sept 30th to Nov 1st

Date and time	Meeting IRT with the following teacher	Seminar/lecture (IRT= italics)	Students' preparation & assignments, e.g. writing, watching and reflecting	Literature to be read <i>until</i> each zoom session
Sept 30 <i>Sept 30:13-15</i>	HR	Course start <i>Lecture: intro to course + food ethics</i>	Read course instructions and check access to literature. Then - start reading! Upload a short presentation of yourself and your own 'food ethics issue' in Canvas	Hub Zwart, 2000
		PART 1 Theme I: Normative ethical theories		
Oct 1: <i>13-15</i>	PS	<i>Lecture: Intro to normative ethical theories</i>	Read literature in Theme I : ethical theories	Gjerris et al, 2013: <i>Intro, Chapter 1-4</i>
Oct 4			Web lectures: normative ethical theories Discussion in web-groups	Gjerris et al: <i>Chapter 5-8</i>
Oct 5: 9-10 Oct 5	PS	<i>Chat time</i>	Chat open for questions on theme I Write individual assignment in ethical theories	Link: https://slu-se.zoom.us/j/62563525562 Passcode: 202124

Oct 6: 10-12	PS	<i>Seminar on normative ethical theories</i>		Gjerris et al: <i>Chapter 9-11</i>
Oct 7			Hand in individual assignment on Theme I	
		Theme II: Production and Distribution		
Oct 8 13-14	HR	<i>Chat time</i>	Web lecture: Actors, Distribution and Production Discussion in web-groups Web lecture: Meat consumption Quizz in Canvas Chat open for questions on theme II	Sandler: <i>Chapter 1-2</i> Link: https://slu-se.zoom.us/j/62563525562 Passcode: 202124
Oct 11: 10-12	HR	<i>Seminar on ethical issues in Production and Distribution</i>		Swartz 2019 Schulze, Spiller & Risius 2019
Oct 12			Web-group discussion on Theme II Hand in minutes on Canvas	All literature for the theme
		Theme III: Consumption and Waste		
Oct 13, 14 and morning of 15			Web lecture: Consumption Web-group discussions on Theme III, and preparation for presentation at seminar on Oct 15 th	Sandler: <i>Chapter 3,5-6</i> Mephram, Gjerris & Gaiani 2014, De Tavernier 2012
Oct 14: 9-10	PS	<i>Chat time</i>	Chat open for questions on theme III	Link: https://slu-se.zoom.us/j/62563525562 Passcode: 202124
Oct 14: 10-11	HR	<i>Intro to PART 2</i> <i>Instructions for writing an essay</i>		Please try to choose your theme <i>before</i> this seminar!

Oct 15: 13-16	PS	<i>Seminar on ethical issues in Consumption and Waste, based on student presentations</i>		
Oct 18-19		Work on your essay	Search for literature, formulate research question, prepare presentation on Oct 20th etc.	
		Theme IV: GM plants and GM animals		
Oct 20: 10-12	PS	<i>Lecture on ethical issues regarding GM food (plants)</i>		Sandler: <i>Chapter 4</i>
Oct 20: 13-15 + 15-17	HR	Part of <i>PART 2</i> Student presentations	Students present <i>synopsis and chosen literature</i> at seminar (divided into two groups)	
Oct 21: 10-12 14-15	HR	<i>Seminar on ethical issues regarding GM animals</i> <i>Chat time</i>	Chat open for questions on theme IV Discussion in web-groups on Theme IV Hand in notes from group discussion	Sandler: <i>Chapter 4</i> , Eriksson et al 2017 Link: https://slu-se.zoom.us/j/62563525562 Passcode: 202124 All literature for the theme
Oct 22			Work on your essay	
Oct 25 11-12	HR	<i>Chat time</i>	Work on your essay	Submission of first draft 15.00. Feedback from teacher asap.
Oct 27			Students present <i>discussion and conclusions</i> to each other in small groups.	
Nov 1				Submission of final version of essay

Course structure:

The course has 2 parts, which are slightly overlapping in time:

Part 1: Ethical aspects of food, lectures and seminars (Sept 30th - Oct 21st)

Part 2: Ethical aspects of food, individual written assignment (Oct 14th - Nov 1st)

Within Part 1 there are 4 themes, each one including material (e.g. web lectures, scientific papers) for your own preparation, at least one seminar or lecture in Zoom and group discussions without teacher (exact time to be scheduled within the group).

Theme I has an individual assignment, theme II and IV have group assignments from which the minutes of each group's discussion are to be handed in on Canvas, and theme III has a group presentation at the seminar.

NB: Part 2 is the time for writing an individual essay in food ethics. It is a short and intensive writing period, so in order to facilitate your choice of theme, it is introduced before Part 1 has ended.

Practicalities:

The schedule shows the entire course process and steps to be taken by each student. Please read it carefully and make sure you grasp the structure and pace of the course!

Time slots are given for seminars and lecture when you meet a teacher (HR or PS) and each other via Zoom. Other course elements are only assigned a date, i.e. the day you are supposed to fulfill exactly this task. Please note that it differs whether they shall be done individually or in a group. Important note: Please make sure you follow the course day by day by planning your time to be able to fulfil each task and prepare each seminar or lecture by reading the related and required literature. *The course builds on your active engagement during seminars and preparatory reading of the literature!* By doing so, you contribute to creating an interactive and creative learning environment where we all learn from each other's perspectives!

Teachers:

HR: Helena Röcklinsberg, Associate Prof in ethics, Senior lecturer in animal ethics, Dept. of Animal Environment and Health, Course leader
Helena.Rocklinsberg@slu.se

PS: Per Sandin, Associate Prof in philosophy, Senior Lecturer in Bioethics and Environmental Ethics, Dept of Crop Production Ecology
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Course Assistant:

Svea Jørgensen, Leg Veterinarian, Dept. of Animal Environment and Health
Svea.Jorgensen@slu.se

Grading:

Part 1: pass/fail

Part 2: 3/4/5

Literature

Books:

Gjerris M, Nielsen MEJ and Sandøe P. 2013. *The good, the right and the fair. An introduction to ethics* College publ. pp. 192. (Not available as e-book).

Sandler, Ronald L. 2015. *Food ethics. The Basics*. Routledge, pp.201. <https://www.taylorfrancis.com/books/9780203694404>

Scientific papers:

De Tavernier, J. 2012. Food Citizenship: Is There a Duty for Responsible Consumption? *Journal of Agricultural and Environmental Ethics*; 25: 895-907.
<http://dx.doi.org/10.1007/s10806-011-9366-7>

Eriksson, Jonas, Rydhmer, Röcklinsberg 2017. Invited review: Breeding and ethical perspectives on genetically modified and genome edited cattle. *Journal of Dairy Science*, 101 (1): 1-17, 2017. <https://www.sciencedirect.com/science/article/pii/S0022030217309505>

Gjerris M., Gaiani S. 2014. Food Waste and Consumer Ethics. In: Thompson P.B., Kaplan D.M. (eds) *Encyclopedia of Food and Agricultural Ethics*. Springer, Dordrecht. https://link.springer.com/referenceworkentry/10.1007/978-94-024-1179-9_99

Mephram, B. 2000. A Framework for the Ethical Analysis of Novel Foods: The Ethical Matrix. *Journal of Agricultural and Environmental Ethics* (12), 165-176. <https://link.springer.com/article/10.1023/A%3A1009542714497>

Schulze, M., Spiller, A & Risius, A. 2019. Food Retailers as Mediating Gatekeepers between Farmers and Consumers in the Supply Chain of Animal Welfare Meat - Studying Retailers' Motives in Marketing Pasture-Based Beef. *Food Ethics* 3,41-52. <https://link.springer.com/article/10.1007/s41055-019-00040-w>

Swartz, H. 2019. The Ethics of Labeling Food Safety Risks. *Food Ethics* 2, 127-137. <https://link.springer.com/article/10.1007/s41055-019-00035-7>

Zwart, H. 2000. A short history of food ethics. *Journal of Agricultural and Environmental Ethics* 12: 113–126.
<https://link.springer.com/article/10.1023/A%3A1009530412679>

Further papers might be added closer to or during the course.