

<b>NW 47 Transforming school meals for health and nutrition</b>		
<b>Prüfung:</b>	<b>LV.-Nr.:</b>	<b>ECTS-Punkte:</b> 5 CP
<b>Empfohlene Einordnung:</b> A. Semester	<b>Pflichtkennzeichen:</b> [WPF]	<b>Lehrveranstaltungssprache:</b> Englisch
<b>Modulverantwortung:</b> Prof. Dr. Carola Strassner	<b>Modulturnus:</b> WiSe, SoSe	<b>Information zur Anmeldung:</b>
<b>Lehrende:</b> Prof. Dr. Carola Strassner, Dr. Lilliana Stefanovic		
<b>Qualifikationsziele</b> <b>Learning outcomes</b>	<p>The student can:</p> <ul style="list-style-type: none"> <li>• identify context-specific barriers for implementing healthier and more sustainable school meals,</li> <li>• understand, comprehend and apply knowledge about the role of public procurement in transforming school meal systems</li> <li>• describe food environments</li> <li>• understand, comprehend and apply knowledge about how promoting healthy diets can change consumer behaviour,</li> <li>• apply food systems to school meal contexts,</li> <li>• find and select appropriate academic and technical resources,</li> <li>• present research findings in an academic context,</li> <li>• work individually and in a group, assuming different roles, in order to achieve the assumed goal.</li> </ul>	
<b>Prüfungsform- und umfang</b> <b>Assessment</b>	<p>Siehe aktuelle Prüfungstermin- und Prüfungsformliste //</p> <p>Student presentations and/or a written assignment</p>	
<b>Lehrform</b> <b>Teaching methods</b>	<p>The course follows a student-centred approach based on activity-driven lectures as well as classes with discussions and exercises based on own and group work, discussions, consultations and evaluations. Guest contributions from the field of practice are integrated.</p>	
<b>Lehrinhalte</b> <b>Course objectives and description</b>	<p>The course develops knowledge in the fields of</p> <ul style="list-style-type: none"> <li>• examining the relationship between school meals and diet, food systems and climate</li> <li>• school meal programmes around the world, as well as actors in this field</li> <li>• school-based health interventions and evidence of impact</li> <li>• good practices from national school meal programmes across high- and low-income countries as well as regional approaches</li> <li>• the nutrition indicators to collect for school-age children and adolescents</li> </ul> <p>The course gives students opportunities to learn about and practice selected methods such as interview techniques and case studies.</p>	
<b>Workload</b>	<p>Präsenzveranstaltung (2 SWS):</p> <p>Studentische Vor- und Nachbereitung:</p> <p>Summe:</p>	<p>30 h</p> <p>120 h</p> <p>150 h</p>
<b>Inhaltliche Voraussetzungen</b>		
<b>Formale Voraussetzungen</b> <b>Formal prerequisites</b>	none	
<b>Literatur-empfehlungen</b>	<ul style="list-style-type: none"> <li>• Pastorino, Silvia; Springmann, Marco; Backlund, Ulrika; Kaljonen, Minna; Singh, Samrat; Hunter, Danny; Vargas, Melissa; Milani, Peiman; Bellanca, Raffaella; Eustachio Colombo, Patricia; Makowicz Bastos, Deborah; Manjella, Aurillia; Wasilwa, Lusike; Wasike, Victor; Bundy, Donald AP; the Research Consortium White Paper writing team; (2023) School meals and food systems: Rethinking the consequences for climate, environment, biodiversity, and food sovereignty. Discussion Paper. London School of Hygiene &amp; Tropical Medicine, London. DOI: <a href="https://doi.org/10.17037/PUBS.04671492">https://doi.org/10.17037/PUBS.04671492</a></li> <li>• Stein, M., Mariani, M., Caranta, R., &amp; Polychronakis, Y. (Eds.). (2024). Sustainable Food Procurement: Legal, Social and Organisational Challenges (1st ed.). Routledge. <a href="https://doi.org/10.4324/9781003393023">https://doi.org/10.4324/9781003393023</a></li> </ul>	