This course explores processes involved in the transformation of food as a raw commodity on the farm to a consumable item at the "table." Literally, to study food from farm to fork. This course reviews local, regional, and global food supply systems; industrial as well as non-industrial. Historical perspective is included with comparisons of current and past food supply chains. Study encompasses traceability of food and food sustainability as well as regional and seasonal factors affecting the food supply chain. Included is study of the food supply chain, food availability, and how these influence consumer behavior including food preparation and consumption. The impact of the food supply system on communities, family dynamics, nutritional status, and health is also included. P: FNN 304
FNN NEW (400 level) Advanced Nutrition: Food from Farm to Fork

Credit: 3

Prerequisite:
FNN 304

Course Description

This course explores processes involved in the transformation of food as a raw commodity on the farm to a consumable item at the "table." Literally, to study food from farm to fork. This course reviews local, regional, and global food supply systems; industrial as well as non-industrial. Historical perspective is included with comparisons of current and past food supply chains. Study encompasses traceability of food and food sustainability as well as regional and seasonal factors affecting the food supply chain. Included is study of the food supply chain, food availability, and how these influence consumer behavior including food preparation and consumption. The impact of the food supply system on communities, family dynamics, nutritional status, and health is also included.

Course Objectives

Upon completion of this course, the student will be able to:
- Describe the complexities of production, processing, transportation, storage, and preparation of food as it is transformed from a raw commodity at the farm to a consumable item at the "table."
- Differentiate industrial and non-industrial food systems.
- Demonstrate an understanding of local, regional, and global food systems.
- Compare and contrast current and historical food supply chains.
- Describe the influence of regionality and seasonality on food supply systems.
- Discuss traceability of food from farm to fork.
- Define food sustainability; identify practices that encourage sustainability and practices that do not.
- Discuss the effects of food supply systems on communities and family units.
- Evaluate the impact of food supply systems on the quality, quantity, and availability of food.
- Identify the impact of food supply systems on consumer behavior, food preparation and consumption.
- Demonstrate an understanding of the impact of food supply systems on nutritional status and health.
- Discuss the influence of diverse food supply systems on the environment.