NW18 Ökologie und Nachhaltigkeit (EN: Ecology and Sustainability)		
Prüfung: NW18 Ökologie und Nachhaltigkeit	**LV.-Nr.:**	**ECTS-Punkte:** 5 CP
Empfohlene Einordnung: B. Semester	**Pflichtkennzeichen:** [WPF]	**Lehrveranstaltungssprache:** Englisch
Modulverantwortung: Prof. Dr. Carola Strassner	**Modulturnus:** WiSe, SoSe	**Information zur Anmeldung:**
Lehrende: Prof. Dr. Carola Strassner		

Qualifikationsziele **Learning outcomes**	The student can: • identify and follow water as a resource in the food system, • understand, comprehend and apply knowledge about the role of water in the food system, • assess and evaluate the consequences of water use in the food chain, • discuss challenges and opportunities of water issues in the food system, • find and select appropriate academic and technical resources for issues at the food-water nexus, • present research findings in an academic context, • work individually and in a group, assuming different roles in it, in order to achieve the assumed goal.
Prüfungsform- und umfang **Assessment**	Siehe aktuelle Prüfungstermin- und Prüfungsformliste Student presentations and/or a written assignment
Lehrform **Teaching methods**	• 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.
Lehrinhalte **Course objectives and description**	The course develops knowledge in the fields • environmental aspects pertaining to sustainability with a focus on water issues, • a comprehensive examination of the water cycle and of water as a resource in food systems, • water in production, processing, preparation and waste processes of food, • current concepts to analyse and/or calculate water in the food system or sections thereof, • current discussions and debates about water resources management in food systems or sections thereof. It also develops and enhances practical professional skills in critically analysing the role of water in the food system. During the course student also develops personal competences to be able to implement and critically evaluate personal actions and actions of others to improve proposed solutions. The course addresses topics on a step-by-step consecutive basis as follows: • Introduction to course and water quiz, • How to write and present a scientific conference contribution, • The threefold role of water in the food system – an overview, • The role of water in human nutrition (drinking, drinking water, water market, hygiene), • The role of water as an environment for food production (fresh water & salt water; fish, other aquatic animals and plants), forms of production (wild harvest & aquaculture), • The role of water as an essential resource for food production and processing, • Current concepts to measure water footprints.

Workload	Präsenzveranstaltung (3 SWS): Studentische Vor- und Nachbereitung: Summe:	45 h 105 h 150 h
Inhaltliche Voraussetzungen		
Formale Voraussetzungen **Formal prerequisites**	none	
Literaturempfehlungen	DGE – Empfehlungen zu Flüssigkeits- und Fischverzehr FIZ – Fisch-Informationszentrum – Daten und Fakten UBA – Thema Wasser, auch Wasserfußabdruck • Slides will be made available with lessons • Selected academic texts will be provided, including i.a. Nutrition guidelines regarding drinking / water and the science behind this Water resource management and water footprint literature • Links to audio-visual clips will be provided	