



## ACADEMY OF DESIGN AND CRAFTS

### **FKGEAT Eat - Food Culture, Materiality and Design, 15 higher education credits**

Äta - matkultur, materialitet och design, 15 högskolepoäng

*First Cycle*

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#### **Confirmation**

This course syllabus was confirmed by HDK - Academy of Design and Crafts on 2017-01-30 to be valid from 2017-08-28, autumn semester of 2017.

*Field of education:* Design 100%

*Department:* Academy of Design and Crafts

#### **Position in the educational system**

The course is a freestanding course.

*Main field of studies*

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*Specialization*

G1N, First Cycle, has only upper-secondary level entry requirements

#### **Entry requirements**

General entrance requirements

#### **Learning outcomes**

On successful completion of the course the student will be able to:

*Knowledge and understanding*

- identify and describe a contemporary approach to food as a material, and eating as a concept.
- describe the role of design and the designer within food as a material, and eating as a concept.

### *Skills and abilities*

- carry out an individual project work connected to the course content and communicate its result
- use and implement concepts from the fields of design and food culture in their own project work

### *Judgement and approach*

- evaluate their own project work and its relationship to the surrounding world
- reflect on how the course content can relate to and be applied to their own practice.

### **Course content**

The objective of the course is to examine food as a material and eating as a concept by using design as a tool. Through practical exercises, lectures, seminars and study visits, the student is given an in-depth and broadened understanding of food culture as a phenomenon in a contemporary context. By focusing on food culture and food as a material we examine a both broad and deep landscape of cultures, politics, sensuousness and experiences. Together we explore design with its methods and possibilities to form the food culture and its practice.

With design as a starting point, the course is divided into three general themes which constitute support for an independent project work:

- food- body
- food- politics
- food- artefact

### **Form of teaching**

The course may be given as an on-campus course or as a distance course with physical meetings. Forms of instruction that may occur are lectures, workshops, laboratory work and seminars. Tutoring is offered both individually and in groups.

*Language of instruction:* English

### **Assessment**

The learning outcomes will be examined through:

- seminars
- presentation of the completed individual project work
- documentation of the process
- reflective text

If a student, who has failed the same examined course component twice, wishes to change examiner before the next examination, a written application shall be sent to the department responsible for the course and shall be granted unless there are special reasons to the contrary. (Chapter 6, Section 22, Higher Education Ordinance).

In cases where a course has been discontinued or has undergone major changes, the student shall normally be guaranteed at least three examination occasions (including the ordinary examination) over a period of at least one year from the last time the course was given.

### **Grades**

The grading scale comprises: Pass (G) and Fail (U).

### **Course evaluation**

The students will evaluate the course orally and in writing at the end of the course. The result of the evaluation will form the basis for future development of the course. A summary of the course evaluation will be communicated through GUL to the students who have completed the course, and orally at the beginning of the course to students who are starting the course.

### **Additional information**

Material costs and any eventual costs in connection with study visit are paid by the student.