



## COURSE SYLLABUS

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Design for Sustainable Co-Creation

*Back To The Land 2.0: Reconnecting Urban and Rural through Food systems*

Design för hållbart samskapande

*Back to the Land 2.0: Att återknyta staden och landsbygden genom matsystem*

7.5 ECTS credits / 7.5 högskolepoäng

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Course code: DIF004

Established by: Head of Department 15<sup>th</sup> of February 2017, by delegation of UFN (per capsulam)

Valid from: Spring 2017

Education level: Second cycle

Subject group/ Main field of study group: DE1 Design/21410 Design

Disciplinary domain: 100% Design

Division into course components: No division, only one final assessment.

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### 1. Main course content:

The aim of this course is to introduce different approaches to design for sustainable development that addressed a live issue regarding food systems. The course will investigate ways to enhance food culture and security by supporting local food systems that connect aesthetic, social, ecological and economic factors. Design interventions will be developed collaboratively rooted in an understanding of local context and issues, and achieved with input from leading national and international experts/research leaders. The course includes a live workshop, in a rural region of Sweden, in which students, partners, experts and teachers from Sweden and internationally, share their experiences, and adapt models and approaches tested in local contexts.

Leading up to this live workshop week, the course involves distance work through email and the course webpage, planned around three stages:

1. Preparatory individual work, with reference to literature, video lectures and web links.

2. Collaborative workshop week on site in a Swedish village with investigations of sustainability with local partners, meetings and tutorials, including making & sharing in collective meal experiences.

3. Individual reflection and Refinement with distance/online assignments and examinations that aim to re-connect the people living in urban centers with those in rural countryside.

## **2. Intended learning outcomes:**

Upon completing the course, the student must:

- demonstrate an ability to clearly present and discuss their designerly ideas, activities, prototypes and personal standpoint in dialogue with different groups.
- demonstrate an ability to work with the five stages of Theory U-process.
- be up-to-date on models and platforms being proposed to support the exchange between rural and urban constituencies.
- create and take part in collective meal experiences with emphasis on haptic perception.
- create future design interventions and demonstrate ability to reflect on how the interventions can be continued in the longer term.

## **3. Entry requirements:**

At least 150 credits in design, within the field of Arts, Craft & Design (including architecture & culinary arts); or 150 credits in natural sciences/humanities related to the theme of food systems and sustainability, or equivalent professional experience related to the theme of food systems and sustainability.

Proficiency in English equivalent to Swedish upper secondary school course English 6 /English B.

## **4. Grading scale:**

The course uses the grading scale Fail (U) or Pass (G).

## **5. Forms of examination:**

Examination is of student's presentations and completed assignments. The student's development is assessed in an ongoing basis during the Workshop Week. The grading criteria for the examination, are found in the course description and published on the intranet.

Students who receive the grade Fail in an examination are entitled to take a further five tests as long as the course is given, in order to achieve the grade Pass . Students who fail an examination twice by an examiner are entitled to request that another examiner is appointed to decide grades for the test. A request should be made to the Head of Department.

## **6. Reading list and other study material:**

The reading list is presented as an appendix to the course syllabus.

#### **7. Additional Information:**

The department is responsible for other essential information, such as detailed teaching methods and grading criteria, to be available for students before the start of the course.

This course may not be credited towards a degree on the first or second cycle together with similar courses taken and passed, where the content is completely or partly the same as the content of this course.

The instruction language is English.