

Sustainable Food Production- Ireland Study abroad
11:400:316 (01:959:409)

Course period: Spring Semester, 9 week course (January to March)
Meet once per week (80 minutes) for 8 weeks, 1 week study abroad.

Credits: Two credits

Enrollment cap: 10 to 15 students

Pre-requisites: Discretion of Instructor (Courses in: Sustainability, Food Science, Nutrition, etc.)

Faculty Director: Karl R. Matthews, Ph.D. Matthews@sebs.rutgers.edu

Course Objective: This course is designed to understand small batch production of artisan foods using locally sourced ingredients keeping in mind sustainability and circular food systems. Students will be exposed to everyday life in Dublin, Kilkenny, Cork, and Kinsale. The rich Irish culture will be highlighted across the rural to urban landscape rooted in centuries of tradition. Students will learn the importance of sustainable practices in production of artisanal foods from cheese to smoked fish to cured meats.

In this course students will:

- Learn about food pathways.
- Learn about sustainability on the farm and in commercial food manufacturing.
- Learn about “Circular food Systems” as linked to sustainability
- Students will be actively engaged in educational activities involving pre-harvest production (milk, livestock), harvest, food product development, and packaging.
- Students will meet and interact with local artisans.
- Students will visit rural communities where sustainable agriculture and value-added production and processing practices are being implemented.

Course Requirements and Grading

- Students will be provided required reading that will be used to facilitate discussion and development of discussion and critical thinking questions which will count toward the grade (25pts).
- In-class assignments (20pts)
- Student presentation (30pts)
- After return to the U.S. students will be required to submit travel journal addressing five key issue/topics pre-approved by the course instructor. (25pts)

GRADING FOR THE COURSE			
	SUBMISSION		TOTAL POINTS
1	Involvement & Participation		25
2	In-class assignments		20
3	Presentation		30
4	Journal – Key issues/topics		25
TOTAL POINTS FOR THE COURSE			100

Attendance and Participation

Students are required to participate in all detailed activities as outlined in the course schedule. Ample free time is available for students to engage in activities on their own during in-country travel.

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Disciplinary policy

Students are expected to conduct themselves in an appropriate manner throughout the trip. In short, there is a zero-tolerance policy for student misbehavior while on this trip. Disciplinary action, including receiving a failing grade in the course and potential for immediate return to the US, will be taken as appropriate. Rutgers academic integrity policy (<http://academicintegrity.rutgers.edu/>) must be abided by when preparing course work.

ASSIGNMENTS AND RESPONSIBILITIES: Eight week pre-Ireland visit

Lecture	Date	Subject*
1	January	Overview of overseas component of course: Travel requirements, lodging, in-country transportation, expectations
2	January	Irish food Industry, Artisanal food production
3	February	Sustainability: Farm to retail
4	February	Circular Food Systems
5	February	Intersection of Sustainability and Circular food systems: Small to mid-size companies, global perspective
6	February	Irish artisan food industry/companies: Sustainability
7	March	Student presentations: Focus sustainability/circular food system practice in a developing country
8	March	Student presentations: Focus sustainability/circular food system practice in a developing country

Itinerary: Ireland

Day/ Date	Travel	Location/Activities
TBD per year		
Day 1	Depart EWR	<ul style="list-style-type: none"> Destination Ireland
Dublin		
Day 2	Arrive AM	<ul style="list-style-type: none"> Orientation: Hotel, transportation, mtg points Farmers Market at St. Anne's Park. Open Sat: 10AM to 5PM Debrief: Dinner as a group
Day 3		<ul style="list-style-type: none"> Howth (port town). 25 minutes from Dublin Artisan foods and fish market Outdoor food market. Saturday and Sunday 9AM to 6PM Debrief: 3 to 5PM
Day 4		<ul style="list-style-type: none"> Morning: Sustainable Seafood Ireland; A Fish Processing Company Debrief: Lunch 1 to 3PM Visit Trinity College
Day 5	Depart 9AM for Cork Visit Kilkenny.	<ul style="list-style-type: none"> Approximately 3.5 hour drive from Dublin to Cork. Dublin to Kilkenny 1.5 h. Stop in Kilkenny for 4 hours. Visit local artisan food shops: For example: Breagh Valley Artisan Meats. Cultural Activities. Arrive in Cork 4:30 to 5PM

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Cork		
Day 6		<ul style="list-style-type: none"> • Skibbereen, Village (1hour from Cork). Farm and artisan cheese making. or • Tour North Cork Creameries http://www.northcorkcreameries.com/ or • West Cork Farm Tour. Customized for sustainable operations https://westcorkfarmtours.com/product-category/tour-types/day-tours-cork/ • Debrief: 5 to 7PM (dinner together)
Day 7		<ul style="list-style-type: none"> • Milleens Farmhouse Cheese, Eyeries, The first Irish farmhouse cheese. Eyeries is a little town on the Beara Peninsula. • Visit “Ring of Kerry”. Stop at several sights or • Tour Five Farms Irish Cream manufacturing facility https://fivefarmsirishcream.com/ • Cocomo Chocolate company for hands-on chocolate making demonstration https://www.cocomochocolate.com/
Day 8		<ul style="list-style-type: none"> • Tour Kinsale (45 minutes from Cork) • Visit: Koko chocolate Shop: Local sourced ingredients • Visit Kinsale farmers market (check days open) • Debrief: 3 to 5PM
Day 9	<ul style="list-style-type: none"> • Depart for Dublin Airport, 7:30AM • Approximately 4 h drive. 	