

# AGRI 2005 SUSTAINABLE FOOD PRODUCTION

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**Credit Points** 10

**Legacy Code** 300791

**Coordinator** Richard Thomas ([https://directory.westernsydney.edu.au/search/name/Richard Thomas/](https://directory.westernsydney.edu.au/search/name/Richard%20Thomas/))

**Description** Sustainable Food Production provides students with the knowledge and skills required to analyse current and future food production systems with an emphasis on water and energy efficiency. The subject material integrates agronomic principles with food supply chain analysis. This approach facilitates an analytical framework that goes beyond farm-gate productivity by including aspects of the food supply chain. Key concepts include water use efficiency, nitrogen balance, energy balance, life cycle assessment, and greenhouse gas emissions. Case studies will be drawn from a range of food production systems, emphasising productivity per unit of input.

**School** Science

**Discipline** Agricultural Science

**Student Contribution Band** HECS Band 1 10cp

Check your HECS Band contribution amount via the Fees ([https://www.westernsydney.edu.au/currentstudents/current\\_students/fees/](https://www.westernsydney.edu.au/currentstudents/current_students/fees/)) page.

**Level** Undergraduate Level 2 subject

**Incompatible Subjects** LGYA 6125 - Advances in Agonomy

## Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Item	Length	Percent	Threshold	Individual/ Group Task
Discourse Analysis: A close examination of a spoken, written or visual text in the classroom	30 minutes	30	N	Group
Report: Assessment of Practicals focused on Rhizosphere Management	Report, 3000 words	30	N	Individual
Final Exam	2 hours	40	N	Individual

Teaching Periods