

# The Future of Food

## The Business, The Ethics, The Change

HILARY HESLOP



The Future of Food is a course that introduces participants to the realities, myths and challenges faced head-on in our food supply chain. We discover probable causes and possible solutions to waste, over and under supply, and dependence on plastics, but get ready to explore provocative arguments, debunk accepted norms and take gastronomic thinking through its paces - past, present and future.

With a focus on the logistical and operational aspects of the global food chain, this course explores key causes and consequences related to outcomes at all levels. The global significance – environmental, social, economic – of where food is from, how it is produced (processed, packaged and distributed), sold, and consumed, is presented as a series of challenges to long-held perceptions of 'good food / bad food' within a 'future of food' context.

### Learning Themes & Aims

This 4-week course is designed to contribute to further education and ethical awareness with applications and relevance for business, commerce, education, training, manufacturing, policy writing and logistical support. It further aims to develop an acute interest and encourage further study of the food chain, promote an awareness of the various issues we face globally, highlight key challenges, and produce graduates with the confidence to keep asking the hard questions. Through discussions, it allows participants to develop an informed view of a number of issues, and opportunities.

### Who Is This Course For?

Passionate foodies, social commentators, bloggers and social media content creators who want to extend their food knowledge, via the global supply chain, in thought provoking ways. Industry personnel, policy-writers, community advocates, business innovators.

### Weekly Topics

1. Why we are Where we are
2. Value vs Sustainability; World Without Bees
3. Supermarkets; Waste Not, Want Not
4. Our Future in Our Past

### Key Facts

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|------------------------|---|---|
| <b>Duration</b>        | : | 4 weeks   |
| <b>Language</b>        | : | Courses in English only   |
| <b>Teaching method</b> | : | Web-based tutorials and activities, recorded interviews, one-on-one feedback from teaching staff, optional reading, resources, activities |
| <b>Award</b>           | : | Upon successful achievement of this course, participants will receive a Certificate of Completion and Statement of Results                |

### Instructor: Hilary Heslop

Originally from New Zealand, Hilary has worked for major retailers, food manufacturers, hotels and restaurants in Australia, the United Kingdom, Asia and New Zealand. With her business partners, Hilary now runs a food consultancy business in Melbourne. Hilary's work experience coupled with a keen interest in global agricultural practices has directed her attention on the tensions between food ethics, sustainability and consumerism.

