Production and Processing of Sustainable, Safe and Nutritious Food in France
APPLICATION DEADLINE: 11/15/2015
PROGRAM FEE: $4,860.00 (includes airfare, lodging, several meals, transportation, health and emergency insurance, entrance fees)
GROUP LEADERS: Dr. Kurt Rosentrater (karosent@iastate.edu)
COURSE NUMBER: ABE 496 (3 credits) OR FSHN 496 (3 credits)

Course Highlights:
With the growth of the world's population and awareness that our natural resources are limited, development of sustainable systems to produce food is essential. Globally, the food industry is the largest industrial sector and consequently consumes significant amounts of energy and water, and thus has a critical impact on environmental issues such as greenhouse gas emissions. The processing of raw commodities into food products and their subsequent sale is a multi-billion dollar industry that contributes significantly to the US and world economies.

Historically, the criteria for food choice among consumers has been based on palatability, price, quality and nutritional attributes; however, evidence suggests that consumers are increasingly interested in the environmental impact of foods. While agricultural practices and packaging have important environmental impacts for many food products, the processing of food contributes significantly to the carbon footprint of this industry as well.

Students will learn about these issues, and they will also have many opportunities to experience French cuisine and French culture as related to food, and will obtain different perspectives in terms of diet, food production and the major role of food in French culture.