

The list and initial information on available courses under **Master in Food Systems** study program, Faculty of Management, UW

Modules descriptions: <https://wz.uw.edu.pl/en/student-2/study-in-english/master-in-food-systems/>

The detailed schedule of MFS courses will be available in USOS system in due time.

	Course code	Course title / ECTS	Hours/ per course	Place limit	Start of the course
1.	2600-MFS-CB-Host	Consumer Behavior / 2 ECTS	15	8	
2.	2600-MFS-CSRBEa-Host	CSR and Business Ethics / 4 ECTS	30	8	
3.	2600-MFS-FSL-Host	Food System Logistics /2 ECTS	15	8	
4.	2600-MFS-FSM-Host	Food System Marketing / 4 ECTS	30	8	
5.	2600-MFS-ICB-Host	Intercultural communication in business / 2ECTS	15	20	
6.	2600-MFS-M-Host	Management / 2 ECTS	15	8	
7.	2600-MFS-MIT-Host	Management of Innovation & Technology / 2ECTS	15	8	
8.	2600-MFS-PMPD-host	Project Management for New Product Development / 1,5 ECTS	15	8	
9.	2600-MFS-SSTB-Host	Social Skills and Team Building / 1,5 ECTS	15	8	
10.	2600-MFS-SSFS-Host	Sustainable Supply Chains for Food Systems / 1,5 ECTS	15	8	

Requirements: student should be interested in the food sector as the will subjects at some points refer to food systems cases

Brief description of lectures

1. **Management** (Lecture: 15 h) - The teaching content of the subject covers issues in the field of organization management. The course aims to discuss the essence and functions of management, planning principles, organizing, motivating and controlling, as well as issues related to strategic, operational and international management.

2. **Management of Innovation & Technology** (Lecture: 15 h) - The content of the subject cover the processes of creating innovations and technological solutions and launching them on the market. The course aims to discuss theoretical concepts and to review empirical studies relating to the importance of innovation for the organization, their formation and diffusion, as well as mechanisms of technologies development and improvement. The models of sectoral, regional and national innovation systems are also tackled.

3 **Supply Chains for Food System** (Conversation lab: 15 h)- The content of the subject cover logistics and supply chain management. Based on the theory of management, innovation management and logistics, the lessons will be used to train skills related to integrating enterprises into the food system supply chain.

4. **Food System Logistics** (Workshop: 15 h) - The content of the subject covers logistics and supply chain management. The course aims to discuss the basic logistic processes, as well as the methods of

their analysis and logistic management functions from the perspective of integrating enterprises into the food system supply chain.

5. Food System Marketing (Lecture: 30 h) - The content of the subject covers the field of marketing with particular emphasis on food market perspective. The course explains and discusses the idea of marketing orientation, basic issues related to market research and segmentation, as well as a detailed characterization of marketing tools and related strategies in relation to the food market.

6. Consumer Behavior (Class: 15 h) - The content of the subject cover the field of consumer behaviour. The course discusses issues related to the decision-making process of the consumer and the external and internal determinants of the consumer in which the decision-making processes take place. The course focuses also on the impact of marketing activities on consumer behaviour.

7. CSR & Business Ethics (Lecture: 30 h) – Introduction to the main themes of Business Ethics in an explicitly multicultural and international context and examining the critical discussions of the scope of CSR in general as well as many specific ethical issues of international business. In specific the main goals of the lecture is to clarify two themes: (1) the relationship between ethics and effectiveness in business and corporations (2) the role of ethics as one of the crucial social competencies of managers.(3) presentation of various approaches to moral dilemma in business and world.

8. Social Skills and Team Building (Workshop: 15 h) - Classes aimed to improve social and communication skills in course of interactive exercises . Classes will be carried out by interactive and activating methods that allow participants to practice and improve their social skills. The other objective is to facilitate problem-solving skills, reflective thinking, awareness, understanding of group dynamics and gain deeper insight into the functioning of teams. Workshops will be based on theory of social psychology, positive psychology and neurolinguistic programming (NLP).

9. Intercultural Communication (Conversation lab: 15 h) - Classes aimed to provide general knowledge about different cultures in the world using a case studies approach, based on authentic situations or extensive cultural research, cultural differences, methods of avoiding of misunderstandings and conflicts in the business context, solving problems, consequences of lack of intercultural competence in business and in various situations of professional and private life.

In case of any questions on MFS program please contact: mfs@wz.uw.edu.pl