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 schedule of MFS courses will be announced in the USOS system and on the program website.

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

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

Description of lectures

1. **Sustainable Supply Chains for Food Systems** (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.

2. **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.

3. **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.

4. **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.

5. **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).

6. **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.

7. **Project management for New Product Development** (Workshop: 15 h) - The content of the subject cover the field of project management executed in projects of a marketing nature, such as the development and launching of the product on the market. The course discusses the basics of project management. The course aims at giving the students the opportunity to design projects related to the development and launch of a new product on the food market, building upon the knowledge from the relevant subjects of Marketing and Consumer behaviours, and with the usage of the software dedicated to management support.

8. **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.

9. **Corporate Social Responsibility and 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.

10. **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