

## Course guide

### 290221 - FOOD - Food Takes Command

**Last modified:** 05/07/2024

**Unit in charge:** Vallès School of Architecture  
**Teaching unit:** 735 - PA - Department of Architectural Design.  
**Degree:** DEGREE IN ARCHITECTURE STUDIES (Syllabus 2014). (Optional subject).  
**Academic year:** 2024    **ECTS Credits:** 3.0    **Languages:** Spanish

#### LECTURER

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**Coordinating lecturer:** Fuertes Perez, Pere  
**Others:** Burgio, Gianluca (visiting professor UniKore)

#### PRIOR SKILLS

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Not needed.

#### REQUIREMENTS

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Not needed.

#### DEGREE COMPETENCES TO WHICH THE SUBJECT CONTRIBUTES

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**Specific:**

EP8G. The ability to intervene in and conserve, restore and rehabilitate built heritage (T).  
EP18G. Adequate knowledge of methods for studying social needs, quality of life, habitability and basic housing programmes.  
EP19G. Adequate knowledge of ecology, sustainability and the principles of conservation of energy resources and environmental resources.

**Transversal:**

CT2. SUSTAINABILITY AND SOCIAL COMMITMENT: To understand the complexity of economic and social phenomena of welfare societies; to be able to relate wellbeing with globalization and sustainability; to achieve skills for a balanced and compatible use of technology, economy and sustainability.  
CT3. TEAMWORK: Being able to work in an interdisciplinary team, whether as a member or as a leader, with the aim of contributing to projects pragmatically and responsibly and making commitments in view of the resources that are available.

#### TEACHING METHODOLOGY

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- Participated lesson.
- Collective discussion
- Work review and presentation.



## LEARNING OBJECTIVES OF THE SUBJECT

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Eating is possibly the main engine of human activities: we certainly eat to live, but we also live to eat. Eating is a basic cultural activity and its role in the organization of space is so important that we might well think that there is an urbanism of food and an architecture of edibles.

The central theme of this intensive subject – resulting from the agreement with the Università 'Kore' di Enna – is to understand what spatial uses and transformations can be caused by food; what urban changes the supply of food generates; which spaces consumption organizes; and finally, what relations and effects does food produce in the city and at home.

- Understanding the relationships between urban space and food
- Understanding household transformations based on food
- Ability to observe the spatial organization of food (in the street and at home)
- Reading the tools and instruments to produce food
- Mapping based on specific examples, the urban networks of food

## CONTENTS

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### Content

#### Description:

June 17. Food ecology.  
18. Space ecology.  
19. Cartographies of food.  
20. Urban relations.  
21. Territorial relations.  
25. Discussion on the works.  
26. Discussion on the works.  
27. Presentations.

**Full-or-part-time:** 40h 30m

Practical classes: 30h

Self study : 10h 30m

## GRADING SYSTEM

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Participation and follow-up of class activities: 30%.

Team work: 50%.

Presentation of work: 20%.