FICHA TÉCNICA DE LA ASIGNATURA

Datos de la asignatura

Nombre completo	Food and Water Insecurity
Código	E000013483
Impartido en	Master in International Security Management [Primer Curso]
Nivel	Master
Cuatrimestre	Semestral
Créditos	5,0 ECTS
Carácter	Optativa
Departamento / Área	Departamento de Relaciones Internacionales
Responsable	Ileana Daniela Serban
Descriptor	Global Risk Management track

Datos del profesorado

Profesor

Nombre	Pablo Vidueira Mera
Departamento / Área	Departamento de Sociología y Trabajo Social
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DATOS ESPECÍFICOS DE LA ASIGNATURA

Contextualización de la asignatura

Aportación al perfil profesional de la titulación

Global Risk Management track

Competencias - Objetivos

Competencias

SC3 Ability to identify and work with multiple actors and institutions to address uncertainty in the global security landscape in an adaptive manner.

SC4 A systemic understanding and identification of interconnected security challenges.

SC6 Applied theoretical knowledge needed by any international security professional working in different security areas.

SC9 Ability to manage new security threats through the identification of opportunities for change and the adoption of related policies.

Resultados de Aprendizaje

This course aims to provide students with the concepts, theories, frameworks, and approaches needed to unpack the intricated links among food and water insecurity, and the multiple risks to international security including armed conflicts and crisis such as

famine, and undernourishment, but also among other indirect risks that could act as catalytic triggers in a polycrisis context such as climate change, biodiversity loss, social unrest, economic downfall, and others. We will also delve into the mechanisms driving these risks such as world trade regimes and imbalances of agency and power in governance systems.

This approach aims to reinforce the links between water and food, and the other courses that students will cover during the Master in International Security Management.

The course takes a food systems approach where, by the end of it, students should be able to sketch the types of food and water systems that would enhance risk reduction in diverse contexts, and given the multiple interrelationships explored.

BLOQUES TEMÁTICOS Y CONTENIDOS

Contenidos – Bloques Temáticos

BLOCK 1: FUNDAMENTALS AND FRAMING

- Fundamentals of food and water security

- Food systems. The framework for this course

- International security in the context of the polycrisis

BLOCK 2: FOOD AND WATER RELATED RISKS (AND OPPORTUNITIES)

- Food and water insecurity in armed conflicts

- Food and water insecurity and competition for scarce resources

- The food&water-climate nexus

- The food-energy nexus

- The food-health nexus

BLOCK 3: PATHWAYS FORWARD

- The technological paradigm Vs. the reverse back to ancient practices

- Agroecological and regenerative approaches Vs. techno-optimism

BLOCK 4: ADVANCE THEMES

- Global governance of food systems

- The politics of Knowledge in food and water systems governance

METODOLOGÍA DOCENTE

Aspectos metodológicos generales de la asignatura

The sessions will pivot around three components:

1. Lecture: Introducing key concepts and approaches
2. Perusal and discussion of recommended literature: Deepening, expanding, complementing and challenging the key concepts and approaches of the session
3. Group work completing an assignment that will lead to the final assignment of the course

EVALUACIÓN Y CRITERIOS DE CALIFICACIÓN

Evaluation activities	Weight (%)
Final assignment and presentation	40%
Final exam	30%
Partial assignments	20%
Active and meaningful participation	10%

Calificaciones

To be eligible to sit the ordinary exam session, students must not have unjustifiably missed more than one third of the classes. Failure to meet this requirement may result in the loss of both the ordinary and extraordinary exam sessions (Art. 93.1 of the General Regulations).

Committing a serious academic offense—such as plagiarism of previously published materials, cheating during an exam or other assessed activity, or failing to respect basic rules of conduct—may lead to disciplinary proceedings and the loss of two exam sessions.

The use of AI to generate entire assignments or substantial parts thereof, without citing the source or tool used, or when not explicitly allowed in the assignment instructions, will be considered plagiarism and regulated in accordance with the University's General Regulations.

BIBLIOGRAFÍA Y RECURSOS

Bibliografía Básica

REFERENCES
[FUNDAMENTALS] What is a food system? Exploring enactments of the food system multiple
[FUNDAMENTALS] Facing Global Risks with Honest Hope Transforming Multidimensional Challenges into Multidimensional Possibilities
[ARMED CONFLICTS] The Impacts On Global Food Security And Nutrition Of The Military Conflict In Ukraine
[ARMED CONFLICTS] Conflict-induced acute food crises: potential policy responses in light of current emergencies
[FOOD-CLIMATE] Climate Change & Food Systems: Assessing Impacts and Opportunities
[FOOD-HEALTH] Unravelling the Food–Health Nexus
[FOOD-ENERGY] POWER SHIFT: Why We Need to Wean Industrial Food Systems off Fossil Fuels
[GOVERNANCE] Global Food Systems Map (Meridian Institute)
PODCASTS
FEED. A Food Systems Podcast by Table
Fuel To Fork: A podcast exposing the fossil fuels in our food
POLICY REPORTS
IPES-FOOD
High-Level Panel of Experts on Food Security and Nutrition (Committee on World Food Security – CFS)