Course Information	
Course title	Edible Insects
Semester	110-1
Designated for	COLLEGE OF BIO-RESOURCES AND AGUICULTURE DEPARTMENT OF ENTOMOLOGY
Instructor	SHELOMI MATAN
Curriculum Number	ENT5069
Curriculum Identity Number	632 U1270
Class	
Credits	2.0
Full/Half Yr.	Half
Required/ Elective	Elective
Time	Friday 6,7(13:20~15:10)
Remarks	The upper limit of the number of students: 600.
Ceiba Web Server	http://ceiba.ntu.edu.tw/1101ENT5069_
Course introduction video	
Table of Core Capabilities and Curriculum Planning	Association has not been established
Course Syllabus	
Please respect the intellectual property rights of others and do not copy any of the course information without permission	
Course Description	NOTE: This class is popular and fills up within minutes! If you cannot register online, then you must wait until week 3 of the semester, fill out a form, and get my signature. There is nothing you can do until week 3, so don't email me. The class uses NTU COOL, so go there.

	This English language lecture series covers the science and sociology of insects as a food. Increasing media, investment, and public policy attention has been given over the years to the role insects may play in the future of food. Can eating insects really save the world from famine and environmental destruction? Are there health costs or benefits to adding insects to the diet? Will all people accept insects as food? Should we be promoting edible insects at all, and if so, how best do we do it? What species will we eat and how shall we raise them? This class examines all aspects of the edible insects question, with students taught a broad but thorough overview of the field and asked to consider questions in class about what role they think insects will play in their own food futures, and why they think this way. Actual consumption of insects is not a required part of the class. Articles will be made available on the class website, as a supplement to what is taught in class. This class will be open to the NTU, NTUST, and NTNU Triangle Alliance and is open to exchange students.
Course Objective	The goal of the class is to have students fully familiar with all aspects of edible insects and will know what directions the field is headed, such that they could go into careers in research / business / cultivation / policy / etc. on the subject should they choose to. There will be weekly writing assignments due before the next class, and a final project.
Course Requirement	No previous knowledge is required for this class.
Office Hours	Appointment required. Note: Entomology Museum Building Room 209. mshelomi@ntu.edu.tw
References	There is no textbook, though the following resource is useful: 沒有教科書，但以下資源是有用的： van Huis, A., van Itterbeeck, J., Klunder, H., Mertens, E., Halloran, A., Muir, G., and Vantomme, P. (2013). Edible insects: future prospects for food and feed security, Food and agriculture organization of the United nations (FAO). 9251075964 Aspiring chefs may consider: 渴望的廚師可以考慮： Menzel, P., and D'Aluisio, F. (1998). Man Eating Bugs: The Art and Science of Eating Insects. Berkeley, CA, Ten Speed Press. Gordon, D. G. (1998). The Eat-A-Bug Cookbook. Berkely, CA, Ten Speed Press. 0898159776
Designated reading	待補
Grading	

No.	Item	%	Explanations for the conditions
1.	Weekly Discussion	40%	Short discussion questions on NTU COOL
2.	Final Project	20%	All students will work on group projects and present them in front of the class on the last week

3.	Writing Assignment	40%	Two longer writing assignments. See NTU COOL.

Progress

Week	Date	Topic
No data		