

COURSE IMPLEMENTATION DATE: September 2012
 COURSE REVISED IMPLEMENTATION DATE: _____
 COURSE TO BE REVIEWED: March 2018
(six years after UEC approval) *(month, year)*

OFFICIAL UNDERGRADUATE COURSE OUTLINE INFORMATION

Students are advised to keep course outlines in personal files for future use.
 Shaded headings are subject to change at the discretion of the department – see course syllabus available from instructor

GEOG 314	Geography	4
COURSE NAME/NUMBER	FACULTY/DEPARTMENT	UFV CREDITS
Geography of Food		
COURSE DESCRIPTIVE TITLE		

CALENDAR DESCRIPTION:

This course explores the geography of food and cuisine around the world. Food is used as a lens through which the geographic relationships between nature and culture will be explored through film, reading, and tasting. Topics will include the geography of food production, spatial justice and food security, spaces of food consumption, and global cuisines. Food security in a globalized world will also be addressed.

Note: Students cannot get credit for both GEOG 443 and GEOG 314.

PREREQUISITES: One of the following: GEOG 240, 241, or 242, or SOC 265.
 COREQUISITES: None
 PRE or COREQUISITES:

SYNONYMOUS COURSE(S):

(a) Replaces: N/A
 (b) Cross-listed with: N/A
 (c) Cannot take: GEOG 443 for further credit.

SERVICE COURSE TO: *(department/program)*

TOTAL HOURS PER TERM: 60

STRUCTURE OF HOURS:
 Lectures: 24 Hrs
 Seminar: 30 Hrs
 Laboratory: _____ Hrs
 Field experience: 6 Hrs
 Student directed learning: _____ Hrs
 Other (specify): _____ Hrs

TRAINING DAY-BASED INSTRUCTION:

Length of course: _____
 Hours per day: _____

OTHER:

Maximum enrolment: 28
 Expected frequency of course offerings: Annually
(every semester, annually, every other year, etc.)

WILL TRANSFER CREDIT BE REQUESTED? (lower-level courses only) Yes No
WILL TRANSFER CREDIT BE REQUESTED? (upper-level requested by department) Yes No
TRANSFER CREDIT EXISTS IN BCCAT TRANSFER GUIDE: Yes No

Course designer(s): <u>Dr. Lenore Newman</u>	Date approved: <u>November 2011</u>
Department Head: <u>Dr. Michelle Rhodes</u>	Date of meeting: <u>December 2, 2011</u>
Supporting area consultation	Date approved: <u>February 2012</u>
Curriculum Committee chair: <u>Tetsuomi Anzai</u>	Date approved: <u>February 2012</u>
Dean/Associate VP: <u>Dr. Jacqueline Nolte</u>	Date of meeting: <u>March 2, 2012</u>
Undergraduate Education Committee (UEC) approval	

LEARNING OUTCOMES:

Upon successful completion of this course, students will be able to:

1. Demonstrate, in written and verbal assignments, an understanding of culinary geography on a global scale.
2. Identify key issues in food security and the challenges facing Canadian and global food systems.
3. Explain, using written and oral argument, the spatial theories associated with food in urban and rural settings.
4. Iterate in online and oral formats current thought on the human role of cuisine in the formation of national identity.
5. Explain the connections between spatial justice and food security.
6. Identify and demonstrate the key methodological techniques used to undertake study in the area of culinary geography.

METHODS: *(Guest lecturers, presentations, online instruction, field trips, etc.)*

Lecture format, online discussions and collaboration, guest lectures, seminars, and field trip(s).

METHODS OF OBTAINING PRIOR LEARNING ASSESSMENT RECOGNITION (PLAR):

Examination(s) Portfolio assessment Interview(s) Other (specify):

PLAR cannot be awarded for this course for the following reason(s):

TEXTBOOKS, REFERENCES, MATERIALS: *[Textbook selection varies by instructor. Examples for this course might be:]*

Miller, J. & Deutsch, J. (2010) Food Studies: An Introduction to Research Methods, Berg Publishing. **ISBN-10:** 1845206819

Atkins, P. & Bowler, I. (2000) Food in Society: Economy, Culture, Geography. Arnold. **ISBN-10:** 0340720042

Zola, E. (2001) [1873] The Belly of Paris. Oxford University Press. **ISBN-10:** 0199555842

SUPPLIES / MATERIALS:

Mandatory field trips with additional fees. Details are available on course outlines distributed in class.

STUDENT EVALUATION: *[An example of student evaluation for this course might be:]*

Two written assignments (field report, report on readings)	20%
Final essay	40%
Online discussion participation	10%
Class presentation	30%

The class presentation will involve primary research into a space associated with the food production and consumption chain.

COURSE CONTENT: *[Course content varies by instructor. An example of course content might be:]*

- Week 1: A brief history of food: From hunter/gatherer to Kitchen Stadium
- Week 2: Spatial approaches to food: The LA School, third space, and spatial justice
- Week 3: The world on a plate: Touring the world's cuisine
- Week 4: The rise of the restaurant: Spaces of consumption through the ages
- Week 5: Industrial Agriculture and the rise of the local food counter movements
- Week 6: Field trip: Exploring Granville Island and other Vancouver food spaces
- Week 7: Urban agriculture in the industrial and developing world
- Week 8: Food security and the rise of culinary geography
- Week 9: Cuisine and Nationalism: Slow food and Chisan Shiso
- Week 10: Shifting spaces of cuisine: Understanding diaspora foods
- Week 11: Indigenous cuisine and wild foods of North America
- Week 12: Food on wheels: Street foods, picnics and barbeques. Role of food in the cityscape
- Week 13: Food Porn: Mass media and the rise of the celebrity chef
- Week 14: Emerging issues in food security