

OFFICIAL UNDERGRADUATE COURSE OUTLINE FORM

Note: The University reserves the right to amend course outlines as needed without notice.

Course Code and Number: GEOG 314		Number of Credits: 4 Course credit policy (105)																	
Course Full Title: Geography of Food Course Short Title (if title exceeds 30 characters):																			
Faculty: Faculty of Social Sciences		Department (or program if no department): Geography and the Environment																	
Calendar Description: The geography of food and cuisine is explored around the world through film, reading, and tasting. Topics: geography of food production, spatial justice and food security, spaces of food consumption, and global cuisines; food security in a globalized world. Field trips outside of class time may be required. Note: Students with credit for GEOG 443 cannot take this course for further credit.																			
Prerequisites (or NONE):		One of the following: GEOG 240, GEOG 241, GEOG 242, SOC 265, or 45 university-level credits. Note: As of September 2016, prerequisites will change to the following: 45 university-level credits.																	
Corequisites (if applicable, or NONE):		None																	
Pre/corequisites (if applicable, or NONE):																			
Equivalent Courses (cannot be taken for additional credit) Former course code/number: Cross-listed with: Equivalent course(s): GEOG 443 <i>Note: Equivalent course(s) should be included in the calendar description by way of a note that students with credit for the equivalent course(s) cannot take this course for further credit.</i>		Transfer Credit Transfer credit already exists: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Transfer credit requested (OReg to submit to BCCAT): <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (if yes, fill in transfer credit form) Resubmit revised outline for articulation: <input type="checkbox"/> Yes <input type="checkbox"/> No To find out how this course transfers, see bctransferguide.ca .																	
Total Hours: 60 Typical structure of instructional hours:		Special Topics Will the course be offered with different topics? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If yes, different lettered courses may be taken for credit: <input type="checkbox"/> No <input type="checkbox"/> Yes, repeat(s) <input type="checkbox"/> Yes, no limit <i>Note: The specific topic will be recorded when offered.</i>																	
<table border="1"> <tr><td>Lecture hours</td><td>24</td></tr> <tr><td>Seminars/tutorials/workshops</td><td>30</td></tr> <tr><td>Laboratory hours</td><td></td></tr> <tr><td>Field experience hours</td><td>6</td></tr> <tr><td>Experiential (practicum, internship, etc.)</td><td></td></tr> <tr><td>Online learning activities</td><td></td></tr> <tr><td>Other contact hours:</td><td></td></tr> <tr><td>Total</td><td>60</td></tr> </table>		Lecture hours	24	Seminars/tutorials/workshops	30	Laboratory hours		Field experience hours	6	Experiential (practicum, internship, etc.)		Online learning activities		Other contact hours:		Total	60	Maximum enrolment (for information only): 28 Expected frequency of course offerings (every semester, annually, every other year, etc.): Annually	
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Department / Program Head or Director: Lynn Kirkland Harvey (Interim)		Date approved: October 2014																	
Faculty Council approval		Date approved: January 2015																	
Campus-Wide Consultation (CWC)		Date of posting: February 20, 2015																	
Dean/Associate VP: Dr. Jacqueline Nolte		Date approved: January 2015																	
Undergraduate Education Committee (UEC) approval		Date of meeting: February 27, 2015																	

Learning Outcomes

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

1. Discuss culinary geography on a global scale in written and verbal assignments.
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. Discuss 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.

Prior Learning Assessment and Recognition (PLAR)

Yes No, PLAR cannot be awarded for this course because

Typical Instructional Methods (guest lecturers, presentations, online instruction, field trips, etc.; may vary at department's discretion)

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

Grading system: Letter Grades: Credit/No Credit: Labs to be scheduled independent of lecture hours: Yes No

NOTE: The following sections may vary by instructor. Please see course syllabus available from the instructor.

Typical Text(s) and Resource Materials (if more space is required, download Supplemental Texts and Resource Materials form)

	Author (surname, initials)	Title (article, book, journal, etc.)	Current ed.	Publisher	Year
1.	Miller, J. & Deutsch, J.	Food Studies: An Introduction to Research Methods.	<input type="checkbox"/>	Berg Publishing	2010
2.	Atkins, P. & Bowler, I.	Food in society: Economy, culture, geography.	<input type="checkbox"/>	Arnold	2000
3.	Zola, E.	The Belly of Paris	<input type="checkbox"/>	Oxford University Press	2001
4.			<input type="checkbox"/>		
5.			<input type="checkbox"/>		

Required Additional Supplies and Materials (software, hardware, tools, specialized clothing, etc.)

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

Typical Evaluation Methods and Weighting

Final exam:	%	Assignments:	20%	Midterm exam:	%	Practicum:	%
Quizzes/tests:	%	Lab work:	%	Field experience:	%	Shop work:	%
Final Essay:	40%	Online Discussion Participation:	10%	Class Presentation:	30%	Total:	100%

Details (if necessary):

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

Typical Course Content and Topics

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