

## OFFICIAL UNDERGRADUATE COURSE OUTLINE FORM

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

<b>Course Code and Number:</b> GEOG 314		<b>Number of Credits:</b> 4 <a href="#">Course credit policy (105)</a>																	
<b>Course Full Title:</b> Geography of Food																			
<b>Course Short Title (if title exceeds 30 characters):</b>																			
<b>Faculty:</b> Faculty of Social Sciences		<b>Department (or program if no department):</b> Geography and the Environment																	
<b>Calendar Description:</b>																			
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.																			
<b>Prerequisites (or NONE):</b>		45 university-level credits.																	
<b>Corequisites (if applicable, or NONE):</b>		None																	
<b>Pre/corequisites (if applicable, or NONE):</b>																			
<b>Equivalent Courses (cannot be taken for additional credit)</b>		<b>Transfer Credit</b>																	
Former course code/number:		Transfer credit already exists: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No																	
Cross-listed with:		Transfer credit requested (OReg to submit to BCCAT):																	
Equivalent course(s): <b>GEOG 443</b>		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (if yes, fill in transfer credit form)																	
<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>		Resubmit revised outline for articulation: <input type="checkbox"/> Yes <input type="checkbox"/> No																	
		To find out how this course transfers, see <a href="http://bctransferguide.ca">bctransferguide.ca</a> .																	
<b>Total Hours: 60</b>		<b>Special Topics</b>																	
<b>Typical structure of instructional hours:</b>		Will the course be offered with different topics?																	
<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><b>Total</b></td> <td><b>60</b></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:		<b>Total</b>	<b>60</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
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		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>																	
		<b>Maximum enrolment (for information only): 28</b>																	
		<b>Expected frequency of course offerings (every semester, annually, every other year, etc.):</b> Annually																	
<b>Department / Program Head or Director:</b> Lynn Kirkland Harvey (Interim)		<b>Date approved:</b> October 2014																	
<b>Faculty Council approval</b>		<b>Date approved:</b> January 2015																	
<b>Campus-Wide Consultation (CWC)</b>		<b>Date of posting:</b> February 20, 2015																	
<b>Dean/Associate VP:</b> Dr. Jacqueline Nolte		<b>Date approved:</b> January 2015																	
<b>Undergraduate Education Committee (UEC) approval</b>		<b>Date of meeting:</b> 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