



ORIGINAL COURSE IMPLEMENTATION DATE: September 2012  
 REVISED COURSE IMPLEMENTATION DATE: September 2017  
 COURSE TO BE REVIEWED: (six years after UEC approval) March 2023  
 Course outline form version: 09/15/14

## 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>  Food is used as a lens through which global relationships between nature and culture are explored. Topics include the geography of food production and food security. Characteristics of diverse culinary cultures are explored and culinary cultural norms and biases identified.  Note: Field trips outside of class time will be required. Please refer to the department website for field trip scheduling information. 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>	NONE																
<b>Equivalent Courses (cannot be taken for additional credit)</b> Former course code/number: Cross-listed with: Equivalent course(s): <b>GEOG 443</b> <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>	<b>Transfer Credit</b> 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 checked="" 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>Typical structure of instructional hours:</b> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr><td>Lecture hours</td><td style="text-align: center;">24</td></tr> <tr><td>Seminars/tutorials/workshops</td><td style="text-align: center;">30</td></tr> <tr><td>Laboratory hours</td><td></td></tr> <tr><td>Field experience hours</td><td style="text-align: center;">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 style="text-align: right;"><b>Total</b></td><td style="text-align: center;"><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>	<b>Special Topics</b> 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>  <b>Maximum enrolment (for information only): 28</b>  <b>Expected frequency of course offerings (every semester, annually, every other year, etc.):</b> Annually
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>																
<b>Department / Program Head or Director:</b> Steven Marsh	<b>Date approved:</b> December 2016																
<b>Faculty Council approval</b>	<b>Date approved:</b> January 2017																
<b>Campus-Wide Consultation (CWC)</b>	<b>Date of posting:</b> March 17, 2017																
<b>Dean/Associate VP:</b> Jacqueline Nolte	<b>Date approved:</b> January 2017																
<b>Undergraduate Education Committee (UEC) approval</b>	<b>Date of meeting:</b> March 24, 2017																

**Learning Outcomes**

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

1. Discuss characteristics and features of diverse culinary cultures, including indigenous food cultures from a variety of world views.
2. Articulate key issues in food security and the challenges facing Canadian and global food systems.
3. Explain the spatial theories associated with cuisine.
4. Explain the intercultural connections between spatial justice and food security.
5. Apply key methodological techniques in the study of culinary geography.
6. Apply local case studies to interpret issues that connect food, national identity and intercultural engagement at the global scale
7. Reflect upon one's learning from individual and group interactions, in-class discussions, oral presentations, field experiences and related research.
8. Demonstrate competency using written, spatial and oral arguments.
9. Assess one's norms and biases in the context of how cultures influence cuisine and its role in the formation of national identity including those of our indigenous communities.

**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)**

Lectures, online discussions and collaboration, guest presentations, seminars, and field experiences.

**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

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

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

**Typical Evaluation Methods and Weighting**

Final exam:	20%	Assignments:	15%	Midterm exam:	15%	Reflective journal:	10%
Final Essay:	15%	Online Discussion Participation:	10%	Class Presentation:	15%	Total:	100%

**Details (if necessary):**

The course will typically occur in a hybrid format with engagement in class and in an asynchronous online environment.

The first short essay follows a food product from field to table; the student will demonstrate an understanding of the intercultural engagement occurring through the global food chain from the perspective of producers, processors and consumers involved. (Learning outcomes 2 and 3.)

The second short essay involves the detailed exploration of the cuisine of a chosen British Columbia Indigenous group, with a focus on how culture is rooted in place. Students will demonstrate practical research skills per learning outcome 6 and explore a culture in a way that demonstrates outcomes 1, 2, and 5.

The class presentation involves the students or groups of students presenting on an assigned region's cuisine. The larger pool of regions is chosen by the instructor to highlight how culinary interaction between cultures occurs. (For example cuisines of South America, cuisines of the Pacific rim). The presentation develops the oral skills included in learning outcomes 3 and 4.

The final essay synthesizes the student's understanding of topics such as food security, food sovereignty, colonization, globalization and trade. A methodology section is required, addressing learning outcome 6, and all learning outcomes should be present in the paper.

The online discussions are arranged to highlight one learning objective each week, demonstrated through engaged dialogue, the selection of well thought out example, and the construction of reasoned arguments supported by research.

**Typical Course Content and Topics**

- Week 1: The story of chocolate/ Introduction to culinary geography
- Week 2: The story of honey. Food and taste through time. Thinking about methodology. Food preservation methods around the world. Fresh and local as a phenomenon.
- Week 3: The story of maple. Understanding regional and national food cultures. Canadian cuisine, Indigenous foodways.
- Week 4: The story of cinnamon. Global diffusion. Authenticity and creole, street food and market spaces
- Week 5: Hunger and food deserts. Food security and food sovereignty. The story of caviar. The mystique of rare foods.
- Week 6: Microgeography of the kitchen.
- Week 7: The story of parmesan. Slow food, chisan chiso, and designated origins. Food rules. Religious prohibitions, vegetarianism, and veganism.
- Week 8: The story of coffee. Cafe and restaurant geography, Urban Agriculture
- Week 9: The story of truffles, and the wild foods of the world.
- Week 10: Agriburbia and Land use, The story of key limes, regional specialties / presentations
- Week 11: The story of bananas, green revolution, fertilizer, and GMOs
- Week 12: The story of pineapple. A further look at plantation monoculture.