GEOG3770 Special Topics: Food Geographies Winter 2010 Course Outline

Department of Environment and Geography Clayton H. Riddell Faculty of Environment, Earth, and Resources University of Manitoba

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General Information:

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- Office hours: Thursdays 4:00-5:00pm or by appointment
- Class time: Tuesdays and Thursdays 2:30-3:45pm
- Class location: St John's College room 125

Course Description:

This course is an examination of food consumption and production issues as discussed current geographic scholarship as well as scholarship in allied fields. It emphasizes that food is inherently geographical; all food is produced and consumed some *where*. Geographical insights into food issues are as eclectic as the discipline itself, yet unite around issues of food production and consumption as they vary across space, in place, and at different scales of human-environment interaction ranging from the local to the global. This course therefore brings together knowledge from numerous fields of inquiry and challenges students to synthesize this information in order to build their own understanding of the complex relations between people, what they eat, where they eat it and why they consume the foods they do.

Course Objectives:

- develop an understanding of the geographical relationships associated with and reflective of food production and consumption patterns and practices
- 2) strengthen understanding of food as a nexus for evolving local-to-global economic, social, cultural, political and environmental relations
- develop students' skills in critical thinking and writing through a variety of formats, including active-learning opportunities, discussion and reflective writing

Required Materials:

- 1) Weekly readings as assigned
- 2) Willingness and preparation to engage in class discussion
- 3) Strongly suggested: Millstone and Lang. 2003. *The Penguin Atlas of Food: Who Eats What, Where, and Why.* Penguin Books: New York.

Student Evaluation:

- 1) Research outline and paper
 - a. Outline (5%) -1-2 page description of intended research paper topic and thesis/purpose statement, including 5 references
 - Research paper (30%) 20 page research paper on a topic associated with the course material. Must have a clear focus and argue a position. Must cite 10-15 scholarly sources.
- 2) Book report assignment (25%)
 - a. Students select one book from a list of current learned/popular literature focusing on contemporary food consumption and production issues. (see attached list)
 - b. A book report essay (8-10 pages) is due at the first class after term break (February 23, 2010)
 - c. The report/essay must:
 - i. Give and overview of the book's main points and discuss these ideas, demonstrating the student's understanding of the author's arguments.
 - ii. Identify at least three (3) ways the book was informative/gave the student things to think about and/or changed their thinking
 - iii. Identify at least two (2) questions that arise from what was learned in reading the selected book, and explain why these questions arose.
- 3) Learning journal (40%)
 - a. Students keep a learning journal diary throughout the course, recording thoughts, questions and observations from everything they do in class, in reaction to their readings, book report work, research paper study and to any activities or guest speakers.
 - b. The learning journal entries are reflective exercises in assessing and interpreting one's own learning. (This will be discussed in class)
 - c. Entries are written *at least* weekly, and compiled over the term. Entries can be added to over the course of the term, but should not be edited.
 - d. All entries are confidential; only the course instructor sees the entries unless the student gives permission for the content to be shared.
 - e. The journal is due one week after the end of classes (April 16th 2010).

What Does the Grade Mean?

A+ = 90 % + A = 80-89% B+ = 75-79% B = 70-74% C+ = 65-69% C = 60-64% D = 50-59% F = < 50%

Academic Dishonesty:

Every year at the University of Manitoba, several students cheat in their course work, tests and essays, or plagiarize in their written work. The penalties are severe, including suspension or expulsion for the university, because taking the ideas and words or others is considered theft. Please review the university's policy on plagiarism, cheating and examination impersonation (U of M Undergraduate Calendar).

The common penalty in the Riddell Faculty for plagiarism in a written assignment, or cheating in a test or exam, is an 'F' on the paper and an 'F' in the course. For the most serious acts of plagiarism, such as the purchase of an essay, the penalty can also include suspension for up to 5 years from registration in courses taught in a department or Faculty. The Faculty reserves the right to submit student work that is suspected of being plagiarized to Internet sites designed to detect plagiarism.

VW Date:

This is the last date, each term, for the voluntary withdrawal from a course without an academic penalty. The specific date for the current term is found on the university website.

Additional Information:

- Refrain from bringing food and drink into the classroom
- Turn off all electronic devices (e.g., cell phones) during class time. If you must have it on, set it to vibrate.
- Laptops are permitted for note taking, however the professor reserves the right to have the laptops turned off of students are off-task
- The correct way to address the instructor is as Professor Hallman or Dr. Hallman. Anything else is inappropriate in an academic setting

GEOG 3770 Special Topics: Food Geographies Topics and Readings List – Winter 2010

All readings are available online (Bison Electronic Journals) unless otherwise noted.

1. JANUARY 7th Class Introduction: Thinking about /Through food, or 'We are where we eat'

Shanahan, D. (2002) The geography of food. *Journal of Food and Society*. 6(1): 7-9

PART 1: FOOD CONSUMPTION SPACES: Food, place, culture and identity

2. JANUARY 12th and 14th Food tastes and place

Friedmann, H. (2004) Remaking traditions: how we eat, what we eat and the changing political economy of food. In D. Brandt (ed.) *Women Working the NAFTA Food Chain: Women, Food & Globalization*. Sumach Press: Toronto. pgs 36-60 (distributed in class)

Lewis, G.H. (2000) From Minnesota Fats to Seoul food: Spam in America and the Pacific Rim. *Journal of Popular Culture*. 34(2): 83-105.

3. JANUARY 19th and 21st Food beliefs, habits and trends across geographic scales FILM: Supersize Me

Siemering, A. (2004) Cooking globally, eating whenever: the future of dining. *The Futurist*. May/June 2004, pgs. 51-57.

Smith et al (2006) Aging and eating in the rural southern United States: beliefs about salt and its effects on health. *Social Science and Medicine* 62(1): 189-198.

4. JANUARY 26th and 28th Food and cultural / place identity

Freidberg, S. (2005) French beans for the masses: a modern historical geography of food in Burkino Faso. In Watson & Caldwell (eds.) *The Cultural Politics of Food and Eating*. Blackwell Publishing: Oxford. Pp. 21-41. (distributed in class)

Kneafsey and Cox (2003) Food, gender and Irishness – how Irish women in Coventry make home. *Irish Geography*. 35(1): 6-15.

Cook & Harrison (2003) Cross over food: re-materializing postcolonial geographies. *Transactions of the Institute of British Geographers.* 28: 296-317.

5. FEBRUARY 2nd and 4th Food consumption and geography of social life

Barbas, S. (2003) 'I'll Take Chop Suey': Restaurants as agents of culinary and cultural change. *Journal of Popular Culture*. 669-686.

Montgomery, J. (1997) Cafe culture and the city: the role of pavement cafes in urban public social life. *Journal of Urban Design*. 2(1): 83-103.

- department store restaurants as sites of family / self care (instructor's research)

6. FEBRUARY 9th and 11th Food, identity and the space of the body

Bell & Valentine (1997) Chapter 1: The Body. Consuming Geographies - We Are Where We Eat. Routledge: London. pp. 21-56.

Drue Phillips (2005) Half-lives and healthy bodies: discourses on 'contaminated' food and healing in post-Chernobyl Ukraine. In Watson & Caldwell (eds.) *The Cultural Politics of Food and Eating*. Blackwell Publishing: Oxford. Pp. 286-298.

TERM BREAK: FEBRUARY 15th through 19th

PART 2: GEOGRAPHY OF FOOD PRODUCTION AND CONSUMPTION

7. FEBRUARY 23rd and 25th Food, population and environment

Harper, C.L. and B.F. LeBeau (2003) Food, population and environment. Chapter 6 in *Food, Society and Environment*. Prentice Hall: New Jersey. Pp. 162-201.

Millstone, E. and T. Lang (2003) *The Penguin Atlas of Food: Who Eats What, Where, and Why.* Penguin Books: New York.

8. MARCH 2nd and 4th Contemporary agro-food industry; spatial relationships

Morgan, Marsden and Murdoch (2006) The regulatory world of agri-food: politics, power and conventions. Chapter 2 in *Worlds of Food: Place, Power and Provenance in the Food Chain*. Oxford University Press: Oxford. Pp. 26-52.

Morgan, Marsden and Murdoch (2006). Geographies of Agri-food. Chapter 3 in *Worlds of Food: Place, Power and Provenance in the Food Chain*. Oxford University Press: Oxford. Pp. 53-88.

9. MARCH 9th and 11th

Globalization, food networks and processing: geographic insights VIDEOS: What's the Pig Idea? and Ontario Farm Network video

*Ramsey, D. and J. Everitt (2001) Post-Crow farming in Manitoba. In Epp & Whitson (eds.) *Writing Off the Rural West: Globalization, Governments and the Transformation of Rural Communities*. University of Alberta Press: Edmonton. pgs. 3-20.

Bestor, T.C. (2005) How sushi went global. In Watson & Caldwell (eds.) *The Cultural Politics of Food and Eating*. Blackwell Publishing: Oxford. Pp. 13-20.

Raynolds, L. (2002) Consumer/producer links in fair-trade coffee networks. *Sociologia Ruralis*. 42(2): 404-412.

10. MARCH 16th and 18th Alternative agriculture / alternative food geographies I: sustainability VIDEO: Cultivating Change

Holloway, Kneafsey, Cox, Venn, Dowler and Tuomainen (2007) Beyond the 'alternative' – 'conventional' divide? thinking differently about food production-consumption relationships. In Maye, Holloway and Kneafsey (eds.) *Alternative Food Geographies: Representation and Practice.* Elsevier: Oxford. Pp. 77-93.

Carnes, L. and H. Karsten (2003) Building diverse community networks for sustainable food systems: guiding philosophies of the Pennsylvania Association of Sustainable Agriculture. *American Journal of Alternative Agriculture*. 18(4): 174-184.

11. MARCH 23rd and 25th

Alternative agriculture / alternative food geographies II: buy local? Field trip/guest speaker: Winnipeg Community Gardening Network

Blay-Palmer and Donald (2007) Manufacturing fear: the role of food processors and retailers in constructing alternative food geographies in Toronto, Canada. In Maye, Holloway and Kneafsey (eds.) *Alternative Food Geographies: Representation and Practice.* Elsevier: Oxford. Pp. 273-288.

100-mile Diet: 100 Mile Manitoba - http://100milemanitoba.org/

Twiss, J., Dickenson, J., Duma, S., Kleinman, T., Paulsen, H., and L. Rilveria (2003) Community gardens: lessons learned from California Healthy Cities and Communities. *American Journal of Public Health*. 93(9): 1435-1438

12. MARCH 30th and April 1st Food (in)security I: global scale

Rosegrant, M. and S. Cline (2003) Global food security: challenges and policies. *Science*. 302: 1917-1919.

Pinstrup-Anderson, P. (2003) Food security in developing countries: why government action is needed. U.N. Chronicle. 3(2003): 65-59.

13. APRIL 6th and 8th Food (in)security II: local scale - 'food deserts' FIELD TRIP TO WINNIPEG HARVEST

Michalski, J. (2003) The economic status and coping strategies of food bank users in the Greater Toronto Area. *Canadian Journal of Urban Research*. 12(2): 275-299.

Wrigley, Warm, Margetts and Whelan (2002) Assessing the impact of improved retail access on diet in a 'food desert': a preliminary report. *Urban Studies*. 39(11): 2061-2082.

COURSE POT-LUCK AND WRAP-UP APRIL 8th - Research papers due. LAST CLASS

JOURNALS DUE TO DR. HALLMAN NO LATER THAN APRIL 16th, 2010. TURN IN AT DR. HALLMAN'S OFFICE (225 SJC) OR THE ST JOHN'S COLLEGE GENERAL OFFICE BEFORE 4:30pm.

Journals will be returned at student's request.

Selected additional resources

- additional references added regularly to the course website / brought to students' attention in class

Altieri, M.A. et al (1999) The greening of the 'barrios': urban agriculture for food security in Cuba. *Agriculture and Human Values*. 16(2): 131-140.

Atkins, P. & I. Bowler (2001) *Food in Society: Economy, Culture, Geography.* Arnold: London.

Bell, D. and G. Valentine (1997) *Consuming Geographies: We Are Where We Eat.* Routledge: London.

Honore, C. (2004) *In Praise of Slow: How a Worldwide Movement is Challenging the Cult of Speed*. Vintage Canada: Toronto.

Hupkens et al (1998) Class differences in the food rules mothers impose on their children: a cross-national study. *Social Science & Medicine*. 47(9): 1331-1339.

Jakle, J.A. and K.A. Sculle (1999) *Fast Food: Roadside Restuarants in the Automobile Age.* Johns Hopkins University Press: Baltimore.

Lockie, S. (2001) Food, place and identity: consuming Australia's 'Beef Capital'. *Journal of Sociology*. 37(3): 239-255.

Raynolds, L. (2004) The globalization of organic agro-food networks. *World Development*. 32(5): 725-743.

Reiter, E. (2004) Serving the McCustomer: fast food is not about food. In D. Brandt (ed.) *Women Working the NAFTA Food Chain: Women, Food and Globalization*. Sumach Press: Toronto. Pp. 100-111.

Schlosser, E. (2002) *Fast Food Nation: The Dark Side of the All-American Meal.* Harper Collins: New York.

Shortridge, B.G. and J.R. Shortridge (eds.) (1998) The Taste of American Place: A Reader on Regional and Ethnic Foods. Rowman & Littlefield: New York.

Shortridge, B.G. (2003) A food geography of the Great Plains. *Geographical Review*. 93(4): 507-529.

Smith, A. and J.B. Mackinnon (2007) *The 100-Mile Diet: A Year of Local Eating.* Random House Canada: Toronto.

Tarasuk, V. (2001) A critical examination of community-based responses to household food security in Canada. *Health Education & Behaviour.* 28(4): 487-499.

Watts, D.C.H., Ilbery, B. and D. Maye (2005) Making reconnections in agro-food geography: alternative systems of food provision. *Progress in Human Geography*. 29(1): 22-40.

Winter, M. (2003) Geographies of food: agro-food geographies – making reconnections. *Progress in Human Geography*. 27(4): 505-513.

Winter, M. (2005) Geographies of food: agro-food geographies – food, nature, farmers and agency. *Progress in Human Geography*. 29(5): 609-617.

Wrigley, Warm and Margetts (2003) Deprivation, diet and food-retail access: findings from the Leeds 'food deserts' study. *Environment and Planning A*. 35(1): 151-188.