

Food Geographies

GEOG/HNSC3870

Tuesdays/Thursdays 11:30-12:45pm – 218 Wallace-Winter 2016

Contact Information

Dr. Bonnie Hallman
224 St John's College
474-8004
bonnie.hallman@umanitoba.ca

Course Objectives

- Understand geographic relationships in food production and consumption patterns and practices
- Understand food as a nexus for evolving local-to-global economic, social, cultural, political and environmental relations
- Increase skills in critical thinking and writing.

Required Reading

- Weekly assigned articles/chapters
- Published cutting edge research
- Web resources

See Readings List for details



Course Description

This course examines food consumption and production issues as discussed in current scholarship in geography and allied disciplines. It emphasizes that food is inherently geographical; all food is produced and consumed somewhere. Geographical insights on food issues centre on food production and consumption as they vary across space, in place, and at scales of human-environment interaction from the personal to the global. Students are challenged to build their own understanding of the complex relations between people, what they eat, where and why they eat it, where it is grown and how it travels to their plate.



Office Hours: Thursdays 2:30-4:00pm
Or by appointment.

“Reflection ... in the context of learning is a ... term for those intellectual and affective activities in which individuals engage and explore their experiences in order to lead to new understandings and appreciations.”

(Boud et al., 1985: 19)

Student Evaluation

1. Reflective Learning Papers (5 x 10% = 50%)

Due: Jan 14, Jan 28, Feb 25, Mar 17 & Apr 5 – email

These 5 short papers are tools for deepening engagement with the course themes. It requires time and commitment to reflect on what you are thinking and feeling, and on your own learning process. Your papers are first person accounts of your learning. Assessment is on completeness, engagement, and development of insights.

- a. **Instructions distributed and reviewed in class, and posted to UMLearn**

2. Final Examination (50%)

- a. To be scheduled during the April exam period. Please note the date, time and location when the exam schedule is published.
- b. Comprehensive – will cover the entire course.
- c. Selection of 3 of 5 essay questions to be responded to in a 2 hour time period. Answer only three!



Things to Remember

Miss a class? You are responsible for covering the readings/discussion.

Email is an effective way to get questions answered.

If you think you may miss a due date, contact me *before* the day to *arrange an extension*. Reasonable requests will be accommodated.

Plagiarism and cheating will not be tolerated. The common penalty is an F; penalties can include suspension from courses in a Department or Faculty.

Please ask me about the online Academic Integrity Tutorials.

The *Voluntary Withdrawal* date is the last day to drop a course without academic penalty. Check the UofM online calendar for the date.

Students should be comfortable to *engage in class discussion freely*. If at any time this is not so, see me right away.

Turn off/silence all phones while in class.

Grades

A+ = 90% +

A = 80-89%

B+ = 75-79%

B = 70-74%

C+ = 65-69%

C = 60-64%

D = 50-59%



Follow the Weekly Topics List, and check in on the course in UMLearn for updates, web links and other course news.

Weekly Topics

A separate detailed readings list will be distributed at the first class meeting and available for this course on UMLearn.

Jan 7: Intro – “We are where we eat”

Jan 12 & 14: Food tastes and place

Jan 19 & 21: Food Beliefs and Trends

FILM: TBA

Jan 26 & 28: Food, Culture & Place Identity

Feb 2 & 4: Food Consumption & Social Life

Feb 9 & 11: Food and Embodiment

WINTER TERM BREAK

Feb 23 & 25: Food, Civilization and Diffusion

Mar 1 & 3: Agro-food: Spatial Relations

FILM: Food Inc.

Mar 8 & 10: Globalization, Networks & Processing

FILM: King Corn

Mar 15 & 17: Alternative Agriculture: Sustainability

Mar 22 & 24: Alternative Agriculture: Local and Culturally Appropriate

Mar 29 & 31: Food (In)Security: Global-Local

Apr 5 & 8: Future Food: Issues and Actions



All photos: Dr. B. Hallman