

Geography of Food – GEOG 3307

Spring 2018
ONLINE

Instructor Stats:

Name: Mr. Matt McNair

Category: Instructor

Level: Adjunct (ABD; Chaotic Good)

Office: The Internet.

Phone: Also the Internet. As befits an online course, email and/or Blackboard will be the way to communicate with me this summer. I'll be on the box regularly, so this shouldn't impede our interactions in the slightest. It will also make it interesting when you think maybe, just *maybe*, you ran into me the other night at the pub or wherever. Life is a parlor game!

Email: Two ways to holler at me: the Blackboard messaging system linked to the class, or regular ol' email, at: mrmcnair1@ualr.edu

Required Texts:

The Atlas of Food: Who Eats What, Where, and Why, 2nd Edition (2008).

Authors: Erik Millstone and Tim Lang. ISBN: 9780520276420

Fast Food Nation: The Dark Side of the All-American Meal (paperback)

Author: Eric Schlosser ISBN: 9780547750330

Online Course Resource:

Blackboard: bb.ualr.edu

You are responsible for checking Blackboard **DAILY**. All of your assignments will be turned in via Blackboard.

Course Description:

This course will focus on the importance of place and geography in the production, distribution and consumption of food. The role of culture and environment are critical in understanding why, what, how much, and where we eat. In the United States, we are increasingly removed from the farm and reliant upon processed foods, so understanding and appreciating the place of food becomes increasingly critical. Geographic concepts like nature-society relationships, spatial interconnections and patterns, and site and situation, will be applied to help us understand why food is produced and consumed where it is by whom and the changing nature of these relationships. Most importantly, we will develop an understanding of why this matters!

Course Objectives:

- Understand historic and contemporary patterns of global food production
- Gain insight into the links of the contemporary global food chain
- Study distinct ecological crises that have resulted from agricultural activities
- Explore policies that have conspired to keep the world's poorest people hungry and unable to feed themselves
- Examine and explain local patterns of food availability and consumption
- Develop an understanding of the following topics: prices and shortages, the Dust Bowl, malnutrition, dietary changes, climate change impacts, genetically-modified crops, food taboos, organic farming, fast food and additives, industrial farming, impacts of urban sprawl

Course Administration:

There will be nineteen individual pieces of work due in this course: five exams, four assignments, and ten reading summaries. All assignments will be submitted via Blackboard, and all be due by **11:59pm on the assigned due date**. At this point, computer problems have become a 21st-century homework-eating dog, and such technical difficulties **will not constitute a valid reason to not submit an assignment or exam**. In other words, **COMPLETE YOUR WORK WITH TIME TO SPARE!**

Also, there will be **NO opportunities for extra credit** in this class, so please don't ask. You may submit late work until **11:59pm on May 6th**, but please note that all late work (regardless of how late it is) will automatically be docked **10%**. That is for assignments only; **EXAMS MAY NOT BE TURNED IN LATE**.

Grading:

Exam (1 @ 100 points)	100
Reading Summaries (13 @ 25)	325
Film Review (2@25)	50
Foodscapes in Google Earth	100
Culture and Food Project	100
Final Paper	100
TOTAL	775

Exams:

The exam can consist of true/false, visual recognition, multiple choice, short answer, and short essay questions. All course materials (lectures, textbook, supplementary readings, discussion exercises, websites, etc.) are fair game for the exam. The exam is open book/open note, but is to be completed **INDIVIDUALLY**. Violation of this policy will result in the maximum penalties

detailed in the university's academic integrity policies.

The exam will open at **12:01AM** on the **OPENING** date and will be open for a 96 hour period, closing at **11:59PM** on the **CLOSING** date. **Missed exams CANNOT be made-up.**

EXAM DATE

Exam 1 Open: **2/2** (12:01am) – Close: **2/5** (11:59pm)

ASSIGNMENTS

See Blackboard for instructions.

Reading Summaries

Due Dates: *see Blackboard*

Film Review:

Assignment 1: FILM REVIEW

Due Date: 1/19 (11:59pm)

Assignment 2: FILM REVIEW 2

Due Date : 1/26 (11:59pm)

Food Landscapes

Assignment 3: Foodscapes

Due Date: 2/23 (11:59pm)

Foodways: Culture and/or New Cuisine

Assignment 4: Foodways 3/23 (11:59pm)

Final Paper

Assignment 5: Final Paper/Project

Due Date: 5/1 (11:59pm)

ADDITIONAL INFORMATION

- The grade cut-offs listed earlier are firm; for example, a percentage of 89.4 will be a B. No

individual extra credit or "redo" work is possible for this class. Don't ask. There is no possibility of a grade being changed except for a genuine computational error on my part.

- No course scores or grade information will be divulged over the phone or e-mail. Blackboard will be used to report course scores and will be the only place exam scores can be obtained besides my office.
- Incomplete grades (I) will be given only in the case of extended, verifiable illness that occurs after the automatic W period; you should withdraw if it occurs before then. Even if you have notified me during the semester of your situation, you must also contact me at the end of the semester to confirm your cause of absence and to discuss arrangements for finishing the incomplete work.
- Your success in this class is important to me, and it is the policy and practice of the University of Arkansas at Little Rock to create inclusive learning environments consistent with federal and state law. If you have a documented disability (or need to have a disability documented), and need an accommodation, please contact me privately as soon as possible, so that we can discuss with the Disability Resource Center (DRC) how to meet your specific needs and the requirements of the course. The DRC offers resources and coordinates reasonable accommodations for students with disabilities. Reasonable accommodations are established through an interactive process among you, your instructor(s) and the DRC. Thus, if you have a disability, please contact me and/or the DRC, at 501-569-3143 (V/TTY) or 501-683-7629 (VP). For more information, please visit the DRC website at www.ualr.edu/disability.
- Don't wait until the last week of class to start worrying about your grade if your scores are not as high as you hoped. Contact the instructor for questions/concerns.
- All students are required to perform their own work. Students caught cheating on exams or assignments, or representing their work as someone else's or vice versa, will be charged as appropriate under the university's Academic Integrity Policies.
- All students are expected to maintain a working e-mail address on file with the university and to log into Blackboard daily for ancillary information, updates, and submission of writing assignments. On occasion, I may need to send out a broad informational e-mail to all students through Blackboard.
- Above all, the instructor expects a civilized, respectful, professional, and open-minded attitude to prevail in the face-to-face and online classroom. Students are expected to conduct themselves accordingly.