## Instructors

<table>
<thead>
<tr>
<th>Mary Hendrickson</th>
<th>Harvey James</th>
</tr>
</thead>
<tbody>
<tr>
<td>Division of Applied Social Sciences</td>
<td>Division of Applied Social Sciences</td>
</tr>
<tr>
<td>Office: 200b Gentry Hall</td>
<td>Office: 146 Mumford Hall</td>
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<tr>
<td>Phone: 882-7463</td>
<td>Phone: 884-9682</td>
</tr>
<tr>
<td>Email: <a href="mailto:hendricksonm@missouri.edu">hendricksonm@missouri.edu</a></td>
<td>Email: <a href="mailto:jamesha@missouri.edu">jamesha@missouri.edu</a></td>
</tr>
</tbody>
</table>

## Office Hours

Dr. Hendrickson will have office hours on Wednesday afternoons. However, these office hours are subject to change due to research and other activities. However, you can always schedule an appointment with Dr. Hendrickson or Dr. James at any time via email. Please know that our doors are always open and we welcome you to come and visit!

## Description

This course focuses on essential concepts in the research, implementation and understanding of food systems, with topics ranging from micro-level local, community and regional food systems to macro-level global trends in food production and distribution. In this course students will learn about commodity and food-chain analysis, and how to examine the social, economic and health implications of conventional and alternative food systems. Students will also examine specific U.S. policies and programs relevant to our present food systems and examine the growing proliferation of alternative marketing schemes, food sovereignty issues, and the relationships between community food systems and contemporary health and nutritional issues.

This course is team taught by two social scientists, a rural sociologist and an agricultural economist, with certain divisions of responsibility. Dr. Hendrickson will be primarily responsible for course management, including reviewing papers, grading, absences and other student matters relating to the course. Dr. James will lead discussions in the colloquiums.
Objectives

Students who are attentive, study assigned readings, complete all assignments, and participate actively in class discussions should, upon completion of this course, be able to

☐ Understand what a food system is, how food systems are organized in global and community contexts, and how we participate in it.
☐ Recognize and develop different components of community food systems.
☐ Identify and understand links between food system organization and sustainability.
☐ Understand the concept of food security and recognize factors contributing to food insecurity.
☐ Appreciate how food policy is made at the local, regional, national and international levels.
☐ Develop an ethical understanding of the food system – global and community, entitlement vs. privilege.
☐ Make informed decisions about the acquisition and consumption of food.

Course Evaluation

There are a total of 1000 points available in this class. Students will be evaluated on class participation, which can include quizzes, for 200 points (20%), 5-7 homework assignments consisting of field notes and explorations outside of class for 375 points (37.5%), two book reflection essays and a practice reflection essay for 200 points (20%) and a reflective essay written as the final exam for 225 points (22.5%).

<table>
<thead>
<tr>
<th>Grading Scale</th>
<th>Percentages</th>
<th>Total Points Needed</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>97%-100%</td>
<td>970-1000 points</td>
</tr>
<tr>
<td>A</td>
<td>92% - 97%</td>
<td>920-969 points</td>
</tr>
<tr>
<td>A-</td>
<td>90% - 92%</td>
<td>900-919 points</td>
</tr>
<tr>
<td>B+</td>
<td>87%-90%</td>
<td>870-899 points</td>
</tr>
<tr>
<td>B</td>
<td>82% - 87%</td>
<td>820-869 points</td>
</tr>
<tr>
<td>B-</td>
<td>80% - 82%</td>
<td>800-819 points</td>
</tr>
<tr>
<td>C+</td>
<td>77%-80%</td>
<td>770-799 points</td>
</tr>
<tr>
<td>C</td>
<td>72% - 77%</td>
<td>720-769 points</td>
</tr>
<tr>
<td>C-</td>
<td>70% - 72%</td>
<td>700-719 points</td>
</tr>
<tr>
<td>D+</td>
<td>67% - 70%</td>
<td>670-699 points</td>
</tr>
<tr>
<td>D</td>
<td>62% - 67%</td>
<td>620-669 points</td>
</tr>
<tr>
<td>D-</td>
<td>60%-62%</td>
<td>600-619 points</td>
</tr>
<tr>
<td>F</td>
<td>Failing</td>
<td>Less than 600 points</td>
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Text and Required Readings


All required texts are available through online booksellers but you can also order books from our local booksellers, including the Peace Nook. It is also available as an e-book for Kindle and Nook.

Other readings as listed in the Topics and Discussion Schedule will be available on blackboard through the tab *Weekly Schedule*. You are expected to read the assigned books or articles before class. Quizzes may be given on assigned readings and they will count as part of class participation.

Course Policies

**Class Attendance:** While no formal attendance is taken in this class, students are expected to attend lectures regularly to receive the full benefit of the course. Students are expected to be prepared to participate in all classes by completing assigned readings prior to class, participate in small group work, express themselves during colloquium on books and films, and lead discussions as appropriate. Twenty percent of the grade will rest on student participation in class sessions, including discussions.

- *E-mail Etiquette* – Develop a habit of using professional e-mail communication by following these recommended guidelines. [http://cafnr.missouri.edu/career-services/pro-dev/email-etiquette-guidelines.pdf](http://cafnr.missouri.edu/career-services/pro-dev/email-etiquette-guidelines.pdf).
- *Missing Class* – Should I come to class or miss it for a wonderful extra-curricular or co-curricular activity? Resources for making your decision: [http://cafnr.missouri.edu/career-services/pro-dev/missing-classes.pdf](http://cafnr.missouri.edu/career-services/pro-dev/missing-classes.pdf).

**Late Work:** Assignments must be turned in by midnight the day they are due via blackboard. Assignments turned in up to 2 days late will receive 5% grade reduction, 4 days late will receive 10% reduction, 5-10 days late will receive 15% reduction and work turned in more than 10 days late will not be accepted. Quizzes and tests must be taken on the day they are assigned, unless the student has communicated with the instructor about certain circumstances such as an university-approved field trip or activity (instructor must be notified in advance), death or serious illness of immediate family members, or personal illness. If the instructor has approved the absence, the quiz or test may be made up as arranged by student and instructor.

**Academic Honesty:** Academic integrity is fundamental to the activities and principles of a university. All members of the academic community must be confident that each person's work has been responsibly and honorably acquired, developed, and presented. Any effort to gain an
advantage not given to all students is dishonest whether or not the effort is successful. The academic community regards breaches of the academic integrity rules as extremely serious matters. Sanctions for such a breach may include academic sanctions from the instructor, including failing the course for any violation, to disciplinary sanctions ranging from probation to expulsion. When in doubt about plagiarism, paraphrasing, quoting, collaboration, or any other form of cheating, consult the course instructor.

**Students with Disabilities:** If you anticipate barriers related to the format or requirements of this course, if you have emergency medical information to share with me, or if you need to make arrangements in case the building must be evacuated, please let me know as soon as possible.

If disability related accommodations are necessary (for example, a note taker, extended time on exams, captioning), please register with the [MU Disability Center](https://disability.missouri.edu), S5 Memorial Union, 573-882-4696, and then notify me of your eligibility for reasonable accommodations.

**Intellectual Pluralism:** The University community welcomes intellectual diversity and respects student rights. Students who have questions or concerns regarding the atmosphere in this class (including respect for diverse opinions) may contact the departmental chair or divisional director; the director of the [Office of Students Rights and Responsibilities](https://studentsrights.missouri.edu); the [MU Equity Office](https://equity.missouri.edu), or [equity@missouri.edu](mailto:equity@missouri.edu).

All students will have the opportunity to submit an anonymous evaluation of the instructor(s) at the end of the course.

**Recording:** University of Missouri System Executive Order No. 38 lays out principles regarding the sanctity of classroom discussions at the university. The policy is described fully in Section 200.015 of the Collected Rules and Regulations. In this class, students may make audio or video recordings of course activity unless specifically prohibited by the faculty member. However, the redistribution of audio or video recordings of statements or comments from the course to individuals who are not students in the course is prohibited without the express permission of the faculty member and of any students who are recorded. Students found to have violated this policy are subject to discipline in accordance with provisions of [section 200.020](https://missouri.edu/collect/200.020) of the Collected Rules and Regulations of the University of Missouri pertaining to student conduct matters.

**Disclaimer:** This syllabus is subject to change to facilitate instructional and/or student needs. The most current topics and discussion schedule will be posted on blackboard and students should be checking the course site regularly for announcements and update.
Course Outline

This topics and discussion schedule can change to meet the needs of students in the course. The most updated topics and discussion schedule will always be located on blackboard, which will contain the assignments, field trips, readings etc.

**Unit I: Understanding the Food System and Its Challenges**

Week 1: Introduction to the issues. Big questions: How is the food system organized? What constitutes a food system?

Week 2: Film and Discussion

Week 3: Ethics and the Right to food. Big questions: How do we make the right decisions in the food system?

Weeks 3-5: Food and the Environment, Food and Economy, Food and Community

  - The food system and our environment: Big questions: How is the food system impacting our environment? Do these impacts matter?

  - Economics and the Food System. Big questions: What is sustainable economics? Why does it matter to the food system? Are economic viewpoints different between a farmer and an eater?

  - Food System and Community. Big questions: Is the food system good for eaters? For communities? How could it be better? What causes obesity? How can we achieve healthier eating?

Week 6: Discussion of *The Food Police* by Jayson Lusk

**Unit 2: Creating Community Food Systems**

Week 7: Are community Food Systems Possible? What is “good” food? What are the practicalities and the theory of creating local food systems?

  - Field Trip to Campus Dining

Week 8: Creating Community Food Systems. Big questions: What does it take to create community-based food systems? How do Tier 0 activities contribute to Community Food Systems?

Week 9: Community Food Systems continued: Big questions: How can Tier 1 activities contribute to Community Food Systems? Can “authentic relationships” reform the food system? What is the correct scale for the food system?

  - Field Trip to Grocery Store
Week 10: Community Food Systems continued. Big questions: Why do we want to move to Tier 2 in scaling up local food systems? Is scaling up viable for farmers? For eaters? Which ones? Is scaling up the only way to get Good Food?

Field Trip to Restaurant

Week 11: Community Food Systems continued. Big questions: Where does Organic Agriculture fit? Is it good for eaters and farmers?

**Unit 3: The Challenges of Community Food Systems**

Week 11-12: Big Questions: Are Community Food Systems elitist? Practical Responses and Tips for Creating Community Food Systems

Discussion of *The Good Food Revolution* by Will Allen.

Week 12-13: Food Insecurity, Community Food Security. Big questions: Can community food security connect the dots between fair, affordable, healthy and green?

Visit to the Food Pantry

**Unit 4: Drawing it All Together – Food Policy and Culture**

Week 14-15: Policy and culture in food systems. Big questions: What is policy? How does policy shape the food system? At what level does food policy matter? How are food and culture connected? Can cultural understandings of food contribute to community food systems? Can community food systems solve global problems?

Wrap-Up and Reflection

<table>
<thead>
<tr>
<th>Assignments &amp; Tests</th>
<th>Due Date</th>
<th>Pts</th>
<th>2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Reflection Paper – “Fresh” Movie</td>
<td>Class after film</td>
<td>50</td>
<td>9/3/15</td>
</tr>
<tr>
<td>2. Reflection Paper – The Food Police</td>
<td>Class after discussion finishes</td>
<td>75</td>
<td>10/6/15</td>
</tr>
<tr>
<td>3. Reflection Paper – The Good Food Revolution</td>
<td>Class after discussion finishes</td>
<td>75</td>
<td>11/17/15</td>
</tr>
<tr>
<td>4. Food Quality, Food Prices in Columbia</td>
<td>3rd week of class – Start Early</td>
<td>100</td>
<td>9/17/15</td>
</tr>
<tr>
<td>5. Field Trip Notes – Campus Dining</td>
<td>2 classes after field trip</td>
<td>50</td>
<td>10/15/15</td>
</tr>
<tr>
<td>6. Field Trip Notes – Grocery Store</td>
<td>2 classes after field trip</td>
<td>50</td>
<td>10/27/15</td>
</tr>
<tr>
<td>7. Field Trip Notes – Restaurant</td>
<td>2 classes after field trip</td>
<td>50</td>
<td>11/3/15</td>
</tr>
<tr>
<td>8. Field Trip Notes – Food Pantry</td>
<td>2 classes after field trip</td>
<td>50</td>
<td>11/20/15</td>
</tr>
<tr>
<td>9. Reflection on Field Trips</td>
<td>Day before Stop day</td>
<td>75</td>
<td>12/10/15</td>
</tr>
<tr>
<td>10. Final Exam</td>
<td>Week of Finals</td>
<td>225</td>
<td>12/15/15</td>
</tr>
<tr>
<td>11. Class Participation Including preparation for class, possible quizzes, attendance, discussion</td>
<td>Semester</td>
<td>200</td>
<td>All the way through</td>
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Total | | 1000 |