FOOD LITERACY FOR ALL

ENVIRON 305.003       NRE 639.038

Winter 2017, 2 credit hours

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Meeting time and location: Tuesday evenings from 6:30 - 8pm
Angell Hall, Auditorium B

Course Summary
Concurrent food, energy, water, and climate crises, and a global rise in obesity amidst widespread hunger and undernutrition, have re-focused public attention on the deficiencies and complexities of the global food system. Yet, a diversity of ‘alternative’ food systems demonstrates that food systems can be nutrition sensitive, socially just, and conserve natural resources. Transforming food systems will require coordinated effort across scales, drawing upon diverse disciplinary and practical perspectives, and understanding how value systems shape food and agriculture. Linking theory and practice is also essential, involving the full range of actors moving food from farm to fork.

This new course offers a unique opportunity for students to gain an interdisciplinary introduction to food system issues through a weekly seminar series bringing high profile speakers to campus from diverse sectors: policy, academia, grassroots movements, public health, conservation, and more. Students will integrate theory and practice through this partnership course that connects campus and community, led by a UM faculty member together with a community partner working to develop urban agriculture and enhance food justice and food sovereignty in Detroit. Students will develop competencies and cognitive skills in the area of food system sustainability including critical and systems thinking, community engagement, creativity, and analytical ability.
This course is being offered as one component of a broader UM “Food Citizenship Project,” which is made possible by a Higher Education Challenge (HEC) grant from the United States Department of Agriculture (USDA). The overarching goal of the project is to increase diversity and inclusion in sustainable food systems education. This course is presented by the UM Sustainable Food Systems Initiative (SFSI), with generous co-sponsorships from the United States Department of Agriculture (USDA), LSA Instructional Support Services (LSA-ISS), Institute for Research on Women and Gender (IRGW), Graham Sustainability Institute, and the Center for Engaged Academic Learning (CEAL), and the Nutritional Sciences Department.

**Learning Objectives, Approaches, and Outcomes**
Community engagement, experiential learning, and inclusivity are all core components of this course. With support from a UM New Initiatives/New Infrastructure (NINI) grant we will video record all presentations and make them available to the public on the SFSI website; livestream each presentation to the UM Detroit Center; and moderate live audience questions via Twitter. These digital resources and technologies will help transform a large lecture course into an engaged, active learning environment while also strengthening relationships with community members and food systems practitioners in Ann Arbor, Detroit, and beyond. We have reserved seats each week for community members to attend the seminars.

*Specific student learning objectives are:*
1. study the characteristics, outcomes, objectives, and values of different contemporary food systems in the Global North and South;
2. gain a foundational understanding of key aspects of and current debates related to food system sustainability
3. practice communicating ideas about food systems in an online discussion forum and through written reflections;
4. participate as a member of a multidisciplinary learning community linking scholars and practitioners;
5. engage with food systems stakeholders in a classroom setting, with exciting opportunities to interact with practitioners in Detroit or to meet visiting speakers one-on-one or in small groups outside of the classroom
6. explore their own and other diverse values and viewpoints about food systems

**Required Materials**
Each student is required to purchase an i>clicker to bring to class each week. The i>clickers will be used to actively engage students during weekly lectures. Each speaker will be asked to build in several questions throughout their presentation for students to electronically respond to during the course. Since the course grade is primarily participation-based, the i>clickers will also be used to evaluate attendance and student learning throughout the semester.

**Evaluation**
Students will be graded on participation and attendance at the weekly seminars (as assessed using i>clickers), 10 postings on the course Canvas discussion board, and one-page reflective essays in response to 5 of the presentations of their choosing.
Grading
Participation & attendance: 60 points
Canvas discussion postings (10): 20 points (2 points each)
Reflective essays (5): 20 points (4 points each)
Total points possible: 100 points

Letter grades will be assigned based on the following cut-offs:
A+ 97% or greater
A 93-96.9%
A- 90-92.9%
B+ 87-89.9%
B 83-86.9%
B- 80-82.9%
C+ 77-79.9%
C 73-76.9%
C- 70-72.9%

The course has a pass/fail option

Course Schedule

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<th>Week</th>
<th>Date</th>
<th>Weekly Speakers</th>
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<tr>
<td>1</td>
<td>January 10</td>
<td>Course introduction; logistics; setting the stage</td>
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| 2    | January 17  | Frances Moore Lappé  
Author and Co-founder of The Small Planet Institute |
| 3    | January 24  | Ricardo Salvador  
Director and Senior Scientist, Food & Environment Program, Union of Concerned Scientists |
| 4    | January 31  | Raj Patel, Writer, Activist, and Academic Research Professor, Lyndon B Johnson School of Public Affairs at the University of Texas, Austin and a Senior Research Associate at the Unit for the Humanities, Rhodes University (UHURU), South Africa |
| 5    | February 7  | Thaddeus Barsotti  
Co-Owner, Farm Fresh to You and Capay Organic |
| 6    | February 14 | TBD                                                                             |
| 7    | February 21 | Tim Crews  
Director of Research and Lead Scientist, The Land Institute                     |
| 8    | February 28 | No class - spring break                                                          |
| 9    | March 7     | Linda Jo Doctor  
Program Officer, W.K. Kellogg Foundation                                           |
| 10   | March 14    | Saru Jayarman  
Co-Founder and Co-Director of the Restaurant Opportunities                      |
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<th>Date</th>
<th>Guest</th>
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| 11 March 21 | Monica White  
Centers United (ROC United) and Director of the Food Labor  
Research Center at University of California, Berkeley |
| 12 March 28 | Michael Twitty  
Author and Culinary Historian |
| 13 April 4 | Wayne Roberts  
Food Policy Analyst and Writer, Former Manager of the Toronto  
Food Policy Council (2000-2010) |
| 14 April 11 | Kelly Brownell  
Dean, Sanford School of Public Policy, Duke University |
| 15 April 18 | TBD |

**Course Readings: To be determined. Files will be available on Canvas**