

DEPARTEMTN OF ANTHROPOLOGY AND ARCHAEOLOGY

ANTH 399

COMPARATIVE FARMING AND SUSTAINABLE FOOD SYSTEMS

T,R 11:00 – 12:15 ST 132

WINTER TERM, 2016

INSTRUCTOR: CONTACT INFORMATION

Tatenda Mambo

Email: ttmambo@ucalgary.ca

Class time: 9:30am – 10:45am, Tue/Thur

Class location: ST 132

Office hours: Thur 2-3pm ES 316

TEACHING ASSISTANT

Eric Siu Kei Cheng

Email: chengsk@ucalgary.ca

Office hours: Wed 11-Noon



COURSE MATERIALS

On-line materials pertaining to farming and food systems research will be distributed throughout the term. Assignments and readings will be discussed in class, and/or will provide resources for written assignments and exams. Supplemental readings will be distributed electronically, and/or in “hard copy” format.

REQUIRED TEXT

This class has no required text. Throughout the term, reading materials will be provided electronically or as “hard copy”

COURSE DESCRIPTION

In this course we will review: the basic principles of food systems by comparing various food production strategies, including industrial, organic and alternative farming, crop and livestock production at local, regional and global scales; food and nutritional security, including poverty, hunger and equity in a context of the industrial food system; and through case studies, we explore

cross cultural perspectives on culinary and dietary traditions, food preference, individual and cultural identity.

The aim is to understand large, medium and small scale food production systems through comparison of industrial, organic, natural and ecological approaches, and through the contrast of historically proven crop and livestock production systems with new and innovative strategies for developing strong and resilient/sustainable food systems at multiple scales.

COURSE GOALS

The overall course goals are to understand and think critically about where our food comes from; to provide the knowledge base from which you can critically evaluate arguments for and against various forms of food production and the food system; and finally, to expose you to challenges, the problems and prospects of the industrial food system as we know it and to better understand new and innovative approaches that are emerging at local and regional levels.

- (1) We will review and evaluate existing problems in industrial food production, look at alternatives to industrial production, and we will analyse and discuss the problems and prospects from multiple social, historical and ecological perspectives with information and ideas drawn from many different disciplines
- (2) We will review the role of food systems and nutrition in promotion of degrading individual, community and ecosystem health
- (3) We will examine the forces/stressors (internal, external) that condition food collection/production through looking at various case studies
- (4) We will define and analyze where agricultural/farming systems are vulnerable to change in economic, socioeconomic and climatic drivers
- (5) We will review how food production enhances or degrades ecosystem services through human action and practice, examine how and under what conditions small and large-scale agroecological systems integrate or fragment ecosystems, and work toward a better understanding of how and under what conditions appropriately scaled systems that promote or degrade community viability and health are important.

GRADE DISTRIBUTION

Nutrition Assessment Assignment	10%
Review/Reaction Paper	10%
Writing assignment 1	10%
Take home midterm	25%
Take home final	25%
Group poster/presentation assignment	20%

NOTE – VERY IMPORTANT:

You must pass (minimum C-) at least 5 of the 6 class components to pass this course. Earning less than a C- in more than one of the class components will result in you failing the course.

LETTER GRADE ASSIGNMENT

At the end of the course, the numerical marks will be summed and a final letter grade will be assigned based on the following scheme:

Percent Range	Letter Grade	Percent Range	Letter Grade
95 or higher	A+	65-69	C+
90-94	A	60-64	C
85-89	A-	55-59	C-
80-84	B+	50-54	D+
75-79	B	45-49	D
70-74	B-	44 or lower	F

WEEKLY TOPICS SCHEDULE* AND READING ASSIGNMENTS**

Date	Topic	Reading**
Jan. 12	Defining Food Systems: Are current food production systems meeting our goals?	Hamm 2009 "Principles for Framing a Healthy Food System". Pollan 2006 "Omnivore's Dilemma" Introduction.
Jan. 19	Defining Food Systems continued	Selections from Erikson and Liveman 2010 "Food Security and Global Environmental Change". Lappee 2010 "The Climate Crisis at the end of our fork. In Diet for a hot planet"
Jan. 21	<i>Nutrition Assessment Assignment due</i>	
Jan. 26	Overview, history and development of the Industrial Food System	Berry 1977 "The Unsettling of America: culture & agriculture". Lappee 2010 chapter 7 and 8 "Diet for a hot planet"
Feb. 2	Concepts of Sustainability and application to Sustainable Agriculture and Agroecology	Altieri 1995 chapter 3 "Agroecology the Science of Sustainable Agriculture". Lappee 2010 chapter 1 "Diet for a Hot Planet"
Feb. 4	<i>Review/Reaction Paper due</i>	

Feb. 9	How we produced food in the past. Pre-industrial food production and centres of domestication	Nabhan 2009 "Where our food comes from: retracing Nikolay Vavilov's quest to end famine". Glaser 2012 "State of the scientific knowledge on properties and genesis of Anthropogenic Dark Earths in Central Amazonia (terra preta de Índio)"
Feb. 16	Reading week. No classes	
Feb. 23	Urban agriculture	Garret 2000 "Achieving Urban Food and Nutrition Security in the Developing World"
Feb.23	<i>Take home mid-term due</i>	
Mar. 1	Guest speaker on local production in Alberta	
Mar. 8	Agro-pastoral Systems	Pollan 2010 "The Feed Lot: Making Meat", "All Flesh is Grass".
Mar. 10	<i>Writing assignment 1 due</i>	
Mar. 15	Sustainable livestock production	Lappee 2010 "Blinded by the Bite" In Diet for a Hot Planet.
Mar. 22	Guest lecture on sustainable seafood production in Asia	Readings to be determined
Mar. 29	Group Poster/presentation sessions	
Apr. 5	Future of food production	Shiva 2000 "Stolen Harvest"
Apr. 12		
Apr. 20	<i>Take home Final due</i>	

* Note, the schedule of topics may change, but due dates for the assignments will not change.

** Additional readings will be assigned during the term. The reading assignments are subject to change should I find, during the present term, more recent publications which better cover the topic considered. If this occurs, I will inform you no later than 2 weeks prior to the relevant class.

ADDITIONAL CONTENT

Writing across the Curriculum

Writing skills are not exclusive to English courses and, in fact, should cross all disciplines. The University supports the belief that throughout their University careers, students should be taught how to write well so that when they graduate their writing abilities will be far above the minimal standards required at entrance. Consistent with this belief, students are expected to do a substantial amount of writing in their University courses and, where appropriate, instructors can and may use writing and the grading thereof as a factor in the evaluation of student work. The services provided

by the Writing Centre in the Effective Writing Office can be utilized by all undergraduate and graduate students who feel they require further assistance.

Academic Accommodation Policy

It is the students' responsibility to request academic accommodations. If you are a student with a documented disability who may require academic accommodations and have not registered with Student Accessibility Services, please contact them at 403-220-6019. Students who have not registered with Student Accessibility Services are not eligible for formal academic accommodations. More information about academic accommodations can be found at www.ucalgary.ca/access.

Academic Misconduct

Academic dishonesty is an unacceptable activity at the University of Calgary and students are strongly advised to read the Student Misconduct section of the University Calendar. Quite often, students are unaware of what constitutes academic dishonesty or plagiarism. The most common are:

- 1) Presenting another student's work as your own
- 2) Presenting an author's work or ideas as you own without proper referencing
- 3) Using work completed for another course

This activity will not be tolerated and students conducting themselves in this manner will be dealt with according to the procedures outlined in the University Calendar. For detailed information on what constitutes academic misconduct, please refer to the following link: <http://www.ucalgary.ca/pubs/calendar/current/k-2-1.html>

Plagiarism

Plagiarism involves submitting or presenting work as if it were the student's own work when it is not. Any ideas or materials taken from another source written, electronic, or oral must be fully and formally acknowledged. Plagiarism includes but is not limited to:

- (a) The work submitted or presented was done, in whole or in part, by an individual other than the one submitting or presenting the work (this includes having another impersonate the student or otherwise substituting the work of another for one's own in an examination or test),
- (b) Parts of the work are taken from another source without reference to the original author,
- (c) The whole work (e.g. an essay) is copied from another source, and/or,
- (d) A student submits or presents work in one course which has also been submitted in another course (although it may be completely original with that student) without the knowledge of or prior agreement of the instructor involved.

While it is recognized that scholarly work often involves reference to the ideas, data and conclusions of other scholars, intellectual honesty requires that such references be explicitly and clearly noted. Plagiarism is an extremely serious academic offence. It is recognized that clause (d) does not prevent a graduate student incorporating work previously done by him or her in a thesis or dissertation.