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*“Food has no ethnicity ...  
... only geography.”*

**Musa Dagdeviren,  
Owner Ciya Sofrasi Restaurant, Istanbul**

## **Geography for Today: The Geography of Food**

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**Office Hours:** Monday 10-11 AM, 1:30-3:30 PM. Thursday 10-11 AM, 1:30-3:30 PM

**Office Location:** Turpin B352

**Contact:** 250-721-7337 email: msf@uvic.ca

### **COURSE DESCRIPTION**

Food is a basic human need and right. The production, acquisition and consumption of food occupies everyone to some extent, and connects each of us with many factors including, but not limited to, the environment, the water cycle, and global trade. Many of us take food for granted because we have three meals a day with snacks in between. Many others on this planet, however, go without. As we look to the future, there are three major challenges that face the world. We need to match the increasing demand for food from a larger and more affluent population to its supply, do this in ways that are environmentally and socially sustainable, and ensure that the world's poorest people are no longer hungry.

This course provides an introduction to contemporary research issues and debates on trends in global food. We will examine global patterns and relationships affecting who produces food, how it is produced, and the links between producers and consumers. This course seeks to promote critical thinking with respect to the debates, conflicts, and policy issues surrounding the global food system, as well as inspire ongoing thinking about your personal relationship with food.

Course topics include:

1. Nutrition - *Is the McDonalds McDouble the greatest food in human history?*
2. Malnutrition – *As common in wealth as in poverty?*
3. Our Hungry Planet – *Lots of food, but in too few places?*
4. Food Waste and Spoilage in the Food Chain – *One person's trash is another person's treasure*
5. Global Trade - *The 10,000 km diet*
6. Agriculture – *Its not just cows and plows!*
7. Biofuels – *Does it make sense to run your car on vegetables?*

8. Catch of The Day – *Are we fishing down the food chain?*
  9. The Blue Revolution – *Is aquaculture the future of seafood or is something fishy going on?*
  10. GMO – *Great Meal Offering or Gross Me Out*
  11. Organic Farming – *are the people who think organic farming can feed the world delusional hippies?*
  12. The Future of Food – *Will we all be eating insects in 50 years?*
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## **LEARNING OUTCOMES**

On completion of this course you should have the following learning outcomes:

- have knowledge of contemporary geographical approaches to and debates relating to global food production, trade and food security.
- understand how the trends in global food production are shaped by environmental, social, economic and political factors.
- understand how changes in the global food systems have an impact on human nutrition, and how food consumption affects the global environment.

## **REQUIRED READINGS**

There are no required books to purchase for this course. Course materials will be available in electronic format on Coursespaces. Each week a new topic is introduced. Two or three required readings are given to expand on that topic, which you are expected to read during the week after the class. The test and final will have questions that directly pertain to the readings. Guidance will be given as to what you should focus on in each reading.

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## **EVALUATION**

### **Personal Food Diary**

Each student will keep a diary of all the food s/he eats and throws out during a 7-day period and reflect on his/her own food consumption. Students will be expected to connect their discussion to course readings. (15%) – due March 28. A food diary guide will be available on Coursespaces.

**NOTE:** No one sees this information but the marker. You will not be judged or graded based on your dietary choices. Information about your diet will not be shared with anyone.

Midterm test (35%) Monday, February 25.

Final Exam (50%)