



University
of Victoria

Geog 316 Field Studies in Human Geography: Food & the City

This is an early, tentative version of the course outline to give students some sense of the program. A more detailed version will follow in April.

Contact:

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Overview

This course was developed for students concerned with social justice, ecological sustainability, economic opportunity and good food. The course will be co-led by social entrepreneur Chris Hildreth (Topsoil Innovative Urban Agriculture) and Cam Owens (UVic Geography). Students will learn about sustainable urban food systems through engaging discussions, local field excursions, and getting their hands dirty at a local urban farm.



Course Details

This course is an intensive three-week experience running from May 10-28. The plan is to deliver a hybrid-class that involves a mix of virtual meetings (through ZOOM), complemented by Victoria-based field trips (guided by pandemic safety protocols). We will meet Mondays, Tuesdays, Thursdays and Fridays from 9:30 am – 12:30 pm either online or at locations in the City of Victoria.

Assessment

Students will be assessed based on the following elements:

1. Student-lead seminar (May 20th-21st)– 40% - *With a partner you will prepare for and lead a discussion on a pertinent reading (selected by the instructors).*
2. Field journal (submitted on May 28th) – 40% - *You will keep a field journal capturing daily observations and reflections from the course.*
3. Active participation (throughout)– 20% - *We ask that you make a constructive contribution to the success of the course by bringing a positive attitude and actively and respectfully participating in group discussion and other elements of the course (to be discussed).*

Note on marks: A-level marks (80%+) reflect exceptional (beyond expectations), outstanding, or at least highly competent efforts. B+/B level marks (73-79%) reflect good or at least acceptable efforts (usually above the class average). B-/C+ level marks (65-72%) represent average efforts,

showing some understanding but deficient in some way. C/D level marks (50-64%) represent passable but largely insufficient efforts, while F marks (<50%) represent failing the course.

Course readings

A series of pertinent and engaging readings will be made available through the Brightspace site for the course. Students will lead discussions on these readings as part of the course.

Course learning outcomes

At the end of this course successful students will:

1. be able to articulate the ecological, economic and social rationale for local food production
2. have practical knowledge of the local food system in Victoria and connections to some of the people who operate these local enterprises
3. have first hand, experience of the operational logistics of running an urban farm
4. have experience communicating and leading a discussion on an important element of local food production
5. have an appreciation for best practices from case studies around the world
6. gain strong foundations for starting a food-related social enterprise

Tentative Schedule of Classes

subject to change; all days run from 9:30 am- 12:30 pm

Mon, May 10 th	Course introductions, Ice-breakers (Zoom)
Tues, May 11 th	The context: the (un)sustainability crisis, pathways, and barriers (Zoom)
Thur, May 13 th	[no live class] self-guided study on food
Fri, May 14 th	Field trip (Topsoil)
Mon, May 17 th	Field trip (Fernwood)
Tues, May 18 th	Local food mini-conference (Zoom)
Thur, May 20 th	Student led seminars (Zoom)
Fri, May 21 st	Student led seminars II (Zoom)
Mon, May 24 th	Holiday
Tues, May 25 th	Field trip (Downtown)
Thurs, May 27 th	Field trip (Topsoil & Vic West)
Fri, May 28 th	Final reflective sharing circle and socializing

In grateful acknowledgement of the Lək'wəḡən & W̱SÁNEĆ peoples upon whose territories we are able to live and learn.