

GEO 3315: Geography of Crop Plants

Fall 2020

M-W-F, Period 5

Instructor: Caroline F. O. Parks

carolineo@ufl.edu

Office Hours: By appointment

Course Description:

Do you ever think about your food, where it comes from, and how it got to your plate? Do you wonder about who produces it, what their farms are like? Why did food start traveling so far, with farmers and consumers often thousands of miles apart? Why has a large portion of the population in wealthier nations been getting heavier, and what should we do about it? Should you eat organic, become a “locavore,” and/or simply eat more plant-based whole foods? And, perhaps most importantly, what are people doing to address these issues and problems? In this course we will use a critical food systems approach to answer these questions as we explore the complexity of crop plants from their biological structures to their social and political representations.

Course Format:

This course is a synchronous class, with live meetings M-W-F from 11:45am- 12:35pm. On Mondays I will introduce the topic for the week, and Wednesdays and Fridays will be more discussion/activity based. Assignments will include readings, documentary analysis, quizzes, group activities, a food report along with a cooking presentation at the end of the semester.

Required Reading Materials:

Guptill, Amy E., Denise A. Copelton, and Betsy Lucal. *Food and society: Principles and paradoxes*. John Wiley & Sons, 2017.

Recommended: Barber, D., 2015. *The third plate: field notes on the future of food*. Penguin.

Course Structure:

Period	Module
Week 1: Introduction	Production
Week 2: Soil	Production
Week 3: Seeds	Production
Week 4: Farm Labor <i>Quiz 1 on Sept. 25</i>	Production
Week 5: Industrialization	Processing
Week 6: Global Food <i>Quiz 2: Oct. 9</i>	Processing
Week 7: Nutrition and Health	Consumption
Week 8: Branding and Marketing	Consumption
Week 9: Food Access <i>Quiz 3: Oct. 30</i>	Consumption
Week 10: Food Waste	Waste
Week 11: Food Waste	Food and Social Change
Week 12	Cooking Show
Week 13	Cooking Show/ Happy Thanksgiving!!
Week 14	Cooking Show
Week 15	Cooking Show and Class Wrap-Up /Course Reflection

Grade (100 Points Total)

Quizzes 15%

Food Report 15%

Cooking Show 20%

Participation 50%

Quizzes

There will be 3 online timed quizzes that will cover material from lectures and readings. They will include a combination of T/F, multiple-choice and short responses.

Food Report

Write a 3-5 page paper (single-space, 12 pt. font) with at least 4 sources outside of the book (the recommended readings at the end of each chapter are a good starting point, must be scholarly peer-reviewed). Begin with a description of your food item then organize your paper around the three principles of the book (discussed in chapter 1). Finally you will consider the geographical implications of your food by providing a discussion on the environmental impact:

Cooking Show

Pick a recipe that showcases the food item from your food report. You will be given the entire class period for your presentation, where you will explain and show the process of cooking your dish, while including information from your food report.

Participation

Classroom assignments and discussion. Most Fridays will focus on group activities or discussion of additional readings that go beyond the textbook. There will be a variety of group activities, guest speakers, documentary analysis.

Academic Honesty:

By registering as a student at the University of Florida, every student has agreed to the following statement, "I understand that the University of Florida expects their students to be honest in all their academic work. I agree to adhere to this commitment to academic honesty and understand that my failure to comply with this commitment may result in disciplinary action up to and including expulsion from the university."

Special Accommodation:

Students with a disability are requested to notify the instructor during the first two weeks of class to implement appropriate learning accommodations. Documentation for learning accommodations recommended by the University of Florida's Office for Disability Services is requested. The office is located on the first floor of Reid Hall and the phone number is 392 -8565.

STATEMENT OF INTELLECTUAL PROPERTY RIGHTS:

Course materials prepared by the instructor, together with the content of all lectures and review sessions presented by the instructor are the property of the instructor. Video and audio recording of lectures and review sessions without the consent of the instructor is prohibited. On request, the instructor will usually grant permission for students to audiotape lectures, on the condition that these audiotapes are only used as a study aid by the individual making the recording. Unless explicit permission is obtained from the instructor, recordings of lectures and review sessions may not be modified and must not be transferred or transmitted to any other person, whether or not that individual is enrolled in the course.

COURSE EVALUATION:

Students are expected to provide feedback on the quality of instruction in this course. These evaluations are conducted online at <https://evaluations.ufl.edu>. You will be notified when evaluations are open.