

CHAPMAN UNIVERSITY
University Honors Program
One University Drive
Orange, CA 92866

COURSE SYLLABUS

HON 331
The Ecology of Sustainable Food

Spring 2010

Catalog Description:

Prerequisite, acceptance to the University Honors program, or consent of instructor.
This course will address the topic of sustainability of our global food supply. We will explore the concepts of sustainable food production, and critically evaluate issues such as the environmental impacts of our food choices, the role of organic food and locally grown food and controversial food technologies. (Offered as needed.) 3 credits.

Course Objectives:

- Understand the concept of sustainability as it relates to food, and as a principle of citizenship and community.
- Understand the science relevant to food production and consumption.
- Understand the global environmental and ethical implications of our diverse food choices.
- Appreciate the role of community in providing fresh and healthy food choices, especially to those in need.

Content:

World population is expected to reach 9.1 billion by 2050 while food production is not expected to keep pace. Meeting this food deficit raises serious environmental challenges (e.g., climate change is both a cause and an effect of our food production practices), requires a rethinking of global food production and consumption habits (use of pesticides, GM foods, bio-engineered foods), and demands critical consideration of the food choices we make (e.g., vegetarian, vegan, organic, locally-grown).

Current Required Texts:

Michael Pollan, *The Omnivores Dilemma*

Recommended texts:

Jennifer Sumner, *Sustainability and the Civil Commons: Rural Communities in the Age of Globalization*

Alexander Nützenadel and Frank Trentmann, eds., *Food and Globalization: Consumption, Markets, and Politics in the Modern World*.

Instructional strategies:

Lectures (3 hours/week) will provide the intellectual theory and conceptual understanding enhanced by guest speakers, video clips from documentaries such as *Food, Inc.*, and experiential learning at a local farm and food bank. Students will have the opportunity to understand how food is grown and harvested by volunteering at a local People's Garden and participating in events where the harvested produce is distributed to the needy. Students will work collaboratively to produce a substantial research paper that will integrate scientific, economic, social, ethical, and policy issues.

Methods of Evaluation:

Will include at a minimum two one-hour exams per semester, and one final comprehensive exam, regular quizzes covering lecture materials, and a major research paper.

Chapman University Academic Integrity Policy:

The course syllabus should include the following statement:

Chapman University is a community of scholars which emphasizes the mutual responsibility of all members to seek knowledge honestly and in good faith. Students are responsible for doing their own work, and academic dishonesty of any kind will not be tolerated anywhere in the university

Students with Disabilities Policy:

The course syllabus should include the following statement:

In compliance with ADA guidelines, students who have any condition, either permanent or temporary, that might affect their ability to perform in this class are encouraged to inform the instructor at the beginning of the term. The University, through the Center for Academic Success, will work with the appropriate faculty member who is asked to provide the accommodations for a student in determining what accommodations are suitable based on the documentation and the individual student needs. The granting of any accommodation will not be retroactive and cannot jeopardize the academic standards or integrity of the course.

Prepared by:

Anuradha Prakash, Spring 2010

Last revised:

Anuradha Prakash, Summer 2010