Food Literacy for All

Environ 305.003  NRE 639.038

Winter 2017, 2 credit hours

Instructor: Dr. Jennifer Blesh
Office: 2572 Dana
Office hours: by appointment
Phone: 734.763.2470
E-mail: jblesh@umich.edu

Community partner: Malik Yakini
Executive Director
Detroit Black Community Food Security Network
E-mail: myakini@dbcfsn.org

Course design collaborator: Lilly Fink Shapiro, MPH
Program Manager
UM Sustainable Food Systems Initiative
E-mail: finkshap@umich.edu

Student assistant: Katie Grantham
Master’s student, SNRE
E-mail: granthk@umich.edu

Meeting time and location: Tuesday evenings from 6:30 - 8pm
Angell Hall, Auditorium B

Course Summary
Concurrent food, energy, water, and climate crises, and a global rise in obesity amidst widespread hunger and undernutrition, have re-focused public attention on the deficiencies and complexities of the global food system. Yet, a diversity of ‘alternative’ food systems demonstrates that food systems can be nutrition sensitive, socially just, and conserve natural resources. Transforming food systems will require coordinated effort across scales, drawing upon diverse disciplinary and practical perspectives, and understanding how value systems shape food and agriculture. Linking theory and practice is also essential, involving the full range of actors moving food from farm to fork.

This new course offers a unique opportunity for students to gain an interdisciplinary introduction to food system issues through a weekly seminar series bringing high profile speakers to campus from diverse sectors: policy, academia, grassroots movements, public health, conservation, and more. Students will integrate theory and practice through this partnership course that connects campus and community, led by a UM faculty member together with a community partner.
working to develop urban agriculture and enhance food justice and food sovereignty in Detroit. Students will develop competencies and cognitive skills in the area of food system sustainability including critical and systems thinking, community engagement, creativity, and analytical ability.

This course is being offered as one component of a broader UM “Food Citizenship Project,” which is made possible by a Higher Education Challenge (HEC) grant from the United States Department of Agriculture (USDA). The overarching goal of the project is to increase diversity and inclusion in sustainable food systems education. This course is presented by the UM Sustainable Food Systems Initiative (SFSI), with generous co-sponsorships from the United States Department of Agriculture (USDA), LSA Instructional Support Services (LSA-ISS), the International Institute, the Institute for the Humanities, The Institute for Research on Women and Gender (IRGW), Graham Sustainability Institute, the Center for Engaged Academic Learning (CEAL), and the Nutritional Sciences Department.

Course Online Viewing
Each class this semester will be video recorded and available online for students and community member to access. Each video will be posted within a few days of the class session. To access the course recordings online, please use the following link: https://sites.lsa.umich.edu/sustainablefoodsystems/food-literacy-for-all-videos/

Learning Objectives, Approaches, and Outcomes
Community engagement, experiential learning, and inclusivity are all core components of this course. With support from a UM New Initiatives/New Infrastructure (NINI) grant we will video record all presentations and make them available to the public on the SFSI website; livestream several presentations to the UM Detroit Center; and moderate live audience questions via Twitter. These digital resources and technologies will help transform a large lecture course into an engaged, active learning environment while also strengthening relationships with community members and food systems practitioners in Ann Arbor, Detroit, and beyond. We have reserved seats each week for community members to attend the seminars.

Specific student learning objectives are:
1) study the characteristics, outcomes, objectives, and values of different contemporary food systems in the Global North and South;
2) gain a foundational understanding of key aspects of and current debates related to food system sustainability
3) practice communicating ideas about food systems in an online discussion forum and through written reflections;
4) participate as a member of a multidisciplinary learning community linking scholars and practitioners;
5) engage with food systems stakeholders in a classroom setting, with exciting opportunities to interact with practitioners in Detroit or to meet visiting speakers one-on-one or in small groups outside of the classroom
6) explore their own and other diverse values and viewpoints about food systems

Required Materials: i>clicker
Each student is required to purchase an i>clicker to bring to class each week. The i>clickers will be used to actively engage students during weekly lectures and to track participation and learning throughout the course. Each speaker will be asked to build in several questions
throughout their presentation for students to electronically respond to during the course. Students should respond to these questions to receive full participation points.

**i>Clicker Registration**

In order to activate your i>clicker for this course, you will need to register your i>clicker on Canvas. To do this, go to Canvas and click the i>Clicker Registration tool in your course navigation menu. Then enter the 8-character remote ID, as listed under the barcode label on your i>clicker. After registering, you will see a verification table. This will confirm your i>clicker course registration.

We consider bringing a fellow student’s i>clicker to class to be cheating and a violation of the University Honor Code.

**Evaluation**

Students will be graded on participation and attendance at the weekly seminars (as assessed using i>clickers), 10 postings on the course Canvas discussion board, and one-page reflective essays in response to 4 of the presentations of their choosing, due at intervals throughout the semester (see course schedule on page 4).

**Grading**

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Participation &amp; attendance:</td>
<td>60 points</td>
</tr>
<tr>
<td>Canvas discussion postings (10):</td>
<td>20 points (2 points each)</td>
</tr>
<tr>
<td>Reflective essays (4):</td>
<td>20 points (5 points each)</td>
</tr>
<tr>
<td><strong>Total points possible:</strong></td>
<td><strong>100 points</strong></td>
</tr>
</tbody>
</table>

Letter grades will be assigned based on the following cut-offs:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>97% or greater</td>
</tr>
<tr>
<td>A</td>
<td>93-96.9%</td>
</tr>
<tr>
<td>A-</td>
<td>90-92.9%</td>
</tr>
<tr>
<td>B+</td>
<td>87-89.9%</td>
</tr>
<tr>
<td>B</td>
<td>83-86.9%</td>
</tr>
<tr>
<td>B-</td>
<td>80-82.9%</td>
</tr>
<tr>
<td>C+</td>
<td>77-79.9%</td>
</tr>
<tr>
<td>C</td>
<td>73-76.9%</td>
</tr>
<tr>
<td>C-</td>
<td>70-72.9%</td>
</tr>
</tbody>
</table>

The course has a pass/fail option
## Course Schedule

<table>
<thead>
<tr>
<th>Week</th>
<th>Date</th>
<th>Weekly Speakers</th>
<th>Due</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>January 10</td>
<td>Course introduction; logistics; setting the stage</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>January 17</td>
<td>Frances Moore Lappé &lt;br&gt;Author and Co-founder of The Small Planet Institute</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>January 24</td>
<td>Ricardo Salvador &lt;br&gt;Director and Senior Scientist, Food &amp; Environment Program, Union of Concerned Scientists</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>January 31</td>
<td>Raj Patel, Writer, Activist, and Academic Research Professor, Lyndon B Johnson School of Public Affairs at the University of Texas, Austin and a Senior Research Associate at the Unit for the Humanities, Rhodes University (UHURU), South Africa</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>February 7</td>
<td>Thaddeus Barsotti &lt;br&gt;Co-Owner of Farm Fresh to You and Capay Organic</td>
<td>Reflective essay 1</td>
</tr>
<tr>
<td>6</td>
<td>February 14</td>
<td>Ari Weinzweig &lt;br&gt;Co-Owner and Founding Partner, Zingerman’s</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>February 21</td>
<td>Tim Crews &lt;br&gt;Director of Research and Lead Scientist, The Land Institute</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>February 28</td>
<td>No class - spring break</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>March 7</td>
<td>Linda Jo Doctor &lt;br&gt;Program Officer, W.K. Kellogg Foundation</td>
<td>Reflective essay 2</td>
</tr>
<tr>
<td>10</td>
<td>March 14</td>
<td>Saru Jayarman &lt;br&gt;Co-Founder and Co-Director of the Restaurant Opportunities Centers United (ROC United) and Director of the Food Labor Research Center at University of California, Berkeley</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>March 21</td>
<td>Monica White &lt;br&gt;Assistant Professor of Environmental Justice at the University of Wisconsin-Madison</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>March 28</td>
<td>Michael Twitty &lt;br&gt;Author and Culinary Historian</td>
<td>Reflective essay 3</td>
</tr>
</tbody>
</table>
Suggested Readings (files are available on the course Canvas site)

**Week 1: January 10, Course introduction**
None

**Week 2: January 17, Frances Moore Lappé**

**Week 3: January 24, Ricardo Salvador**


**Week 4: January 31, Raj Patel**

**Week 5: February 7, Thaddeus Barsotti**

**Week 6: February 14, Ari Weinzweig**

**Week 7: February 21, Tim Crews**


**Week 8: Spring break- No classes**
Week 9: March 7: Linda Jo Doctor

Week 10: March 14: Saru Jayaraman


Week 11: March 21: Monica White

Week 12: March 28: Michael Twitty

Week 13: April 4: Wayne Roberts

Week 14: April 11: Kelly Brownell


Week 15: April 18
TBD