COURSE OUTLINE

COURSE #: HMGT 4990    COURSE TITLE: SUSTAINABLE FOOD SYSTEMS

CLASS HOURS: 3    LAB HOURS: 0    CREDITS: 3

1. COURSE DESCRIPTION:

Examination of contemporary issues surrounding modern food systems in the context of sustainability. Explorations will include the social, political, and environmental factors that affect urban and rural food systems, and the roles that both the hospitality industry and social policy play in these systems. Course will respond to current topics and issues.

2. COURSE OBJECTIVES:

Upon completion of HMGT 4990, the student will be able to:

a. Understand terms used to describe and qualify food systems
b. Discuss environmental, social and economic food system issues
c. Articulate sustainable food issues surrounding food service operations
d. Explain sustainable food purchasing practices
e. Research and develop an argument on a current food sustainability issue

3. STUDENT LEARNING OUTCOMES and ASSESSMENT:

<table>
<thead>
<tr>
<th>Learning Outcomes</th>
<th>Method of Assessment</th>
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| a. Define terms used to describe and compare contemporary food production and distribution (HMGT: Knowledge) | Writing assignment

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<th>Contributions to class discussions</th>
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<tr>
<td>b. Analyze environmental, social and economic issues surrounding food systems (HMGT: Knowledge; Gen Ed: Knowledge)</td>
<td>Contributions to class discussions</td>
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| c. Analyze food sustainability specific to food service (HMGT: Knowledge; Gen Ed: Integration) | Final formal argument in form of an oral presentation

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<th>Contributions to class discussions</th>
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<td>d. Discuss leading considerations in sustainable food purchasing practices (HMGT: Knowledge)</td>
<td>Contributions to class discussions</td>
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<td>Writing assignment</td>
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<tr>
<td>e. Synthesize food sustainability topics from current publications (Gen Ed: Skills)</td>
<td>Final research paper or project</td>
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4. **PREREQUISITES:**

   AAS Degree in Hospitality Management or Travel and Tourism

5. **TEXT(S):**

   Selected readings from books, journals, and periodicals

6. **GRADING SYSTEM:**

<table>
<thead>
<tr>
<th>Component</th>
<th>Percentage</th>
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<tr>
<td>Class Discussion</td>
<td>20%</td>
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<tr>
<td>Two Writing Assignments (20% each)</td>
<td>40%</td>
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<tr>
<td>Oral Presentation</td>
<td>10%</td>
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<tr>
<td>Final Research paper or project</td>
<td>30%</td>
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<td><strong>TOTAL</strong></td>
<td><strong>100%</strong></td>
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WEEKLY COURSE OUTLINE

COURSE: HMGT 4990  COURSE TITLE: SUSTAINABLE FOOD SYSTEMS

NOTE: Readings refer to texts and articles on the Reading List. Readings will be on reserve in the library
and / or available online and in the course documents section on Blackboard.
Students will be expected to have read material before class and hand in two questions from the readings
that will inform their participation in the seminar format.

WEEK 1.
Overview of the course, explanation of syllabus
Discussion of course goals, structure and expectations, projects and assignments
Development of assignment one evaluation criteria
Food system component parts and terminology
Discussion of assigned readings
Formation of groups for Week 2

WEEK 2.
Food production: historical examples
Characteristics of twentieth century agriculture in the United States
Distribution changes over time

Readings
Halweil chapter 1
Roberts chapter 1
Hurt chapters 3 and 5

WEEK 3.
Food production: modern systems
Green revolution; bio engineering
Mono-cropping
Student research questions

Readings
Manning chapters 1 & 12
Borlaug
Paarlberg

WEEK 4 and 5.
Modern challenges, environmental concerns, externalities
Industrialization, agribusiness, U.S. Farm Bill process
Role of institutions
Formation of new discussion groups

Readings
Schlosser chapter 4
Roberts chapters 6 and 7
Smith chapters 1 and 12
Blair
Nestle (2002) chapters 4 and 7

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WEEK 6 and 7.

Closed loop systems and integrated farming
Free-range and grass-fed
Changes in government policy
Organic standards

Readings
Pollan, chapter 6
Lappe, chapters 7 and 10
Roberts chapters 8 and 10

Visual Text
Movie: “Fresh”

Websites
Poly Farms:  http://www.polyfacefarms.com/

WEEK 8.

Urban specifics: food access
Urban agriculture and farmers markets

Readings
Halweil chapter 6
Gormley
Edelman

Websites
Brooklyn Food Coalition
Will Allen “Growing Power” http://www.growingpower.org/

WEEK 9.

PlaNYC: Mayors task force on green initiatives
FoodWorks Councilwoman Quinn’s program
NYC food advocacy groups
Wholesale & retail farmers markets
New discussion groups

Readings
Grow NYC http://www.grownyc.org/openspace
Phoenix Community Garden: http://www.grownyc.org/openspace/gardens/bk/phoenix
Green Guerrillas:  http://www.greenguerrillas.org/GG_ourprograms.php
WEEKS 10 and 11.
Purchasing considerations: dairy
Informing customers / clients
Wholesale markets: fruit and vegetables
Sustainable restaurants: four star

Readings
Feinstein & Stefanelli, chapters 17 and 19
Sustainable Food lab
Patel chapter 5
Sifton, New York Times
Matsumoto, Edible Manhattan
Editor (2011) Food and Wine

Website
http://www.sustainablefoodsystems.com

WEEKS 12 and 13.
Aquatic issues: over fishing and aqua culture
Purchasing considerations meat and fish
Grass fed and CAFO’s
Sustainable restaurants and food service

Readings
Pollan “My Steer”
Buck ASSHE Guide
Roberts: epilogue
Schlosser chapters 8 and 9
Chefs Guide to Sourcing Sustainable Seafood
Engle Yale Food Purchasing Guide
Editor (2011) On Campus Hospitality

Websites:
http://blueocean.org
http://themeatrix.com
http://chefscollaborative.org/category/articles/

Visual text:
Ted Talks: Dan Barber, How I fell in love with a fish

WEEK 14.
Field trip to Brooklyn Grange

WEEK 15.
Student presentations
WEEKLY COURSE OBJECTIVES

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The student will be able to . . .

WEEK 1.
List food system terms; explain the course expectations and seminar format; develop criteria for analysis and form discussion groups

WEEK 2.
Describe mid-20th century U.S. food production techniques, land use, and distribution innovations

WEEK 3.
Discuss their individual research topic idea and develop a researchable question; compare genetically modified foods to traditional plant propagation; argue pros and cons of each; form discussion groups for future weeks

WEEKS 4 and 5.
Analyze advantages and externalities of industrial agriculture, corporate farming, and government farm support

WEEK 6 and 7.
Provide examples of organic, free range and closed loop agricultural systems; define the above terms and site sources

WEEK 8.
Discuss issues surrounding food deserts, high end food retailers and urban food access; compare local efforts to support or limit urban farming

WEEK 9.
Critique New York City efforts to support farmers markets; analyze two or three city wide groups engaged in food production and manufacturing using criteria developed in class

WEEKS 10 and 11.
List sustainable purchasing criteria for fruit, vegetables, and dairy; analyze wholesale and retail farmers markets; discuss characteristics and appeal of four star restaurants marketed as sustainable

WEEKS 12 and 13.
List sustainable purchasing criteria for meat, fish and poultry; critique sustainable food service in chain restaurants and institutions using criteria established in class

WEEK 14.
Analyze the practicality of urban agriculture through observation and discussion with urban farmers and farm to table restaurateurs

WEEK 15.
Make an oral argument on sustainable practices in food service

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SELECTED BIBLIOGRAPHY


Buck, M. A guide to developing a sustainable food purchasing policy. AASHE Association for the Advancement of Sustainability in Higher Education.


Engle, T. Sustainable food purchasing guide. Yale Sustainable Food Project: New Haven CT.


