

Last Revised: January 2022

COURSE INFORMATION

Course Title: Geography of Food

Course Number: GEOG 202

Credits: 3

Total Weeks: 14 (Fall, Spring)
12 (Summer)

Total Hours: 39

Course Level: First Year Second Year
 New Revised Course
 Replacement Course

Department: Social Sciences

Department Head: A. McDougall

Former Course Code(s) and Number(s) (if applicable): N/A

Pre-requisites (If there are no prerequisites, type NONE): NONE

Co-requisite Statement (List if applicable or type NONE): NONE

Precluded Courses: N/A

COURSE DESCRIPTION

Food connects people to a wide variety of social relationships. This course takes a geographical look at the complex and sometimes surprising factors that determine what and how we eat. Topics covered include food in history, the global trade in food, agriculture and the environment, as well as social issues such as hunger, obesity, genetic engineering, and organic food.

LEARNING OUTCOMES

Upon successful completion of the course, students will be able to:

- Consider food from biological, economic, and cultural perspectives
- Demonstrate an awareness of how human relationships with food have changed through history
- Appreciate the pros and cons of industrial food production, and to know about alternatives
- See links between the food system and wider environmental, health, and economic effects
- Be able to define the concepts of food security and food sovereignty
- Become acquainted with future food issues such as urban agriculture and genetic engineering

INSTRUCTION AND GRADING

Instructional (Contact) Hours:

Type	Duration
Lecture	39
Seminars/Tutorials	
Laboratory	
Field Experience	
Other (<i>specify</i>):	
Total	39

Grading System: Letter Grades Percentage Pass/Fail Satisfactory/Unsatisfactory Other

Specify passing grade: 50%

COURSE OUTLINE

Evaluation Activities and Weighting (total must equal 100%)

Assignments: 10% <i>Specify number of, variety, and nature of assignments:</i> Short Composition	Lab Work: %	Participation: 5% <i>Specify nature of participation:</i> In class and online discussion participation	Project: 15% <i>Specify nature of project:</i> Photo essay project
Quizzes/Test: 20%	Midterm Exams: 20%	Final Exam: 30%	Other: % <i>Specify:</i>

TEXT(S) AND RESOURCE MATERIALS

Course Reading Package

COURSE TOPICS

Week	Topic
Week 1	Introduction to the Geography of Food
Week 2	Maps and Modes of Food Production
Week 3	Case Studies in Regional Agricultures
Week 4	Forager Foodways
Week 5	Traditional Indigenous Agricultures
Week 6	Domestication and the Diffusion of Agriculture
Week 7	The Columbian Exchange Part 1: Sugar MIDTERM EXAM
Week 8	The Columbian Exchange Part 2: Potatoes
Week 9	The Monoculture Model
Week 10	The Green Revolution
Week 11	Genetic Engineering in Agriculture
Week 12	Factory Farming
Week 13	Alternative Agricultures
Week 14	FINAL EXAM

NOTES

1. Students are required to follow all College policies. Policies are available on the website at: [Coquitlam College Policies](#)
2. To find out how this course transfers, visit the BC Transfer Guide at: bctransferguide.ca