

Fall 2020 Course Descriptions as of 04/05/2020 08:11 PM

Information in Browse Course Catalog is subject to change. Information is term specific. Please refer to the appropriate term when searching for course content. Key to Course Descriptions may be found at: http://rcs.registrar.arizona.edu/course_descriptions_key.

Food Studies (FOOD)

FOOD 101: Introduction to Critical Food Studies (3 units)

Description: This interdisciplinary course introduces students to a broad range of topics in food studies using a critical social science approach. It focuses on the whole agri-food system from farm to fork to landfill to explore questions related to sustainability and equity. Using different academic lenses, students evaluate the challenges of achieving food security, social justice, and sustainability within a globalized, capitalist system.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Lecture Required

Course typically offered:

Main Campus: Fall, Spring, Summer 1 and 2

Field trip: Students will be assigned some activities that require them to travel independently to different food locations in the Tucson area.

FOOD 102: Introduction to Food Systems (3 units)

Description: Introduction to Food Systems addresses historical perspectives as well as the current significance of agriculture and the food supply chain in the United States and beyond. Through an exploration of livestock and food crop production, human labor in agriculture, food processing and technology, human nutrition, and the connection between food and the environment, the student will gain insight into how food moves from the producer to the processor, the distributor and finally to consumer. The course work encourages students to reflect and consider their personal food choices and perspectives about food. Throughout this course students will apply scientific thinking and ethical principles as they consider the role food systems play in everyday life and health, both personally and environmentally.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Lecture Required

Course typically offered:

Main Campus: Fall, Spring, Summer

Field trip: Two field trips are required for students to complete outside of class time. Field trip options, both on and off campus, will be provided, and students are responsible for their own transportation to and from field trip sites.

-SA represents a Student Abroad & Student Exchange offering

-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 199: Independent Study (1 - 4 units)

Description: Qualified students working on an individual basis with professional who has agreed to supervise such work.

Grading basis: Alternative Grading: S, P, F

Career: Undergraduate

Course Components: Independent Study Required

Repeatable: Course can be repeated a maximum of 99 times.

Course typically offered:

Main Campus: Fall, Winter, Spring, Summer

FOOD 299: Independent Study (1 - 4 units)

Description: Qualified students working on an individual basis with professors who have agreed to supervise such work.

Grading basis: Alternative Grading: S, P, F

Career: Undergraduate

Course Components: Independent Study Required

Repeatable: Course can be repeated a maximum of 99 times.

Course typically offered:

Main Campus: Fall, Winter, Spring, Summer

FOOD 300: Food Justice, Ethics, & Activism (3 units)

Description: The many social and environmental problems related to how we produce, distribute, and consume food force us to grapple with wide-ranging questions about the proper relationships between humans and food. Students in this course will explore cultural, environmental, and ethical disputes around food, including local and global food (in)security, the role of food in cultural preservation and revitalization, and approaches to sustainable food production. Students will evaluate ethical questions related to hunger, food labor, food technologies, and food markets. Students will also learn about the organizing strategies, ethical positions, and challenges of different efforts to achieve food justice both locally and internationally.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Lecture Required

Course typically offered:

Main Campus: Fall, Spring

Field trip: Students will be assigned some activities that require them to travel independently to different food locations in the Tucson area.

Writing Emphasis: Writing Emphasis Course

-SA represents a Student Abroad & Student Exchange offering

-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 302: Food Practices (3 units)

Description: Our current food system significantly impacts our environmental and physical health. This course examines overarching concepts related to global, national, and regional food security, the consequences and challenges we face today, and tools to help us better navigate and respond to change to build a healthier and more equitable tomorrow. Students will unpack the complexity of our food system. In this process they will confront topics including values, language, systems of distribution, myths, assumptions, food assistance, and food movements. Students will explore best practices for working in community, improve their written communication, and develop more confidence and ease in oral communication and presentations.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Workshop Required

Course typically offered:

Main Campus: Fall

Honors Course: Honors Contract

Honors Course: Honors Contract

FOOD 360: Food Fights: Debates about the Future of Food (3 units)

Description: This course explores contemporary debates about the future of food. Students will learn about food systems and apply different lines of inquiry to understand the social and environmental impacts of various food practices and technologies. Questions we will consider include: Should we eat meat? How will robots, drone bees, and other technologies transform our food system? What does the future of farming and farm labor look like? What are the environmental and social implications of new food products such as lab-grown meats? Will genetically modified organisms (GMOs) help us to feed a global population of 10 billion people? Students will learn from diverse voices and multiple disciplinary perspectives to examine and debate these questions in both written and oral formats.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Lecture Required

Course typically offered:

Main Campus: Fall

Recommendations and additional information: 2 Tier One Gen Ed Individuals and Societies

Field trip: None

General Education: Tier 2 Individuals & Societies

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-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 393: Internship (1 - 4 units)

Description: Through specialized work in professional settings, students are exposed to the day-to-day experiences that cannot be gained from the traditional classroom setting. Students gain individual training and service in the public, nonprofit, and private sectors. Internships can be paid or unpaid positions that relate to topics covered in Food Studies and/or Food Systems and Nutrition majors. Activities may include research, hands-on support, social media initiatives, organizing information, and overall collaboration with a broad variety of food-related institutions and initiatives. The specific scope and nature of the work will vary depending on the agreement established between the student, the supervising faculty member, and a representative from the out-of-class or organizational context.

Grading basis: Alternative Grading: S, P, F

Career: Undergraduate

Course Components: Independent Study Required

Repeatable: Course can be repeated a maximum of 4 times.

Course typically offered:

Main Campus: Fall, Winter, Spring, Summer

FOOD 399: Independent Study (1 - 4 units)

Description: Qualified students working on an individual basis with professional who has agreed to supervise such work.

Grading basis: Alternative Grading: S, P, F

Career: Undergraduate

Course Components: Independent Study Required

Repeatable: Course can be repeated a maximum of 99 times.

Course typically offered:

Main Campus: Fall, Winter, Spring, Summer

-SA represents a Student Abroad & Student Exchange offering

-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 405: Sabores de Mexico: From Farm to Table (3 units)

Description: Mexico has one of the world's most accomplished food heritages. Many people in the U.S. are unaware that in ancient times the country's native peoples domesticated many important food crops that are of great importance today: corn, tomato, avocado, squash, pinto beans, and cacao (chocolate), to name a few. As in other countries, Mexican food is not an incidental component of life, but an essential part of how Mexico is structured; what people eat represents a confluence of power, culture, technology, and taste. In this course, we take a critical look at Mexican food production, processing, and consumption through a political ecology approach that includes an examination of important historical developments that provide context to more contemporary processes. These include Mexico's Green Revolution; the impact of globalization and new conceptualizations of food; the North American Free Trade Agreement; and migration in and out of Mexico. This course includes a 10-day optional field trip to Oaxaca, Mexico during the spring break for 1 extra credit. In combination with field activities, the course will also include a section on qualitative methods for the study of food.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Lecture Required

Also offered as: LAS 405

Co-convened with: FOOD 505

Course typically offered:

Main Campus: Spring

Field trip: The course includes an optional field trip to Oaxaca during Spring Break for 1 credit Ind Study in addition to the 3 credits from the course. Max of 18 students. Those going will pay a fee b/w \$650 and \$900, depending on number of students.

Home department: Center for Latin-American Studies

Student Engagement Activity: Intercultural Exploration

Student Engagement Competency: Diversity and Identity

-SA represents a Student Abroad & Student Exchange offering

-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 435D: Food Journalism: The literature of growing, cooking and eating our meals (3 units)

Description: Our relationship with food--and the way we discuss it--is complicated and deeply personal. We filter everything from restaurant reviews to nutritional news through the lens of our past and present circumstances, bringing class, history, economics, culture, race, and even DNA to the table. In this course, we'll parse out these perspectives, the array of assumptions we make when we sit down (or stand up) to eat.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Seminar Required

Also offered as: JOUR 435D

Course typically offered:

Main Campus: Fall, Spring

Field trip: Yes: students will visit a sustainable farm, a restaurant, a farmer's market and a food vendor court, like American Eats.

Home department: School of Journalism

Enrollment requirement: Open to journalism majors and food studies majors.

Student Engagement Activity: Intercultural Exploration

Student Engagement Competency: Civic and Community

FOOD 498: Senior Capstone (3 units)

Description: This course is the culminating experience for majors in the BA in Food Studies and the BS in Nutrition and Food Systems. It involves a substantive project that demonstrates a synthesis of learning accumulated in the majors, including comprehensive knowledge of the discipline and its methodologies. Senior standing is required.

Grading basis: Regular Grades

Career: Undergraduate

Course Components: Seminar Required

Course typically offered:

Main Campus: Spring

Field trip: N/A

Enrollment requirement: Senior status only.

FOOD 499: Independent Study (1 - 4 units)

Description: Qualified students working on an individual basis with professional who has agreed to supervise such work.

Grading basis: Alternative Grading: S, P, F

Career: Undergraduate

Course Components: Independent Study Required

Repeatable: Course can be repeated a maximum of 99 times.

Course typically offered:

Main Campus: Fall, Winter, Spring, Summer

-SA represents a Student Abroad & Student Exchange offering

-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.

FOOD 505: Sabores de Mexico: From Farm to Table (3 units)

Description: Mexico has one of the world's most accomplished food heritages. Many people in the U.S. are unaware that in ancient times the country's native peoples domesticated many important food crops that are of great importance today: corn, tomato, avocado, squash, pinto beans, and cacao (chocolate), to name a few. As in other countries, Mexican food is not an incidental component of life, but an essential part of how Mexico is structured; what people eat represents a confluence of power, culture, technology, and taste. In this course, we take a critical look at Mexican food production, processing, and consumption through a political ecology approach that includes an examination of important historical developments that provide context to more contemporary processes. These include Mexico's Green Revolution; the impact of globalization and new conceptualizations of food; the North American Free Trade Agreement; and migration in and out of Mexico. This course includes a 10-day optional field trip to Oaxaca, Mexico during the spring break for 1 extra credit. In combination with field activities, the course will also include a section on qualitative methods for the study of food.

Grading basis: Regular Grades

Career: Graduate

Course Components: Lecture Required

Also offered as: LAS 505

Co-convened with: FOOD 405

Course typically offered:

Main Campus: Spring

Field trip: The course includes an optional field trip to Oaxaca during Spring Break for 1 credit Ind Study in addition to the 3 credits from the course. Max of 18 students. Those going will pay a fee b/w \$650 and \$900, depending on number of students.

Home department: Center for Latin-American Studies

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-CC represents a Correspondence Course offering

May Be Offered Departments may offer this component in some semesters. See the Schedule of Classes for term-specific offerings.