# **Northwest Arkansas Community College**

(Food Studies Division)

# **Discipline Code**

**FDST** 

### **Course Number**

1003

#### **Course Title**

**Food Systems** 

### **Catalog Description**

The supermarket has become the last stop in an increasingly complex global food system, spurring a growing movement to re-regionalize the food system. In this course, students will examine key economic, social, demographic, environmental, and ethical issues that currently shape our systems of food production, distribution, and consumption. Students will examine how food is grown, processed, transported and distributed while learning the federal, state and local policies that shape how those foods are consumed. Students will gain a fundamental understanding of the various methods used to raise animals and plants for food and the social justice issues surrounding production. The class will provide an in-depth look at the environmental, economic, and public health impacts of our industrialized food system. The course will also cover the effect of international trade and immigration policies, exploring the concept of food sovereignty in the United States and around the world.

## **Prerequisites**

None

### **Credit Hours**

3 credit hours

#### **Contact hours**

45 lecture contact hours

#### Load hours

3 load hours

#### **Semesters Offered**

Fall, Spring

## **ACTS Equivalent**

None

#### **Grade Mode**

A-F

### **Learning Outcomes**

At the conclusion of this course, students should have the ability to:

- Identify and analyze elements of the food system while identifying specific issues with sourcing and supply chains.
- Define the impact of policy on agriculture, food systems, and human and environmental health.
- Participate effectively in a group, applying skills to community-oriented projects related to the local food system.
- Recognize the breadth of careers in the food/ag sectors.

### **General Education Outcomes Supported**

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

#### **Standard Practices**

## **Topics list**

- Food System Governance
- Antibiotics, Fertilizers and Pesticides
- Factory Farming
- Local Hunger and Global Food Waste
- Health, Obesity and Food as Public Policy
- Ethics of Labor on the Land
- Local Food System Infrastructure
- Race, Class and Food Deserts
- Sourcing and Supply Chains
- Seeds, Soil and Sovereignty
- Water: People vs. Profits

## Learning activities

- Lectures
- Assigned Readings
- Fieldtrip
- Class Discussions

#### **Assessments**

- Quizzes/exams
- Student Participation in class discussions
- Food Insecurity Project

# **Grading Guidelines**

- 90% weighted average score or above on all graded assignments = 'A'
- 80%-89% weighted average score on all graded assignments = 'B'
- 70%-79% weighted average score on all graded assignments = 'C'
- 60%-69% weighted average score on all graded assignments = 'D'
- Less than 60% weighted average score on all graded assignments = 'F'

Last Revision Date: Spring 2022