FOOD SYSTEMS (FDSYS)

FDSYS 407: The Sustainable Fork: Food Systems Decisions for Away-From-Home Eating

3 Credits

The course will incorporate economic and managerial dimensions to the discussion of food decisions in foodservice away-from-home eating contexts, particularly emphasizing the behavioral aspect of decisions and how individuals (consumers, providers, managers) make choices in the food system, and what might be the consequences of these choices. The course will use evidence from multiple farm-to-fork perspectives to allow students to analyze food systems problems and solutions. It will also require students to engage directly with the local food service system through course projects and tours. The major topics of discussion will be organized under each of the value chain components of the farm-to-fork continuum: production, distribution, purchasing, preparation, and consumption. Specific topics under each of these value chain components will include: nutrition, food safety, food waste, sustainable practices, social justice, consumer utility, economic profits, ethics, government policy, and decision-making. In particular, the course will be motivated by economic theories such as: agency relationship, information asymmetry, transaction cost economics, and behavioral economics topics such as self-rationing, and time discounting.

Prerequisites: AGBM 170

FDSYS 442: Changing Food Systems: Comparative Perspectives

3 Credits

This course will introduce economic and managerial dimensions to the discussion of food decisions in foodservice away-from-home eating contexts, particularly emphasizing the behavioral aspect of decisions and how individuals (consumers, providers, managers) make choices in the food system, and what might be the consequences of these choices. The course will use evidence from multiple farm-to-fork perspectives to allow students to analyze food systems problems and solutions. It will also require students to engage directly with the local food service system through course projects and tours. The major topics of discussion will be organized under each of the value chain components of the farm-to-fork continuum: production, distribution, purchasing, preparation, and consumption. Specific topics under each of these value chain components will include: nutrition, food safety, food waste, sustainable practices, social justice, consumer utility, economic profits, ethics, government policy, and decision-making. In particular, the course will be motivated by economic theories such as: agency relationship, information asymmetry, transaction cost economics, and behavioral economics topics such as self-rationing, and time discounting.

Prerequisites: AGBM 170

FDSYS 490: From Agriculture to Culture: Perspectives on your food from seed to plate

1 Credit

This course explores a diversity of contemporary topics of the food system, as well as current and emergent career opportunities. Emphasis is on the multi-disciplinary and interdisciplinary nature of work inherent to many careers throughout the food value chain. The food system has received greater public attention over the past 15-20 years as we face increasingly complex challenges of environmental resource quality and quantity: climate change impacts; health, hunger and malnutrition; and distributional equity and ethics of the food. Beyond growing public awareness and interest, the need exists for fuller knowledge about complexity and change across the food system. The course provides a framework where students see the food system as a comprehensive value chain encompassing producers, processors and distributors who jointly deliver food to consumers, and do so embedded in community, cultural, institutional and regulatory contexts that are variously supportive or constraining of the multiple goals for the food system. During the course, a combination of in-class presentations by food systems stakeholders, reading of relevant literature and reflection on students’ own immersive experiences in the food system will expose students to issues and opportunities along the entire value chain.

Prerequisite: FDSYS 495

FDSYS 495: Internship

1-18 Credits/Maximum of 18

FDSYS 495 is an internship experience with a food systems related organization or entity. This individualized course includes three components: a proposal of the individualized internship, developed in conjunction with the sponsor organization, to be approved by a supervising faculty member and the minor coordinator before registering for the course; the completion of the internship experience, monitored by the sponsor organization and supervising faculty member; and a written and/or oral presentation detailing the internship experience. The course is designed to help students refine their skills in problem solving, critical reflection, systems thinking, community engagement, and oral and written communication.

Prerequisite: INSTRUCTOR PERMISSION