Queen's University School of Kinesiology and Health Studies



Course Name:	Course Instructor:	Contact Hours:	
HLTH 235/3.0 Food Systems	Dr. Elaine Power	Lectures: 2 x 1.5 hrs/wk / 12 weeks	
		Prerequisite: GNDS 120/3.0 or GPHY 101/3.0 or HLTH 101/3.0 or SOCY 122/6.0 HLTH or KINE Plan (Level 2 or above)	ł
		Exclusion:	
Course Description: Food systems are implicated in many contemporary crises and struggles for justice, including climate chaos, biodiversity loss, human and non-human pandemics, Indigenous resurgence and food sovereignty, war, racial capitalism, food insecurity, the suffering of sentient beings, and more. This course will introduce students to some of the ways in which colonization, globalization, and capitalism have shaped contemporary food systems, and how relations of power, including those of gender, race, and class, are produced and reproduced in food production, distribution, and consumption. While the course will highlight some of the problems, challenges, absurdities, and cruelties of the dominant industrialized food system, it will also present alternatives and possible solutions to problems that offer hope for more sustainable, resilient, and just food systems.		Course Text: Szanto, D., Di Battista, A., & Knezevic, I. (E. (2022). Food Studies: Matter, Meanis Movement. Ottawa, ON: Food Studie Available online, open-access. https://foodstudiestextbook.online Readings available online, via OnQ. Electronic Course Reserves: https://ocul-qu.alma.exlibrisgroup.com/leganto/public/01OCULQU/lists/11780847880005158?auth=SAML	ing, es P
 Describe the main features of the dominant industrial food system; Indigenous understandings of traditional food systems; and alternative food systems, including agroecology; To recognize the ways in which food and agriculture were used as strategies of settler colonialism; Describe how food systems produce social patterning through food production, distribution and consumption; Identify and describe contemporary debates related to food systems; Apply sociological concepts, including intersectionality; 		Course Evaluation: Online mini-quizzes (5 in total) 10% Mid-term exam 15% Final exam (cumulative) 35% Journal entries 15% Analysis of journal entries 15% End-of-course reflection 10%	% % %

structure & agency; social inequality; globalization; colonialism; and posthumanism to understand food systems and how they change;
Apply university-level critical thinking and writing skills to analyses of food systems.

Course Outline			
Introduction to the course and to food consumption	Basics of a food system: Soils and seeds		
Food production	Indigenous perspectives		
Workers in the food system	Food insecurity		
Globalization and trade	A post humanist perspective on the food system		
Another way of growing food is possible	Creating change		
Food and the environment			