

# *Metropolitan Food Systems*

CPLN 621

Spring 2020

Tuesday 9:00-11:50

Meyerson Hall B5

Prof. Domenic Vitiello

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Office Hours: by appointment (generally available Tues. afternoon and Wed. morning)

## Description and goals:

This course introduces students to the planning and development of community and regional food systems around the United States and the world. It focuses on strategies by which planning and allied professionals impact food systems through traditional and non-traditional planning and community economic development institutions.

The course aims to develop students' broad knowledge of food system planning, with an emphasis on community and economic development strategies for community food security.\* Major topics include foodshed planning; municipal food policy; hunger and food assistance; distribution and markets; enterprise and workforce development; urban agriculture; and food justice. The class includes a mix of lectures, discussion, guest speakers, and field trips, some of which involve hands-on work.

Upon completing this course, students will:

- Understand how food systems work at the local, regional, and global scales.
- Have broad knowledge of city, regional, and national food system planning, policy, and development in the global North and South.
- Have in-depth knowledge of community and economic development strategies for community food security.

\* *Community food security* is commonly defined as a “condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance, social justice, and democratic decision-making” (Hamm & Bellows, 2003).

## Assignments and Grading

Class participation	35%
Participation grades are based on students' attendance, willingness to participate, and the criteria for grading noted on the next page. Strong participation consists of contributing to our full-class discussions (i.e., speaking up) as well as to discussions and activities in smaller groups. Students are expected to attend all class meetings, and should email the instructor in advance if they cannot attend, or email the instructor as soon as possible in cases of unexpected absence (reasons of health or household/family emergency are considered "excused" absences). You will not pass this class if you have more than 3 unexcused absences.	
Five brunches essay	5%
City food policy case study presentation	10%
Neighborhood food environment analysis	25%
Final project ( <b>options</b> are below)	25%

\* Each student **must choose by March 2** one of the following options:

Option 1: Individual paper (~2,500 words) *with associated activities*  
This option involves 1) an activity of your choosing or your own design, e.g., visiting public markets; volunteering (at least twice) at one or more food pantries, soup kitchens, or urban farms; foraging and mapping edible landscapes; or something else related to our class; 2) completing a modest amount of related reading; and 3) writing a paper synthesizing your observations and critical reflection on the activity and the related readings.

Option 2: Group project with a community partner (we will form two groups)  
The instructor has pre-arranged two projects with:

- 1) Iris Brown at the community gardens of the Norris Square Neighborhood Project, working with Iris and a group of youth to redesign some of the garden spaces.
- 2) Dante Leonard at the People's Emergency Center, supporting plans for a new urban farm, its programming and food distribution/sales.

Option 3: Individual or small group project of your own design, to be designed in consultation with the instructor.  
**\*Proposals** for group or individual projects of your own design are **due by March 2** and must be approved by the instructor. You are strongly encouraged to discuss your ideas with the instructor beforehand.

*\* Ph.D. students will determine their assignments in this class in consultation with the instructor – they may be the assignments listed above, or something else that meets their particular learning objectives.*

**Late Work and Extensions:** Unless you contact the instructor in advance of the assignment deadline, or have a last-minute emergency, no written work will be accepted late. Please try to plan ahead and ask for an extension in advance if you need one. I am very accommodating about extensions, and do not mark grades down for late work if you ask for an extension before the due date (or if you have a last-minute emergency, health or otherwise). If you do not ask for an extension before the due date (or have a last-minute emergency), late work will be marked down one full grade (e.g., A to B).

**Grading Criteria:** In *evaluating* the content of your participation as well as written assignments, I weigh: especially **criticality** (the depth and nuance of your analysis when explaining/assessing); and also **precision** (the clarity and specificity of your descriptions/statements); **creativity** (of your ideas); **synthesis** (the ways you engage and relate different things we read, see, hear, and do to one another); **struggle** (to learn things that are new to you); and **cooperation** (the quality of your efforts to create an inclusive, respectful, serious intellectual community, particularly in class meetings).

**Grading: numbers – to – letters**

A+	98 – 100	A	94 – 97.9	A-	90 – 93.9
B+	87 – 89.9	B	84 – 86.9	B-	80 – 83.9
C+	77 – 79.9	C	74 – 76.9	C-	70 – 73.9
D	65 – 69.9				
F	Below 65				

**Reading:** Course readings provide the foundations for class discussion and are intended to introduce students to food systems, planning, policy, and community economic development around the world. All students are expected to come to class having thoroughly explored the material and well prepared to discuss it in detail. You should expect to spend an average of 2.5 to 3 hours per week reading (and watching) assigned material outside of our class meetings.

All readings are posted on or linked from the course **Canvas** site – see: [canvas.upenn.edu](https://canvas.upenn.edu)

**Trips:** Some of our trips will be via SEPTA – students are responsible for purchasing fare cards and arriving to class with fares already purchased. In April, we will visit and probably do some work in gardens and/or farms, so please wear appropriate clothing (boots, clothes that can get dirty) and come prepared to work with your hands. We will always end in time for you to return to campus by 11:30am.

**Laptops, Tablets, and Smart Phones:** Students may not use laptops, tablets, phones, or other screens during class discussions (unless approved by Penn student services). Students will be asked to use laptops and/or tablets occasionally during group activities in the classroom, so please bring your laptop or tablet to meetings in the classroom (not on trips). Students may use phones and cameras to take pictures and notes on our class trips.

**Academic Integrity:** All students are responsible for following the policies (in particular, regarding academic integrity, plagiarism, and original work) contained in the University of Pennsylvania’s Code of Academic Integrity.

## SCHEDULE (overview)

### **Part 1: Food systems and planning**

- January 19 Introductions and history of food system planning
- January 26 Comparative food systems  
*Assignment due:* five brunches presentation (group) and dish/essay (individual)
- February 2 Regional and land planning
- February 9 City planning and policy  
*Assignment due:* city policy case studies

### **Part 2: Food environments and access**

- February 16 Assessing food environments  
Trip: Upper Darby; with Maryam Khojasteh
- February 23 Grocery and school food  
Guest: Caroline Harries, The Food Trust
- March 2 Hunger and food assistance  
Guest: Jonathan Miller, Philabundance

*Spring Break*

### **Part 3: Community and economic development**

- March 16 Food enterprise and workforce development  
Guests: Val Cadet, Center for Culinary Enterprises  
Jarrett Stein, Rebel Ventures
- Monday, Mar. 21 *Assignment due:* food environment assessment
- March 23 Public markets and food service  
Trip: Reading Terminal Market; with Layla El Tannir
- March 30 Distribution and value chains  
Guest: Tatiana Granados, The Common Market
- April 6 Waste and upcycling  
Guest: Jonathan Deutsch, Drexel Food Lab

### **Part 4: Urban agriculture**

- April 13 Economic and human development  
Trip: Southwest Philadelphia gardens and farms
- April 20 Politics and policies  
Trip or work day: TBD
- April 27 Ecology and design  
Work day: TBD
- Friday, Apr. 29 *Assignment due:* individual paper or project; or group project

## **I. Food Systems and Planning**

### January 19    **Introductions and history of food planning**

Reading and Watching:

- Watch: Carolyn Steele, “How Food Shapes Our Cities” (2009) – 15 minutes.
- Vitiello and Brinkley, “The Hidden History of Food System Planning” (2014).
- Demby/Chatelain, “When McDonald’s... Road to Black Liberation” (2020).
- News and reports on food systems – links on Canvas.

### January 26    **Comparative food systems**

Reading:

- Sandor Katz, *The Revolution Will Not Be Microwaved* (2003), chapter 1.
- Deutsche Bank, “Agricultural investments” (2014).
- IFPRI, Global Food Policy Report (2013), chapter 9.
- See assignment for instructions on reading: selections of Michael Pollan, *The Omnivore’s Dilemma* (2006); or fair and just food articles.
- Continue reading news and reports on Canvas.

Assignment due: Five brunches activity, paper, presentation (distributed Jan. 19)

### February 2    **Regional and land planning**

Reading and listening:

- Karg et al., “Foodsheds and CRFS in Two West African Cities” (2016).
- Browse U.S. regions’ foodshed studies, plans, and visions.
- Tom Daniels, “Farmland Preservation Planning in Local Land Use Planning.”
- Matthew Mariola, “Losing Ground” (2005).
- Black farmer and farming subdivisions articles and radio story.
- Urban Land Institute, *Cultivating Development* (2016).

### February 9    **City planning and policy**

Reading:

- Kevin Morgan, “Nourishing the City” (2015).
- Marielle Dubbelling et al., “Sustainable Urban Food Provisioning” (2015).
- More reading for city policy case studies (see Canvas).

Assignment due: In-class presentations on city policy case studies

## **II. Food Environments and Access**

### February 16 **Assessing food environments**

Reading:

- Food “deserts,” “swamps,” and “apartheid” articles.
- Story et al., “Creating Healthy Food and Eating Environments” (2008).
- Kameshwari Pothukuchi, “Community Food Assessment” (2004).
- Whole Measures reports (2009/2012).
- FAO/RUAF, City Region Food Systems Programme (2018).

Trip: Upper Darby; with Maryam Khojasteh, Robert Wood Johnson Foundation

### February 23 **Grocery and school food**

Reading:

- Reardon et al., “Rise of Supermarkets in Africa, Asia, Latin America” (2003).
- Dhruv Khullar, “What Happens When New Supermarkets Open” (2019).
- Julie Guthman, “If they only knew” (2011).
- Janet Poppendieck, “The ABC’s of School Lunch” (2013).
- “School Meals Around the World,” *The Guardian* (2005).
- Alexina Cather, “Sixteen School Lunch Programs...” (2016).

Guest: Caroline Harries, The Food Trust

### March 2 **Hunger and food assistance**

Reading:

- Lang, Barling, and Caraher, *Food Policy* (2009), chapter 2.
- Patricia Allen, “Reweaving the Food Security Safety Net” (1999).
- Janet Poppendieck, *Sweet Charity* (1998), chapter 7.

Guest: Jonathan Miller, Philabundance

Due: By today you should choose one of the 3 options for the final project in this class. If you are proposing a project of your own design, by today you should send a brief email describing your proposed project, including your deliverable(s), to the instructor.

### **III. Community and economic development**

#### **March 16 Food enterprise and workforce development**

Reading and listening:

- *Community Food Enterprise* – read at least five cases.
- Sarah Berry and Carrie Draper, “Community Kitchens” (2014).
- “Beyond Charity: Turning the Soup Kitchen Upside Down” (2014).
- Sobell and Agyeman, “From Loncheras to Lobsta Love” (2013).
- Browse community kitchens links on Canvas.

Guests: Val Cadet, Center for Culinary Enterprises; Jarrett Stein, Rebel Ventures

Monday, March 21 *Assignment due*: Neighborhood food environment analysis

#### **March 23 Public markets and food service**

Reading and listening:

- Project for Public Spaces, “Public Markets...: Making Them Work...” (2003).
- Morales and Kettles, “Zoning for Public Markets and Street Vendors” (2010).
- Patric Kuh, “Striving Toward Purpose” (2020).

Trip: Reading Terminal Market; with Layla El Tannir

#### **March 30 Value chains and distribution**

Reading:

- Dubbeling, Hoekstra, and van Veenhuizen, “From Seed to Table” (2010).
- Bernice Lee et al., “The Global Food Value Chain: A Snapshot” (2019).
- Corby Kummer, “The Great Grocery Smackdown” (2010).
- Wallace Center SYSCO case study.
- Skim: Adam Diamond et al, *Food Value Chains* (2014).
- Catholic Relief Services, “Inclusive Value Chains” (2013-14).
- Kate Kilpatrick, “The Corn Ultimatum” (2008).

Guest: Tatiana Granados, The Common Market

#### **April 6 Waste and upcycling**

Reading and watching:

- *Wasted! The Story of Food Waste* (2017), 67 minutes.
- ReFED and WRI web sites/reports.
- Story Hinckley, “How France Became a Global Leader...” (2018).
- Stephanie Strom, “New Crop of Companies Reaping Profits...” (2016).

Guest: Jonathan Deutsch, Drexel Food Lab

## **IV. Urban Agriculture**

### **April 13      Economic and human development**

Reading and watching:

- World Bank, “Urban Agriculture” (2013).
- Moustier and Danso, “Local Economic Development and Marketing of Urban Produced Food” (2006).
- Pierrette Hondagneu-Sotelo, *Paradise Transplanted* (2014), 116-160.
- Patricia Klindienst, *The Earth Knows My Name* (2006), 103-132.
- PBS, *Urban Farming* (2012), 24 minutes.

Trip: Southwest Philadelphia gardens and farms

### **April 20      Politics and policies**

Reading:

- Vandana Shiva, “Earth Democracy,” “Water Democracy,” “Seed Sovereignty,” “Food Sovereignty,” and “Land Sovereignty.”
- RFNW, *Alternatives and Resistance* (2013), 60-91.
- RUAF projects, food policies & governance – see Canvas for instructions.
- Leah Penniman, “Radical Farmers Use Fresh Food...” (2015).
- Domenic Vitiello, “The highest and best use of land in the city” (2021).

Trip or work day: TBD

### **April 27      Ecology and design**

Reading and watching:

- Dickson Despommier, “A Farm on Every Floor” (2009).
- Browse vertical farming designs.
- Lauren Comiteau, “World’s First Floating Dairy Farm...” (2019).
- Miguel Altieri, “A Live Lesson on Urban Agroecology” (2016), 10 minutes.
- *Seed: The Untold Story* (2016), first 50 minutes.
- *The Power of Community: How Cuba Survived Peak Oil* (2006), first 34 mins.
- Ron Finley, “A guerilla gardener in South Central LA” (2013), 10 minutes.
- Browse more links and videos.

Work day: TBD

Friday, April 29      Assignment due: Final project deliverables