

PLAC 5500: Virginia Food Heritage: Planning for Sustainability & Resilience

An Academic Community Engagement Course

Tuesdays, 11am – 1:45pm Campbell Hall 425

Instructor

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COURSE DESCRIPTION

Students will learn about how food heritage can be an important tool in community planning for sustainability and resilience. This planning applications course is part of the Virginia Food Heritage Project, a collaborative effort to research, uncover, and celebrate the heritage foods of Central Virginia.

What is a heritage food? Heritage foods are regionally unique foods and food traditions. Heritage foods can be specific crop varieties, livestock breeds, processing techniques, food preparation techniques, and social food traditions.

This course will train students in methods of community-based research through the lens of food heritage. Students will also synthesize lessons from previous coursework in planning and other fields, putting theory into practice to develop proposals for incorporating food heritage into planning and economic development.

In this course students will learn and practice:

- Conducting effective, qualitative personal interviews
- Conducting primary and secondary research
- Developing case studies of how food heritage is reflected or influenced by community planning
- Applying lessons to our local planning processes
- Communicating complex ideas in plain English
- Writing clearly and creatively
- Creating short professional films to be published online

Students will produce:

- A **recommendation for incorporating food heritage into local planning** and economic development in the Thomas Jefferson Planning District, including:
 - A paper describing your recommendation, including case study examples and local applications
 - A presentation of your recommendation, including but not limited to PowerPoint
- A **short film** and **written profile** of an element of Central Virginia food heritage, based on your interview with a knowledgeable local elder
- A **mini-essay** reflecting on your semester experience

COURSE REQUIREMENTS

Food Heritage Planning Project	40%	(Paper: 25%, Presentation, 15%)
Virginia Food Heritage Interview, Story & Film	40%	(Film: 25%, Story: 15%)
Team Evaluation & Class Participation	10%	(blog, and pts from by your team)
Field Trip Participation	5%	
Mini-Essay Reflection	5%	

REQUIRED TEXTS

American Planning Association. 2009. *Enhancing Urban Food Systems: Essential Information Packet*.

Denckla Cobb, Tanya. 2011. *Reclaiming Our Food: How the grassroots food movement is changing the way we eat*.

Nabhan, Gary, Patty West and Rich Pirog. 2005. *Linking Arizona's Sense of Place to a Sense of Taste: Marketing the heritage value of Arizona's place-based foods*.

Sokolov, Raymond. 1983. *Fading Feast: A Compendium of disappearing American regional foods*.

Veteto, James, Gary Paul Nabhan, Regina Fitzsimmons, Kanin Routson and DeJa Walker. 2011. *Place-based Foods of Appalachia: From rarity to community restoration and market recovery*.

IMPORTANT DATES

Feb 7	Interview & Film Clinic. Class meets at Digital Medial Lab, Clemmons Library
Feb 14	Class meets at JABA Senior Center
March 26	Food Heritage Workshop – MONDAY 3/26, 5:30-9pm
April 3	Film preview & critique
April 10	Field trip!
April 16	Draft team presentation – post on Collab and present in class
May 1	All Final Products due
May 3	Final presentations & community film screening: 5pm-7pm

ASSIGNMENTS DUE

Jan 27	<i>Blog: Biographical Foodways Sketch</i>
Feb 6	<i>Blog: Film-making dos & don'ts</i> Identify case studies for your planning project
Feb 20	<i>Blog: Reflections on JABA trip</i> 30-second film pilot due – post to blog Complete case study research and phone interviews
Feb 27	Schedule your heritage interview
Mar 19	Outline of your planning project and case studies – post on Collab
Mar 26	Film storyboard and interview story outline – post on Collab
April 2	Draft film due for class preview screening – post to blog
April 16	Draft team presentation – post on Collab and present in class
April 23	Draft of your individual paper – post on Collab
May 1	ALL FINAL PRODUCTS: <ul style="list-style-type: none">• Interview story in Word format on Collab and on blog• Film in .mp4 format, to Kaltura on Collab• Film to YouTube and link on blog• Planning paper on Collab• Team presentation PowerPoint on Collab
May 3	Community Film Screening & Planning Proposal Presentations 5-7pm

Summary of Assignments for the Class Blog

1. Post personal food heritage story (introduction)
2. Post 3 takeaways (do's/ don'ts from other videos) and 1 shareable skill
3. Reflections on JABA visit

Written blog assignments should be short – at a maximum of roughly 500 words. Where appropriate, a bulleted list of ideas is fine.

FOOD HERITAGE PLANNING PROJECT

In this project, you will develop an idea for a way that the Thomas Jefferson Planning District could strengthen planning for food heritage. Your idea could take many forms. It could be a formal policy (comprehensive plan, ordinance, overlay zone, etc.), or an informal policy such as a community project or partnership led by the local government, or a community-based project or event. By the end of the semester, your idea should be as fully formed, informed, and tested with knowledgeable local leaders as possible.

Your idea should be rooted in the food heritage of Central Virginia that we will be exploring this semester. Your project description should also draw on examples from other food heritage work that we will explore this semester, and your own research. It should include at least one case study example of a similar idea in another place.

You will pick a **food heritage category**, and be grouped into teams accordingly:

- **Food production** – farming, gardening, hunting, foraging, fishing
- **Food processing** – mills, canneries, slaughter, butcher, cidery, vineyard
- **Food retail** – produce auction, farmers market, roadside stand, grocery, town market
- **Food preparation** – restaurants, family and home consumption
- **Food celebration** – fairs, festivals, faith
- **University of Virginia** – food production, sourcing, preparation, consumption

Project Components:

1. EACH STUDENT will investigate at least two case studies where that part of the food system has successfully preserved, revitalized or created place-based food heritage
 - a. Describe the basic characteristics of the project (Where – geography and community, Who, What, When)
 - b. Major opportunities that the project responded to or created
 - c. Major challenges faced, and how the project leaders responded
 - d. Lessons
2. You are **strongly encouraged** to contact someone from the projects you are studying for a short 20-minute interview. You will be **astonished** how much more you can learn about someone's experience by simply asking! (Far more than through email or web searches!) You might especially want to ask what they might tell someone else planning to start a similar project in their own community.
3. Identify the possible applications in Central Virginia.
4. As a team, consult and share, so that you do not duplicate case studies. Also, consult and share your ideas for "lessons" and, together, develop ideas for a range of planning tools that could foster place-based food heritage locally. Ideally, your team should present ideas for a range of tools that include some formal policy tools (comprehensive plans, ordinances, overlay zones, etc.), informal policy tools (projects or partnerships led by local government), community-based projects or events, or innovative hybrids.

Team Presentation:

1. **What did you study? Why does this matter?** What kinds of local food heritage did you discover?
2. What **planning tools can help support & preserve** this kind of food heritage locally? (Tools might be formal, informal, and/or community-based.) What has worked in other places? Include an **example** or two from your best case studies.
3. **What should we do?** What do you suggest that the Thomas Jefferson Planning District consider for planning and policy tools to foster food heritage?

Your presentations should be SHORT & SWEET: 6-7 minutes TOTAL. You will need to work together to carefully craft your key messages and figure out what narrative and visual aids will help explain it. To convey all this information succinctly, you will need to practice, practice, and practice!

Resources & Inspiration

Case Study Ideas

- *A New Plateau: Sustaining the Lands and Peoples of Canyon Country*. Peter Friederici and Rose Houk. - On reserve in Fine Arts Library.
- Citta Slow Network: <http://www.cittaslow.org/>
- EcoAgriculture Partners' Landscapes for People, Food & Nature project - http://landscapes.ecoagriculture.org/pages/ecoagriculture_landscapes
- Place-based Foods of Appalachia, 2011.
- RAFT Renewing America's Traditions <http://www.raftalliance.org/> and on reserve in the Fine Arts Library
- Reclaiming Our Food, 2011.
- Slow Foods USA Programs: <http://www.slowfoodusa.org/index.php/programs/>
- Southern Foodways Alliance <http://southernfoodways.org/>
- The Heifer Project <http://www.heifer.org/>
- Wallace Center <http://www.winrock.org/wallace/>

Local Resources

- *Lost Communities of Virginia*, by Terri Fisher and Kirsten Sparenborg
On Reserve at Fine Arts. Also: <http://cdac.arch.vt.edu/lost.html>
- Motorcyclist's Tour Guide to Lost Communities of Virginia's Blue Ridge <http://cdac.arch.vt.edu/tour.html>
- Monticello Artisan Trail Network
http://artisanscenterofvirginia.org/index.php/artisan_trail_network/artisan_trail_monticello

Planning Toolkits and Examples

- Virginia APA Toolkit – “Managing Growth and Development in Virginia: A Review of the Tools Available to Localities” (on Collab)
- “Enhancing Urban Food Systems,” APA Planning Advisory Service, 2009.
- New York City's FoodWorks Proposal. http://council.nyc.gov/html/action_center/food.shtml
- Chicago amends zoning code to enable more urban agriculture in city limits:
http://www.cityofchicago.org/city/en/depts/mayor/press_room/press_releases/2011/september_2011/mayor_emanuel_commendscitycouncilapprovalofordinancesupportinga.html (See first and final paragraphs)

Communities that have included food in their Comprehensive Plans

- Bar Harbor, ME
- Chesapeake, VA
- City of Anderson, CA
- City of Dillingham, AK
- City of Havelock, NC
- City of Salida, CO
- City of South Gate, CA
- Coastal Regional Commission, GA
- County of San Benito, CA
- Downtown Asheville, NC
- East Pennsboro Township, PA
- El Mirage, AZ
- Fitchburg, WI
- Grand Rapids, MI
- King Co, WA
- Laguna Hills, CA
- Lake County, IL
- Oneida Nation, WI
- Onslow County, NC
- Pender County, NC
- Saint Paul, MN
- San Rafael, CA
- St. Clair County, MI
- St. Croix County, WI
- Town of Marlborough, NY
- Victoria, MN
- Washtenaw County, MI
- Wayne County, NC
- Yuma, AZ

University of Virginia

FOOD HERITAGE INTERVIEWS & FILMS

Students will be divided into teams of 3. Each team will be matched with a local historical society and interview candidates. Each student will produce their own film and written profile, with staffing and technical support from your teammates.

Film Components:

- Title that conveys the theme/content of the film (not just the person's name).
- Interviewee's name/age/permission, location of interview, location of food heritage being discussed.
- Storyboard and/or script overview, turned in by March 26
- You may use video, voice recordings, and photos from your interview, other historical and current photographs, and your own audio recordings (narration) to make your film. Be sure to properly cite photos, video or audio you did not create in credits or screen footers.
- Your film should attempt to touch viewers, persuading them that this kind of food heritage is important.
- **Final films should be 2-3 minutes long. NOT LONGER!**

Story Components:

- Title that conveys the theme/ content of the story
- Time and date of interview, name/age/ permission of the interviewee, and specific interview location as well as location of food heritage discussed.
- Your story should make the case and persuade the reader that this piece of local food knowledge matters.

The Thomas Jefferson Planning District Region

City of Charlottesville
County of Albemarle
County of Fluvanna
County of Greene
County of Louisa
County of Nelson
University of Virginia

UVa Resources:

- Digital Media Lab: <http://www2.lib.virginia.edu/dml/> (Clemmons Library)
- Equipment: FlipCams and digital voice recorders are available at the Digital Media Lab AND from Dick Smith in the School of Architecture. Reserve them ahead of time! There are also a number that you can check out from IEN, at 2015 Ivy Road. You will also want a tripod from Dick or DML.

Film Production Templates & Resources:

- Storyboard Templates: <http://www.the-flying-Animator.com/storyboard-template.html>
- Celtx Media Production & Planning Software (free): <http://celtx.com/>

COURSE OUTLINE & READINGS

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
	<p>Prerequisite Reading & Viewing</p>	<p>READ <i>Omnivore’s Dilemma</i> by Michael Pollan or WATCH <i>Food Inc.</i></p>	<p>Before first class!</p>
<p>January 24</p>	<p style="text-align: center;">Introduction to Food Heritage A tool for community sustainability and resilience</p> <p>Introductions</p> <p>Context: What is food heritage? Why does it matter? Film: Botany of Desire How does food heritage fit into food system planning?</p> <p>Class logistics and requirements overview, form project teams, food tradition taste and tell sign-up</p>	<p>READ:</p> <ul style="list-style-type: none"> • “I am what I ate.” In <i>The Snail</i>. Issue 4, Winter 2007. American Food Traditions Issue. <i>On Collab</i>, 4p. http://www.slowfoodusa.org • “Virginia—An Emerging Leader in the Nation’s Local Food Movement.” Tanya Denckla Cobb. <i>The Virginia Newsletter</i>, Vol. 86, No. 6, September 2011. <i>On Collab</i>, 14p. • “Food Heritage: Preserving Cultural Identities” in <i>Reclaiming Our Food</i>, p 171-3. • "Food Hubs" Keep Economic Benefits in Communities: http://tinyurl.com/USDAfoodhubs • RECOMMENDED: Chapter 1 of <i>The Town That Food Saved</i> by Ben Hewitt (<i>at bookstore and on Collab</i>) <p>SUBMIT: Post your biographical foodways sketch to the class blog by Friday, Jan 27</p>	<p>Biographical Foodways Sketch: One paragraph description of a heritage food or food tradition that means something to you . (See example of “I am what I ate.”) DUE: By Friday, 1/27 to class blog</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p>January 31</p>	<p style="text-align: center;">Introduction to Food Systems Planning</p> <p>Key Concepts in Food System Planning</p> <p>Film: Carolyn Steel, How Food Shapes Our Cities</p> <p>The Potential of Food Heritage Planning</p>	<p>READ:</p> <ul style="list-style-type: none"> • APA Policy Guide on Community & Regional Food Planning. <i>In Enhancing Urban Food Systems, beginning p 8. 20p</i> • A Planner’s Guide to Community and Regional Food Planning: Transforming Food Environments, Facilitating Healthy Eating. Samina Raja, Branden Born, and Jessica Kozlowski Russell. Chapter 1 & Chapter 6. <i>On Collab, 5p & 10p</i> • USDA Community Food Assessment Toolkit: Introduction & Overview of the Assessment Process. <i>In Enhancing Urban Food Systems, beginning p 77. 12p.</i> • RECOMMENDED: Chapter 5 of <i>The Town That Food Saved</i> by Ben Hewitt (<i>at bookstore and on Collab</i>) 	

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">February 7</p>	<p style="text-align: center;">Interview & Film Clinic Meet at the Digital Media Lab, Groups Lab, Clemmons Library 3rd Floor. with guests: Fluvanna Historical Society Director Judy Mickelson, and Jefferson Area Board of Aging Livable Communities Coordinator Judy Berger</p> <p>11am – Interview Training</p> <p>12:05 – Short break</p> <p>12:10 – Film Training</p> <p>1:35 –Brief team meetings</p>	<p>WATCH & LISTEN:</p> <ul style="list-style-type: none"> • Watch: An SFA Film Primer: http://southernfoodways.org/documentary/film/sfa_primer.html (2:30 minutes) • LISTEN: To two StoryCorps interviews at http://storycorps.org/listen/ Pick anything that piques your interest. Try searching for food words or places. Pay special attention to how the editors give you the heart of the story in 2 minutes! • Watch at least 3 previous student videos from Sustainable Communities class http://www.youtube.com/user/GreenUrbanVision and Technology, Nature & Sustainable Agriculture classes http://www.sts.virginia.edu/foodshed/projects.html • LISTEN: To one native food profile from Cultural Conservancy’s <i>Traditional Foodways of Native America</i> project. http://www.nativeland.org/foodways_prog.html • Watch: Wine in the South – Barboursville Vineyards http://southernfoodways.org/documentary/oh/wine_in_the_south/virginia/barboursville_slideshow/barboursville.shtml (1:50 minutes) <p>READ:</p> <ul style="list-style-type: none"> • <i>Place-based Foods of Appalachia: From Rarity to Community Restoration and Market Recovery</i>. 2011. Edited by James Veteto, Gary Paul Nabhan, Regina Fitzsimmons, Kanin Routson & DeJa Walker. <i>Read all of it.</i> <p>SUBMIT: Blog on film-making do’s & don’ts, <u>by Monday Feb. 6, Noon</u></p>	<p>Film-making Do’s & Don’ts Blog: List 3 great ideas and 3 suggestions based on your review of students’ short films, StoryCorps interviews, and Food Heritage story</p> <p>DUE: Monday 2/6, Noon to blog</p> <p>Case Studies: Identify case studies you will use for your planning proposal</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
February 14	<p>Community Service Learning: Field trip to JABA Senior Center</p> <p>Meet at the Jefferson Area Board on Aging, 674 Hillsdale Drive in Charlottesville at 11:15am. Bring a bag lunch!</p> <p>Carpool: Meet at 11am at IEN, 2015 Ivy Road.</p> <p>11:15 Arrive at JABA Senior Center Introduction to JABA with Judy Berger</p> <p>11:30 1st 15min. interview, in teams</p> <p>12:00 Lunch with seniors</p> <p>12:30 2nd and 3rd 15 min. interviews</p> <p>1:10 Debrief, board room</p> <p>1:30pm Depart back to UVa</p>	<p>READ:</p> <ul style="list-style-type: none"> • “Sustaining Local History: Honoring Virginia’s Community Historians.” By David Bearinger. VFH Views, Spring 2011. http://www.virginiafoundation.org/newsletters/news_spring_2011.pdf • International Association of Public Participation Code of Ethics & Core Values of Public Participation <i>On Collab.</i> • “Chapter 1: Why Nearby History?” In <i>Nearby History: Exploring the Past Around You</i>. 2000. David E. Kyvig, Myron A. Marty. P1-13. <i>On Collab, 13p.</i> <p>• Start readings for February 28</p> <p>SUBMIT: Work on your first 30-second film for next week, due <u>Monday Feb. 20, Noon</u></p>	<p>Pilot Film: Make a 30-second film using one or more short clips from your interview. DUE: Monday 2/20 Noon</p> <p>First Interview Lessons & Skills Blog:</p> <ul style="list-style-type: none"> • 3 takeaway lessons you learned from your experience doing interviews at JABA • 1 film or interview skill you’ve learned that you are good at <p>DUE: Monday 2/20, Noon to blog</p> <p>Case Studies: Research case studies and develop short description of each. Contact someone from the projects for an interview.</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p>February 21</p>	<p style="text-align: center;">Local History & Planning</p> <p>Why community history and heritage matters to planners in designing a sustainable community: Maurice Cox</p> <p>Student Pilot Film Screening & Debrief: What did you learn?</p>	<p>READ:</p> <ul style="list-style-type: none"> • “Chapter 1: Sustaining Place in the Global Age.” In <i>Native to Nowhere</i>. 2004. Tim Beatley. P1-24. <i>On Collab</i>, 24p. • Fading Feast: A Compendium of Disappearing American Regional Foods. 1983. Raymond Sokolov. <i>Read the Introduction (p 3-10) and the South chapters (p 75-136.) Scan other chapters as they interest you.</i> • “Found: Virginia’s Lost Communities,” <i>The Hook</i>. By Dave McNair, May 10, 2011. http://www.readthehook.com/90478/found-virginias-lost-communties • Listen to the radio interview on Lost Communities of Virginia with Terri Fisher, on <i>With Good Reason</i>. 18:00 minutes into the episode “Grave Matters” (10 minutes total) http://withgoodreasonradio.org/2011/06/a-grave-show/ • Local Food Heritage, Megan Liddle Gude, 2011. <i>On Collab</i>, • Get ahead on readings for Feb 28 <p>SUBMIT:</p> <ul style="list-style-type: none"> • Post your 30-second film clip to blog by <u>noon on Monday Feb 20</u> • Your blog on reflections from the JABA trip, by <u>noon on Monday Feb 20</u> 	<p>Schedule your interview. Email Megan with the scheduled date and the name of your interviewee. DUE: Monday 2/27, Noon</p> <p>Case Studies: Conduct your interviews and begin writing the case studies section of your paper. Collect photos and images for your presentation.</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p>February 28</p>	<p style="text-align: center;">Heritage Food: Economic Development</p> <p>Guest: Gary Nabhan</p> <p>Heritage Food: Biodiversity and Resilience</p> <p>Film: Cary Fowler, One Seed at a Time, Protecting the Future of Food</p> <p>Film: Robyn O’Brien, The Unhealthy Truth: How our food is making us sick</p> <p>Class discussion</p>	<p>FOR ECON DEVELOPMENT READ:</p> <ul style="list-style-type: none"> • <i>Linking Arizona’s Sense of Place to a Sense of Taste: Marketing the heritage value of Arizona’s place-based foods.</i> 2011. Gary P. Nabhan, Patty West and Rich Pirog. <i>Read the whole short book.</i> • Food Heritage Research Summary, Joe Kane, Oct 2011. <i>On Collab</i>, 10p. • Chapter 8: Infrastructure in <i>Reclaiming Our Food.</i> <p>FOR BIODIVERSITY READ:</p> <ul style="list-style-type: none"> • “Food Ark.” By Charles Siebert. National Geographic, July 2011. http://ngm.nationalgeographic.com/2011/07/food-ark/siebert-text <i>Online and on Collab</i>, 14p. • <i>Chasing Chiles: Hot spots along the pepper trail.</i> Kurt Michael Friese, Kraig Kraft, Gary Nabhan, 2011. ESSENTIAL: Introduction, pages xv-xxiv, and Afterword, pages 175-180. RECOMMENDED: Chapters 5 & 6, pages 127-174. • Chapter 5, <i>Whole Earth Discipline: An Ecopragmatist Manifesto</i>, 2011, by Stewart Brand. <i>On Collab.</i> • Exchange between NYT Andrew Revkin and Fred Kirschenmann on GMO corn and food security in Nepal. <i>On Collab.</i> • OPTIONAL: <i>Globally Important Agricultural Heritage Systems</i>, by Parviz Koohafkan and Miguel A. Altieri. Read: p1, 19-35. Scan: p1-18. <i>On Collab.</i> 19p. <p>SUBMIT:</p> <ul style="list-style-type: none"> • Email Megan with the scheduled dates for your story team’s interviews by <u>noon on Monday Feb. 27</u> • Prepare a one-page outline of your specific proposals for planning tools options that you will develop. Due Monday 3/12 	<p style="text-align: center;">Conduct your interviews</p> <p>Concept for heritage planning proposal</p> <ul style="list-style-type: none"> • Two specific cases you will study relevant to your project • Your specific proposals for planning tools options that you will develop <p>DUE: Monday 3/12, noon</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
March 6	SPRING BREAK		Conduct your interviews
March 13	<p style="text-align: center;">Heritage Food: Good or Bad for Our Nutrition & Health?</p> <p>Film: Daphne Miller, the Jungle Effect</p> <p>Guests: Lynda Fanning Joyce Green Pastors</p>	<p>READ:</p> <ul style="list-style-type: none"> • “Food Policies, Nutrition Policies, and Their Influence on Processes of Change: European Examples.” Elisabet Helsing. Chapter 6 of <i>Food in Global History</i>, edited by Raymond Grew, 1999. <i>On Collab</i>, 12 p. • “Rooting Out the Causes of Disease: Why diabetes is so common among desert dwellers.” Chapter 7 in <i>Why Some Like It Hot: Food, genes and cultural diversity</i>, by Gary Nabhan. 2004. P163-185. <i>On Collab</i>, 23p • “The Aborigine in All of Us.” Part II, Chapter One: <i>In Defense of Food</i>, by Michael Pollan. 2008. P85-101. <i>On Collab</i>, 17p. <p>SUBMIT:</p> <ul style="list-style-type: none"> • Outline of your planning project and case studies, <u>due Monday 3/12, noon</u> 	<p>Story & Film Outlines</p> <ul style="list-style-type: none"> • Prepare an outline of the story you will write based on your interview • Design your 3 minute film and prepare a storyboard for the scenes and script you will use <p>DUE: MONDAY 3/19, noon</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p>March 20</p>	<p>CLASS CLINIC: Planning for Food Heritage & Food Heritage Films</p> <p>Share big ideas from your case studies and your explorations in this class</p> <p>Group brainstorming and discussion</p> <p>Film: Rob Hopkins, Transition to a World Without Oil</p> <p>Team meetings</p>	<p>READ:</p> <ul style="list-style-type: none"> • “A Community-Based Food System: building health, wealth, connection and capacity as the foundation of our economic future.” Developed for the Martinsville/Henry County Region of Virginia. 2011. Eric S. Bendfeldt, Martha Walker, Travis Bunn, Lisa Martin and Melanie Barrow. <i>On Collab</i>, 34p. • Chapter 6: Food Heritage in <i>Reclaiming Our Food</i>. (p171-198) • “Plans that Fit the Purpose.” Barry Miller. In <i>Local Planning: Contemporary Principles and Practice</i>. 2009. p213-228. <i>On Collab</i>, 16p • Kailee Neuner, Sylvia Kelly and Samina Raja. “Planning to Eat? Innovative local government plans and policies to build healthy food systems in the United States.” Published online by the Food Systems Planning and Healthy Communities Lab at the University of Buffalo. September 2011. <i>On Collab</i>. <p>SUBMIT:</p> <ul style="list-style-type: none"> • Story outline and film storyboard, <u>due Monday 3/19, noon</u> • Come to class prepared to discuss your initial findings from your case studies and ideas for your planning project recommendations 	<p>Develop your draft film!</p> <p>Share with team members for feedback</p> <p>DUE: for class preview, 4/2 noon</p> <p>HIGHLY RECOMMENDED! Vandana Shiva visits UVa Tuesday, March 20th 5:30pm at UVa Harrison-Small Library Auditorium</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
<p style="text-align: center;">Central Virginia Food Heritage Workshop</p> <p style="text-align: center;">MONDAY March 26th, 6-9pm (Arrive by 5:30, to learn your role during workshop) Lane Auditorium</p> <p style="text-align: center;">CLASS ON TUESDAY MAR 27 CANCELLED</p>			<p style="text-align: center;">Polish draft film</p> <p style="text-align: center;">Work on your interview story</p>
<p>March 27</p>	<p><i>No Regular Tuesday Class, instead attend and participate in the food heritage workshop on Monday evening</i></p>		
<p>April 3</p>	<p>Food Justice: Voice, Vote & Access</p> <p>Lecture & discussion</p> <p>Film Preview, Critique</p> <p>Guests:</p> <ul style="list-style-type: none"> - Judy Berger - DML staff person 	<p>READ:</p> <ul style="list-style-type: none"> • Chapter 4: Empowerment in <i>Reclaiming Our Food</i> (p104-44.) • Selections from <i>Food Justice</i>, by Robert Gottlieb and Anupama Joshi: Introduction, Growing & Producing Food, Consuming Food (p1-6, 13-22, 59-73) <i>On Collab</i>, 36p. <p>SUBMIT:</p> <ul style="list-style-type: none"> • Post your <u>draft film</u> to class blog, <u>due Monday, 4/2, noon</u> 	<p>Draft your interview story</p> <p>Share with team members for feedback</p> <p>DUE: 4/9, noon</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
April 10	<p style="text-align: center;">Central Virginian Food Heritage Field Trip</p> <p>11am: Meet in IEN Parking Lot Bring a bag lunch May go until 2 or 3pm</p>	<p>Field trip week. Work on your film and report!</p> <p>Meet in teams to refine your group ideas for planning tools that could foster place-based food heritage</p> <p>RECOMMENDED READING:</p> <ul style="list-style-type: none"> • Chapters 8, 9, 12 in <i>The Town that Food Saved</i> by Ben Hewitt (Collab) 	<p>Team Presentation (Draft) See details on page 3</p> <p>Draft DUE: 4/16, noon</p> <p>PRACTICE giving your presentation together, at least twice!</p>
April 17	<p>Presentation Dress Rehearsal & Critique</p> <p>In-house Guest Reviewers:</p> <ul style="list-style-type: none"> ○ <i>Tim Beatley</i> ○ <i>Judy Mickelson</i> ○ <i>Judy Berger</i> ○ <i>Judith Regan? TRC/ Drama</i> 		<p>Individual Paper (Draft) See paper guidelines in syllabus. DUE: 4/23, noon</p>
April 24	<p>Food & Farm Policy</p> <p>Lecture & discussion</p>	<p>READ:</p> <ul style="list-style-type: none"> • “Do Farm Subsidies Cause Obesity? Dispelling common myths about public health and the Farm Bill.” Issue Brief, October 2011. Food & Water Watch, Public Health Institute. <p>SUBMIT:</p> <ul style="list-style-type: none"> • Draft of your individual paper, <u>due Monday, 4/23, noon</u> 	<p>All final products due next week.</p> <p>Mini-Essay Reflect on your experience in this class. What did you learn? Did anything surprise you? Do you see any applications to what you may do next? Aim for 500 words and submit to Collab. DUE: 4/30, noon</p>

Date	Topic	Due this Week. Readings are always due before class.	Assignment details
May 1	Lessons Learned: Why does Food Heritage Matter?	SUBMIT ALL FINAL PROJECTS: due Tuesday, May 1 at 5pm <ul style="list-style-type: none">• Final individual paper (on Collab)• Final team presentation (on Collab)• Final short story (on blog & Collab)• Final 3-min short film (on YouTube, blog & Collab) SUBMIT: Semester Reflection Mini-Essay, <u>due Monday, 4/30, noon</u>	

FINAL PRESENTATIONS & FILM SCREENING

Thursday, May 3rd
5pm – 7pm
