

World Crops: Food and Culture - SPES 2244



Course Description:

How to feed the world in 2050, world crops, primary regions of production, factors that determine where they are grown, economic importance, and use in the human diet. Linkage between food and culture, recipe preparation, and their role in defining who we are, where we come from, and what we have experienced along the way. Tracing of food migration and the African, Caribbean, Asian, Latin American, and European influence on the American cuisine. The universality of food and how every single culture and religion uses food as part of the celebration of life, death, and many cultural events. (2H, 3L, 3C)

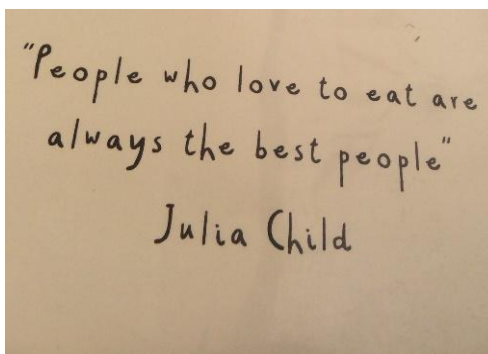
Course Content Highlights

- World crops and how to feed the world in 2050
- Types of food crops, production and use
- Fundamental concepts, and applications related to food production, consumption, distribution, and economic importance in social and cultural contexts:
 - Geography of food
 - Food and cultural identity
 - Food rituals
 - Migration of food
- Food preparation for religious and non-religious holiday celebrations
 - Cooking/discussion about the food/culture/consumption

Class meets: Mondays and Wednesdays,
10:10am to 11:00 am – NCB 220

- *Additional Times:*
- Mondays in Wallace Hall 405
- 12:00-2:00 PM - CRN 21474
- 2:00- 4:00 PM - CRN 21475
- 4:00 to 6:00 PM – CRN 21476

- **The course will cover 2 Core Concepts**
 - Area 3 – Reasoning in the Social Sciences
 - Area 7: Critical Analysis of Equity and Identity in the United States
- **Plus 2 Integrated Concepts**
 - Ethical Reasoning
 - Intercultural and Global Awareness
- **Target Audience**
 - All students/Foodies
 - Non-prerequisites.



Contact: Dr. A. Ozzie Abaye cotton@vt.edu

pathways.prov.vt.edu



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Office of General Education | gened@vt.edu | (540) 231-4451
Burruss Hall, Suite 104 (MC 0717), 800 Drillfield Dr., Blacksburg, VA 24061