Feeding the Planet: HUN 2192

Nutrition, Sustainability, and the Economics of Eating

Quest 2

I. General Information

Class Meetings

• Semester: Spring 2025

• Time: MWF period 4 (10:40-11:30am)

• Locations: M-Fine Arts Building "C" Room 120

W- AHO Room 215

Friday: Fine Arts Building "B" room 103

Instructor: Dr. Beth Gankofskie Assistant Instructional Professor (Food Science and Human Nutrition)

• Office: Building 120, Room 104E

• Office Hours: Wednesdays 12-1Pm, or by appointment on Zoom

• Contact: gankofskie@ufl.edu 352-273-3471

Course Description

This Quest 2 course explores the challenges of eating well around the globe considering environmental and economic factors, as well as access to and availability of nutritious food. Relying on the disciplines of food and resource economics, food science, and human nutrition, the course investigates and reflects on the contemporary international issues of global nutrition and sustainability from both economic and

health perspectives. Major themes include the economics of global food systems, the growing problem of food waste, the implications of population growth, the impact of various eating patterns (e.g., animal sourced proteins, vegan, vegetarian, etc.) on the environment, the issues of food security and sustainability, and the elusive meaning of "healthy" eating. These themes are represented on an international level, with local and regional examples presented for classroom discussions and activities.

Through local field trips and classroom discussion and debates, students will consider the essential question of whether it is possible to feed a growing global population in a healthful, economically feasible, and environmentally responsible way. The course will culminate with a

group project in which students synthesize potential sustainable solutions for various regions of the world, considering both environmental and nutritional perspectives. 3 credits.

Quest and General Education Credit

- Social & Behavioral Sciences
- Secondary Gen Ed designation, you have options and must identify the Gen Ed identification you need and report it. *Contact your adviser to designate this course*.

This course accomplishes the Quest and General Education objectives of the subject areas listed above. A minimum grade of C is required for Quest and General Education credit. Courses intended to satisfy Quest and General Education requirements cannot be taken S-U.

Required Readings and Works

There is no textbook for this course, but various articles, videos, etc. (listed below in the Course Schedule) will be made available through the class Canvas page.

Materials and Supplies Fees: n/a

II. Graded Work

<u>Description of Graded Work</u>

Survey Data Analysis	50 points	10%
Reflections (10) 20 points each	(200 points total)	40%
Debates (2) 50 points each	(100 points total)	20%
Group Project	50 points	10%
3 Cumulative Exams (30 points each) 100 points		20%

Total 500 points 100%

Late work policy: All assignments are due by Friday at 11:59pm EST, unless otherwise stated in Canvas. Assignments submitted after this due date will be penalized with a late penalty of 10% per day, for up to 3 days. After this, assignments will not be accepted and will be given a grade of zero. For example, if an assignment is due on Friday at 11:59pm EST, and submitted on Saturday at 12:01am, 10% is deducted. On Sunday, a 20% penalty and on Monday, a 30% penalty. After Monday, the assignment would not be accepted and would receive a grade of zero. Extensions will be granted if there are extenuating circumstances, such as an illness, serious accident or family emergency, or for other acceptable reasons in accordance with university policies on absences.

Survey Data Analysis: 50 points (10% of grade)

- Grading of this dietary recall assignment
- I. <u>Dietary Recall</u>:
- o Recording a 1-day 24-hour recall (10 points)
- o Analysis of 1-day 24-hour recall (20 points)
- o Identify motivation/behaviors for dietary habits (15 points)
- o Pros/cons of this method (5 points)
 - **Reflection assignments:** 10 reflections at 20 points each for a total of 200 points (40% of grade)
- In certain weeks of the course, you will reflect upon the week's topic to address what new information you learned, what is additional information that you would have liked to learn about, and how you will apply this information to your other courses/career/graduate school.
 - Grading of the reflection assignment:
- o Connection to other courses/career/graduate school: 10 points
- o Connection to class outcomes/discussion: 5 points
- o No spelling/grammatical errors: 2 points
- o References correctly included: 3 points
 - III. Debate Assignments: 2 debates at 50 points each (20% of grade)
- **Debate 1**: 50 points
- o Topic: "Save our food: vegetarian vs animal diets?"
- o Topic: "Alternative proteins: Insects vs cultured meat?"
- o Topic: "Growing our food: Urban vs vertical farming?"
- o Topic: "Fishing sustainably: Conventional vs aqua farming?"
- Debate 2: 50 points
- o Topic: "Future of food sustainability: Obtaining our food Globally or Locally?"
- o Topic: "Food policies: Federal government or Local government?"
- o Topic: "Biotechnology: Conventional vs cultivated?"

o Topic: "Dating game: Need for best buy and other expiration dates on labels?"

• Grading of debate includes the following:

o Position paper for the debate: 30 points

o Engagement during the debate: 10 points

o Professionalism during the debate: 10 points

IV. Group Project: 50 points (10% of grade)

• Working in a group of no more than 4 students, you will choose a country and describe the primary food or nutrition-related concerns in that area of the world, the history of how these issues evolved, and what threats they present.

You and your group will then facilitate a 20-minute class discussion (5 minutes for each student in the group) around the challenges and potential solutions for creating a healthful, sustainable, and planet friendly food system in that country/region.

• **Grading Group project:**

o Paper: 30 points

o Presentation: 20 points

V. Cumulative Final Exam: 30 points (10% of grade)

• A multiple choice/true-false cumulative final exam will be administered during the day of the regularly scheduled final exam May 1, 2025, 12:30-2:30pm

Grading Scale For information on how UF assigns grade points, visit: https://catalog.ufl.edu/UGRD/academicregulations/grades-grading-policies/

A 93 – 100%	C 74 – 76.9%
A- 90 – 92.9%	C- 70 – 73.9%
B+ 87 – 89.9%	D+ 67 – 69.9%
B 84 – 86.9%	D 64 – 66.9%
B- 80 – 83.9%	D- 60 – 63.9%
C+ 77 – 79.9%	E <60%