PUP 591/498 URBAN FOOD SYSTEMS. FALL 2012 Coor 5635 School of Geographical Science and Urban Planning Office Hours: Wed. 1-3 pm (Coor 5634) Professor Katherine Crewe Thurs. 10.30am to 1.15pm Arizona State University <u>k.crewe@asu.edu</u>

Where do we find topics for a food planning class? We all eat, we all inhabit places with entrenched food systems, and we all assume values about what constitutes good food. Eating is also an "agricultural act" which influences farming practices worldwide and impacts the natural environment, as Michael Pollan notes in *The Omnivore's Dilemma*. However, since access to food is controlled through prevailing land uses, zoning and economic systems, all our discussions about food have some kind of moral or ethical implication.

We start out this class on food systems by looking at general questions. How do we get our food? What are key contradictions around the alternative food movement? Is local scale best, and is organic always best? What is the new "food literacy?" Next we look at world-wide agriculture and the globalization of farming. Here we trace the progression of familiar foods like corn and papaya from their origins to today's supermarkets.

The central focus for this class is urban farming, which in the West means pioneering efforts to cultivate produce in cities and run farm-to-table enterprises from school cafeterias to street markets to food cooperatives. Typically this has meant securing land designated for other uses, finding start-up funds, then convincing the public to reverse its time-honored habits and lifestyles.

In looking at urban farming, we also look at food deserts and food access. This is appropriate. As Paul Shigley notes in a *Planning Magazine* article on food access, that while members at a San Francisco Slow Food conference were debating the merits of heirloom tomatoes, some 10,000 residents of the nearby low-income Tenderloin district could not come by affordable healthy food. Food deserts also relate to walkability, obesity, big box supermarket policies, and the role of small ethnic restaurants. For planners to address food deserts they need to be familiar with techniques of land assembly, financial incentives, shared benefit packages—and their city's local food and transportation systems.

Phoenix is our base for this class. This is in part because urban farming is local by nature, but also because of the variety of urban farms in the metro area, and the willingness of leaders to talk about their work. In his *Bird on Fire*, Andrew Ross ends his exposee of Phoenix' shameful pollutions and inequities with two messages of hope: the

Gila River Indian Community's restoration of water rights, AND the city's urban farm movement.

We look at the aims of urban farmers, their successes and challenges. We also look at a range of farm types from edible front yards to chicken farming, aquaculture, to CSA enterprises. We look at street markets, food vending, food trucks and other ways of bringing farm produce to cities, which in addition provide income and revenue while creating safer environments. We keep asking: what can planners do to promote urban farming?

Finally, the class looks at cooperative endeavors to combat globalization, from "alternative" coops such as Purple Dragon Co-op to larger scale food-buying groups as discussed by Little and Ilbery's "Collective purchase: moving local and organic foods beyond the niche market." Doctoral candidate Connie Taylor has offered to talk about her work on food buying initiatives in Italy.

CLASS FORMAT

This is a seminar class. We will include (hopefully) two field trips. There will be inclass projects and short presentations, plus one longer presentation (individually or in pairs). There is a final term paper, issued after the fall break and due at end of term. Readings for this course will be posted on Blackboard.

EVALUATION AND ATTENDANCE

Class exercises	30%
Class participation	20%
Final presentation	20%
Final Paper	30%

Regular attendance and participation are critical, particularly since we meet only once a week. Unexcused absences will result in a half letter grade reduction. You are responsible for notifying me ahead of time about unavoidable absences.

CLASS SCHEDULE

August 23

Introduce class introduce; set up "Food Literacy" exercise due next week

August 30

Concepts and contradictions around the Alternative Food Movement

Born, Branden; Mark Purcell. 2006 Avoiding the local trap: scale and food systems in planning research: *Journal of Planning Education and Research* 26 (2):195-207

Excerpts from Michael Pollan, Omnivore's Dilemma.

Kaufman, J. 2004. Introduction to special issue: Planning for food systems. *Journal of Planning Education and Research* 23 (4): 335-40

September 6

Globalized Farming

Excerpts from Pollan, The Omnivore's Dilemma

Cook, Ian et al. 2004. Follow the thing: Papaya. Antipode

Fitting, Elizabeth. 2006. Importing corn and exporting labor: the neoliberal corn regime, GMO's and the erosion of Mexican biodiversity. *Agriculture and Human Values* 23: 15-26.

September 13

Food Insecurity, Food Deserts and Food Access

Shigley, Paul. 2009. When access is the issue: what cities are doing to get healthy food into underserved neighborhoods. *Planning* 2009 75 (8): 26-31

Ewing, Reid H., Schmitz, Adrienne. 2005. Slimming down: incorporating walkability into a variety of development models enhances not only personal well-being, but also the bottom line. *Urban Land* 64 (6): 98-103

Doyle, Scott. 2006. Active environments and health: the relationship of walkable and safe communities to individual health. *Journal of the American Planning Association* 72(1): 19-31

Frank, Lawrence D. 2006. Many pathways from land use to health: associations between neighborhood walkability and active transportation, body mass index, and air quality. *Journal of the American Planning Association* 2006 72(1): 75-87

Pothukuchi, Kameshwari. 2005. Attracting supermarkets to the inner city: Economic development outside the box. *Economic Development Quarterly* 19(3) 232-55.

September 20

Urban farming: goals, strategies and challenges

Beatley, Timothy. 2009. Ever green: from turfgrass to tomatillos. Planning 75(8): 50-51

Vallianatos, Mark; Gottlieb, Robert. 2004. Farm-to-school: strategies for urban health, combating sprawl, and establishing community food systems approach: *Journal of planning education and research* 23(4): 414-423

Cummins, Steven. 2005. Healthy cities: the impact of food retail-led regeneration on food access, choice and retail structure: *Built Environment* 31(4): 288-301

September 27

Field Trip 1: Phoenix Urban Farm, Greg Peterson.

October 4

Class exercise on urban farming potential in the Valley.

October 11

Community Supported Agriculture (CSA's) and other Farm-to-Table enterprises

October 18

What Planners can do: Use of Vacant Land

Worrel, Gabriela. 2012. Food groups: LA expands its menu of food policies and choices: *Planning* 78(1):23-25

Duerkson, Chris. 2008. Saving the world through zoning: the sustainable community development code comes to the rescue: *Planning* 74(1): 28-33

Stephens, Josh. 2007. Los Angeles tries to zone out fast food: Planning 73(11):48

October 25

Urban Farming and Activism

Excerpts from Bird on Fire

November 1

Field Trip 2: to be discussed

November 15

Food cooperatives: local, national and collective

Little, Ruth; Maye, Damian. 2010. Collective purchase: moving local and organic foods beyond the niche market *Environment and planning A* 42(8):1797-1813

November 22 THANKSGIVING

November 29

Food on the Street

Morales, Alfonso. Marketplaces: Prospects for social, economic and political development.

Beresky, Samuel Adams. 2011. A moveable feast: Portland's food carts are everywhere: *Planning* 77(2): 32-33

Bonfiglio, Olga, Isabelle Groc. 2009. Delicious in Detroit: the city is plowing resources into its extensive stretches of vacant land. *Planning* 75(8): 32-37

OF GENERAL INTEREST

Pittman, Craig. 2010. Portion control: cities attack the problem of food waste: *Planning* 2010 Aug.-Sept., v.76, n.7, p.22-24

Terreri, April. 2004. The food pipeline: food is just as important as water and energy; finally, it's being treated that way: *Planning* 2004 Mar., v.70, n.3, p.[4]-9

Obesity of the Food Industry (REF)

Some helpful websites:

http://www.permacultureactivist.net/

http://viacampesina.org/en/

http://www.fairtrade.org.nz/news/road-harriet-lamb-australia-and-new-zealand

http://www.purpledragon.com/

http://www.dining.harvard.edu/flp/index.html

http://www.csa.ca/cm/ca/en/home

LET'S ADD TO THESE