

FOOD AND THE CITY

FQ 2019 | WEDNESDAYS 9-11:50 | HUNT 166

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To be truly concerned about improving human settlements, planners [and designers] need to incorporate food issues into their working models.¹

When modern development occurs in the United States, the infrastructure for nearly all life-supporting needs is addressed: Roads are constructed, power lines connected, and water and sewage pipes laid. While the provision of clean water, removal of wastes, and other basic human necessities are planned, the provision of food is rarely a consideration. Instead, transportation infrastructure, including roads, ports, and rails, is considered synonymous with food infrastructure, often without regard to associated distances to food retail, distribution hubs, processing centers, or food sources. In modern development, it is assumed where there is road, there will be food; and the modern industrialized food system supports this development technique². However, this conventional, industrialized food system is unsustainable. It has been attributed with significant social, environmental, and health problems including: distant food sources and processes that are not apparent to consumers; energy intensive processes of food production, processing, and distribution leading to degradation of natural resources, increased production of greenhouse gas, and habitat loss; global exploitation of food workers; highly specialized and standardized commodity growing practices dependent on biotechnology; corporate control of food production, distribution and marketing; and emerging global food monopolies,³ and the planning and design of built environments which do not consider alternatives to this industrialized model are often a contributor to these problems as well. Presented as a foil to the conventional, corporate food system, the alternative food system seeks to “promote sustainable food system activities -- including chemical-free agriculture, reduction and recycling of wastes, urban food production, and greater connection between local farmers and consumers.”⁴ These sustainable practices also improve a community’s food resilience, by providing networked and adaptable alternatives to the conventional model. However, these practices are often attributed to a particular race or class, and the racial and ethnic diversity of alternative food narratives overlooked.

This graduate seminar will explore the theory and practice of environmental design as an integral component to supporting alternative food systems. It will begin with an investigation of the historical and theoretical progression of environmental design as related to the impact to sustainable food systems. Modern dichotomies of city // hinterland and town // country will be interrogated and connections between human settlement and the productive landscapes will be explored. The history of systemic food injustice will also be explored, challenging stereotypes of idealized agriculture and farming practice in the United States. Next, the course will explore case studies of environmental design practice that integrate alternative and/or sustainable food systems into new development models. This includes local and regional examples of agrihoods, urban agriculture, agri- or rural tourism, and other models. Lastly, the course will provide an opportunity for graduate students to propose alternative design or planning visions for a case study community, in an effort to support greater food systems sustainability and resilience. Field trips will be a critical component of this seminar, as will group work that can allow collaboration between various graduate student disciplines toward creative problem-solving.

PEDAGOGICAL GOALS:

At the end of this course students will:

¹ From Pothukuchi, K. and Kaufman, J. (2000). “The Food System.” *Journal of American Planning Association*, 66:2, p. 113 - 124. Instructor added ‘designer’ and believes the issues presented in the original study are applicable to environmental designers generally, as well as specifically to the profession of planning.

² From Pothukuchi, Kameshwari. (2004). “Community Food Assessment: A First Step in Planning for Community Food Security.” *Journal of Planning Education and Research*. 23:356-377. Association of Collegiate Schools of Planning.

³ From Campbell, M. C. (2004). “Building a Common Table: The Role of Planning in Community Food Systems.” *Journal of Planning Education and Research*, 23:341.

⁴ See page 119 from Pothukuchi, K. and Kaufman, J. (2000). “The Food System.” *Journal of American Planning Association*, 66:2.

- Recognize the impact of food provisioning on urban development and sustainability.
- Understand the complexity of contemporary food systems and the challenges of current alternative approaches.
- Be able to distinguish between terms such as 'sustainable,' 'organic,' 'local,' and 'just' in defining alternative food systems.
- Examined and applied Case Study Methodology, as utilized in the Landscape Architecture and related environmental design disciplines.
- Apply theory and creative problem-solving to a site / community.

COURSE EXPECTATIONS:

Readings/Discussion:	Class participation, including the demonstration of thoughtful review of required reading materials is expected in this class. While absences are sometimes unavoidable, missing class can impact your ability to contribute to the course dialogue that is expected.
Case Study Analysis:	Students are expected to complete individually or in a group (no more than 3) a review of a case study of an alternative food systems project. This analysis will be presented in class (see course schedule), and a PDF of the presentation/analysis will be submitted on canvas. A list of potential projects will be provided, as well as criteria for evaluation of projects.
Final Project:	Working individually or in pairs, students will develop a final project that allows them to apply the knowledge gained in this course and integrate with their interests and expertise as part of their graduate degree program. More details will be provided.

COURSE SCHEDULE*

PART I	HISTORICAL AND THEORETICAL CONSTRUCTS OF FOOD, AGRICULTURE, & URBAN DEVELOPMENT
W 10.02	Urban Planning & Design and the Provision of Food Readings: Steel, C, "Sitopia -- harnessing the power of food"; Franck, K, "Food for the City, Food in the City"; Broekhof, S. and A. van der Valk, "Planning and the quest for sustainable food systems..." Girardet, H. "Urban Agriculture and Sustainable Development."
W 10.09	Challenging Myths of the American Food System: Race, Ethnicity, Gender, and Equity Readings: Graves, D. "Transforming a Hostile Environment..."; Guthman, J. "If they only knew..."; Napawan, N. C., et. al. "Women's Work..."
PART II	CASE STUDIES IN ALTERNATIVE FOOD SYSTEMS PLANNING & DESIGN
W 10.16	Introduction to Case Studies Readings: Nasr, J. & J. Komisar, "The integration of food and agriculture into urban planning..."; Cohen, N, "Planning for urban agriculture..."; Napawan, C. "Production Places..."; Gorgolweski, M., et. al, "Imagining the Productive City."
W 10.23	The Cannery & Village Homes (Davis) Readings: Placzek, J. "Who Needs a Golf Course" from CPR (link on Canvas); Francis, M. "Village Homes: A Case Study in Community Design."

- W 10.30 Yisrael Family Farm & Soil Born Farm (Sacramento)
Readings: De la Pena, D. "Edible Sacramento..."; Napawan and Townsend, "The landscape of urban agriculture in California's Capital."
- W 11.06 Gill Track Farm & Urban Adamah (Berkeley) or San Luis Obispo case study (TBD)
Readings: Napawan, N. C. "Complexity in Urban Agriculture..."; Napawan, N. C. and E. Burke, "Evaluating Regional Food Resilience in the San Francisco Bay Area"; Burke, E. and N. C. Napawan, "On Shared Soil."
- W 11.13 Case Study Presentations
- PART III APPLYING CONCEPTS
- W 11.20 Introduction to Final Project
- W 11.27 NO CLASS (Thanksgiving Holiday)
- W 12.04 Final project progress presentations
- M 12.09 Final Projects due

** Course Schedule subject to change; please check Canvas regularly for updates.*